

11AM - 5PM
BRUNCH
SALADS
SOUPS

GAVEL'S PIZZA
FRIDAYS & SATURDAYS
5PM ONWARDS

gavel

coffee kitchen craftbeers

11AM-10PM TUE-THURS | 11AM-11PM FRI & SAT | 11AM-7PM SUN

BOWLS - PASTAS

THE FULL ENGLISH	48
EGGS ANY WAY, GRILLED BRESAOLA, ROASTED TOMATOES, BAKED BEANS, FRIED MUSHROOMS, SAUSAGES, HASH BROWN & FRIED BREAD comes w/ one complimentary Americano Tea OJ	
EGGS FLORENTINE	32
TOASTED ENGLISH MUFFIN, SAUTÉED SPINACH, SOFT POACHED EGG & HOLLANDAISE	
EGG TORTILLAS	36
FRIED FREE RANGE EGGS, AVOCADO, SALSA & FETA ON GRILLED TORTILLAS	
SHAKSHUKA	28
MOROCCAN CHICKPEA STEW BAKED WITH FETA, CRISPY SOFT BOILED EGG & GRILLED FLAT BREAD	
ARTICHOKES & RICOTTA	36
TOASTED CIABATTA, CARAMELISED ONIONS, GRILLED ARTICHOKES & ASPARAGUS W/ HOUSE RICOTTA	
THE CAESAR	38
DRESSED BABY ROMAINE, CRISPY BRESAOLA, SOFT POACHED EGG & CLASSIC PARMESAN DRESSING ADD CHICKEN +10 ADD SALMON TROUT +18	
THE NICOISE	38
CONFIT OF SALMON TROUT, FRENCH BEANS, TOMATOES, POTATOES, ROSE ONIONS, SOFT BOILED EGG, OLIVES, CAPERS & FRENCH DRESSING	
THE WATERMELON	26
ROCKET, FETA, FRESH MINT, WALNUTS & BALSAMIC DRESSING	
A SOUP OF THE MOMENT	28
SERVED WITH CRUSTY BREAD	
THE SEAFOOD BISQUE	48
SEAFOOD (GRILLED, STEAMED & POACHED). A CLASSIC BISQUE & A GARLIC CROUTE	

FAT PASTA BOLOGNESE	50
SLOW COOKED BEEF RAGU & PAPPARDELLE PASTA	
CREAMY SALMON TROUT LINGUINE	40
CONFIT OF TROUT, CREAM & SPINACH	
PRAWN LINGUINE	52
GRILLED PRAWNS, STEAMED BROCCOLI, SUNDRIED TOMATOES & BISQUE SAUCE	
GAVEL'S RICE BOWL	26
SUSHI RICE, JAPANESE SLAW, EDAMAME, NORI TEMPURA + CONFIT SALMON TROUT 8 + KATSU CHICKEN 8 + GRILLED BLACK SNAPPER 8 + TOFU & TEMPEH 6	

BETWEEN BREADS

GAVEL BURGER	42
GROUND PRIME BEEF RUMP, GREENS, TOMATO, PICKLE, HOUSE MAYO, PROPER CHIPS & RELISH ON SOURDOUGH BUN	
THE CHICKEN BURGER	42
BREADED CHICKEN BREAST, ROCKETS, CURED TOMATOES, JAPANESE SLAW & PROPER CHIPS ON SOURDOUGH BUN	
BURGER ADD-ONs:	
+ CHEDDAR 4 + BEEF BACON 4 + FRIED EGG 2	
THE STEAK SANDWICH	48
GRILLED RUMP, CARAMELISED ONIONS, MIXED GREENS, ROAST TOMATOES, GRILLED MUSHROOMS & PICKLES ON HOUSE CIABATTA & CRISPS	
LAMB PITA	38
CHARCOAL-GRILLED LAMB KOFTA, GREENS, PICKLED CHILLIES, TOMATO & TZATZIKI	

SIDES

PROPER CHIPS	20	GARLIC BREAD	16
MASH POTATO	18	ROAST SEASONAL VEGGIES	22
SWEET POTATO FRIES	18	SIDE SALAD	24
GRILLED MILK CORN	20	PITA BREAD	8

GAVEL BEEF WELLINGTON

TENDERLOIN WRAPPED WITH BRESAOLA & KALE WITH A MUSHROOM DUXELLE, BAKED IN PUFF PASTRY SERVED W/ BUTTERED HEIRLOOM CARROTS, TRUFFLE MASH & RED WINE JUS. PLEASE ALLOW 40 MINUTES BEFORE SERVING.

