

# SPRMRKT

SPRMRKT is a cultural-culinary brand focused on the simplicity of the everyday with people at the heart of its location. Produce-driven cooking, responsible sourcing and conscious dining are values that guide our approach to feed you better.

SPRMRKT is a place that inspires daily life.

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Breakfast & Brunch, Smoothie Bowls are available from 9am to 3pm on weekdays and 9am to 4pm on weekends.  
All menu items available from 11am.

## BREAKFAST & BRUNCH

SPRMRKT Breakfast Platter  
Choice of 2 eggs, mixed mushrooms, 2 pork sausages,  
bacon, tomato, fresh leaves, sourdough  
29

Ham Eggs Benedict  
2 poached eggs, shaved gammon ham, English muffin,  
classic hollandaise  
19

Crab Eggs Benedict  
2 poached eggs, crab meat, apple slaw, English  
muffin, avocado, classic hollandaise, ikura  
28

Omelette  
Cream, gammon ham, wild mushrooms, cheese  
18

Egg White Omelette  
Cream, Gammon ham, wild mushrooms, cheese  
24

Avocado Toast  
Sourdough, baby heirloom tomatoes, 2 fried eggs  
24

Buttermilk Pancakes  
3 fluffy pancakes, maple syrup, tomatoes, streaky  
bacon, chorizo, fried egg  
22

French Toast  
Strawberries, blackberries, raspberries, blueberries,  
mascarpone, maple syrup  
22

Shakshuka  
Baked cannellini beans, sweet bell peppers,  
tomatoes, mixed herbs, 2 eggs, sourdough  
22

Housemade Granola  
Honey yogurt & fresh mixed berries  
16

## SMOOTHIE BOWLS

The Green Goddess  
Avocado, spinach & banana, coconut water, overnight  
oats, sunflower seeds, pili nuts, chia seeds.  
17

Berry Buddha Bowl  
Strawberries, blueberries, Greek yoghurt, overnight  
oats, sunflower seeds, pili nuts, chia seeds  
18

Açaí Granola Bowl  
Homemade granola, Greek yoghurt, pumpkin &  
sunflower seeds, banana, berries & açaí  
21

## GRAIN BOWLS

Aburi Salmon  
Organic Cambodian brown rice, torched salmon,  
poached egg, cherry tomato, avocado, ginger shoyu  
dressing  
25

Wagyu Teriyaki  
Australian Wagyu, homemade teriyaki, organic brown  
rice, sauteed mushrooms, edamame cherry tomato,  
onsen egg, furikake  
28

### Add On To Your Breakfast & Brunch Dish:

|                         |   |
|-------------------------|---|
| + Toasted brioche       | 5 |
| + Toasted sourdough     | 5 |
| + Streaky bacon         | 5 |
| + Chorizo sausage       | 5 |
| + Kurobuta pork sausage | 5 |
| + Gammon ham            | 5 |
| + Mushrooms             | 5 |

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## TO SHARE

- Brussel Sprouts  
Burnt corn, pomegranate, siracha mayo, sea salt  
15
- Blue Swimmer Crab Dip  
Baby spinach, cream, parmesan cheese, warm bread  
18
- Chicken Wings  
6 Mid wings, turmeric butter, maple, kaffir lime leaf, homemade barbecue sauce  
14
- Truffle Fries  
Shoestring fries, kombu dust, grana Padano cheese  
14
- Zucchini Fries  
Homemade zucchini fries, sriracha mayo  
15
- Hokkaido Pork Katsu Sando  
Japanese milk bread, sumo miso mayo  
18

## PASTAS

- Pesto Penne  
Local basil pesto, sun-dried tomatoes, sweet potato crisps, grana padano (*vegetarian*)  
25
- Prawn Spaghetti  
Birds eye chilli, garlic, prawns  
*Served on spaghetti aglio olio*  
34
- Truffle Mushroom Rigatoni  
Black truffle & mushroom ragoût, flat-leaf parsley, grana padano  
30
- Beef Pappardelle  
Braised wagyu beef ragoût, grana Padano  
34

## BURGERS & WRAP

- Buttermilk Fried Chicken Burger  
Brioche bun, homemade barbecue sauce, lettuce, apple slaw, fries  
30
- The Late Breakfast Burger  
Wagyu beef patty, brioche bun, cheddar, fried egg, bacon, avocado, homemade barbecue sauce, fries  
42
- Chicken Sofrito Wrap  
Chicken, chorizo, farro, pickled cucumbers, tomatoes, masala honey yoghurt sauce, french fries  
25

## SOUPS

- Smoked Tomato Soup  
Roasted Roma tomatoes, mozzarella cheese, basil pesto, warm sourdough  
18
- Pumpkin Soup  
Roasted pumpkin, paprika oil, edible flowers, warm sourdough  
18



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## FISH, MEAT & SEAFOOD

Blackened Fish & Chips  
Squid ink batter Pacific halibut, kimchi slaw, fries,  
lemon wedge  
30

BBQ Pork Ribs  
18-hour sous vide Duroc pork ribs, homemade  
barbecue, garden herbs  
42

Grilled Hamachi Collar (seasonal)  
Grilled Yellowtail collar, capers, burnt butter,  
anchovy  
29

US Prime Ribeye  
Pan-roasted 250g Brandt Ribeye, grilled baby  
carrots, fries, veal jus.  
58

Roasted Half Chicken  
An Xin chicken *\*hormone-free & antibiotic-free\**,  
milk cabbage tempura, madeira jus  
32

## WATER

To reduce our negative impact on the environment,  
we've installed a sustainable mineral water filtration  
system, Nordaq.

Enjoy unlimited still or sparkling water for just \$1.50  
per person.

## DRAFT BEER

Northcoast Brewery Co  
*A leader In Philanthropy And Sustainability. Certified  
B Corp And TRUE Platinum Zero Waste Certified  
Serving Non-GMO Verified Beer.*

Scrimshaw Pilsner 4.7%  
18/15 HH

## CRAFT BEER

Royal Jamaican  
*Alcoholic Ginger Beer 4.4%*  
14

Sweet Water Brewery  
*420 Extra Pale Ale 5.7%*  
15

Heart of Darkness  
*Pale Ale 5.7%*  
15

Northcoast Brewery Co  
*Old No. 38 Stout 5.4%*  
15

Thatchers  
*Katy Cider – light abd sparkling with strawberry  
aromatic notes 7.4%*  
19

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## DISCOVER NATURAL WINES

*Organically & biodynamically farmed grapes which are grown without pesticides, herbicides to represent and express terroir in its authentic way.*

### WHITES

Balestri Valda Vino Libertate Trebbiano di Soave IGT  
Veneto, Italy  
*From black, volcanic soil, its vinification in stainless steel and terracotta amphorae leaves it free to express youthful exuberance.*  
108

Domaine de la Patience  
Vin de Pays, France  
*Chardonnay, tart and fruity with dynamic mineral scent.*  
88

Gruber Gruner Veltliner DAC Klassic  
Weinviertel, Austria  
*Gruner Veltliner. Minimum intervention, low sulphur, clean ripe fruit, low sugar. Dry and fresh.*  
98

### SPARKLING

Vollereaux Brut Réserve – Champagne  
Épernay, France  
*Chardonnay, fruity with a light structure. Crisp apple and citrus flavours are balanced.*  
168

### HOUSE BY THE GLASS

White – Sauvignon Blanc  
15

Red – Cabernet Sauvignon  
15

Red – Merlot  
15

Sparkling  
17

### REDS

Traslapiedra Malbec  
Mendoza, Argentina  
*Malbec fermented with native yeast and aged in concrete. Crisp with flavours of red plum and currant.*  
98

Hors Les Murs Va Te Faire Boire  
Bergerac, France  
*Merlot with little tannin and notes of dark aromatic fruits.*  
128

Wild Folk  
Barossa Valley, Australia  
*Shiraz, combining berries and spices.*  
108

### ROSÉ

Ricca Terra Field Blend Rose Pet Nat  
Riverland, Australia  
*Fermented in the bottle, unfiltered, unfined. Beautiful freshness, fruity, slight sweetness.*  
20/98



All prices exclude government tax and 10% service charge.

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## COCKTAILS

Aperol Spritz  
*Aperol, prosecco*  
18

Mimosa  
*Prosecco, orange juice, grenadine*  
16

Espresso Martini  
18

SPRMRKT Mojito  
*Rum, gula melaka, lime, mint*  
15

Framboise & Litchi  
*Vodka, Litchi, Orange Liqueur, Framboise*  
18

Bloody Mary  
Vodka, Tomato Juice, Tabasco, Worcestershire  
sauce, salt & pepper.  
18



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