170

POSH NOSH

AGED RIBEYE (330g+/-)	165
PRIME AUSTRALIAN, FRIED MUSHROOMS, GRILLED TOMATOES, LYONNAISE POTATOES, RED WINE JUS & MUSTARD	
CHICKEN MILANESE	48
LEMON SEASONED, CRUMBED & PAN FRIED CHICKEN BREAST SERVED W/ SAUTÉED ZUCCHINI & PASATA SAUCE	
FISH & CHIPS	52
CRISPY DEEP FRIED BLACK SNAPPER, PROPER CHIPS, MUSHY PEAS & HOUSE TARTARE SAUCE	
STEAK & ALE PIE	54
BEEF TENDER BRAISED IN COPPER ALE, ROAST CARROTS, ONIONS & MUSHROOMS IN SHORT CRUST PASTRY SERVED W/ TRUFFLE MASH	
SALMON TROUT	58
HIBACHI GRILLED TROUT, ORZO PEPPERONATA & PESTO CREAM	
A WHOLE ROAST SEABASS	70
STUFFED & ROASTED, SEASONAL VEGETABLES & MINTED POTATOES	
PIE OF THE DAY SPECIALS	
PLEASE CHECK WITH OUR SERVERS	

SMALL BITES

TEMPURA CAULIFLOWER	21
HUMMUS, OLIVES & PITA	23
MARINATED OLIVES & BREAD	23
PARMESAN FRIES	25
HASH BROWN FRIES & MARMITE MAYO	25
DEEP FRIED CAMEMBERT W/ CHILI JAM	27
NACHOS BEEF CHILLI	38
GARLIC PRAWNS & BREAD	39
SLIDERS & CHIPS (BEEF / CHICKEN)	44
FROM THE HIBACHI GRILL:	
CHICKEN THIGH	25
MACKEREL	27
ASPARAGUS	27

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COFFEE

BREWED AWAKENINGS

ESPRESSO	8
MACCHIATO	8
AMERICANO LONG BLACK	11
CAPPUCCINO LATTE	13
GAVEL'S ICED KOPI SUSU HAZELNUT	13
FLAVOURED LATTES	18
CARAMEL HAZELNUT ROSE VANILLA	

DECAF COFFEE IS AVAILABLE

MOCHA	14
BELGIUM CHOCOLATE & MARSHMALLOW	16
PISTACHIO LATTE (HOT ICE)	22 24
+ ALMOND MILK + OAT MILK	3
+ FLAVOURED SYRUP	6

TEAS

EARL GREY ENGLISH BREAKFAST	10
GREEN TEA PEPPERMINT TEA	10
CHAMOMILE	12
LEMON TEA	12
MATCHA GREEN TEA LATTE	16

MINERAL WATER

SPARKLING SAN PELLEGRINO (750ML)	25
STILL EVIAN (750ML * PET)	20
ACQUA PANNA (1000ML)	28

WAKE-UP CALLS ON ICE

FRESH LIME & MINT	12
PEACH & EARL GREY	18
GAVEL'S ELDERFLOWER LEMONADE	18
PASSION FRUIT & LEMON FIZZ	20

FRESH JUICES

KENDONDONG ASAM BOI	16
FRUIT JUICE (CHOOSE ONE OR MIX OF TWO)	16
APPLE ORANGE WATERMELON CARROT	
SEASONAL FRUITS (SUBJECT TO AVAILABILITY)	
VEGGIE JUICE (CARROT, BEETROOT, CELERY)	18

KOMBUCHA

PINK GRAPEFRUIT	GINGER & LEMON
PASSION FRUIT & TURMERIC	YUZU CITRON
PINEAPPLE & TURMERIC	FRESH MINT & SPIRULINA
	17 PER BOTTLE

SUNDAY ROAST @ GAVEL

BRUNCH, STARTERS, PASTA + ROAST & TRIMMINGS	95/PAX
JUST THE ROAST & TRIMMINGS	68/PAX
AN EXTRA PORTION OF MEAT (120G)	25
CAULIFLOWER & CHEESE SAUCE	26

ROAST IS ALTERNATED BETWEEN BEEF & LAMB EVERY SUNDAY
FROM 12PM TILL 4.30PM

DESSERTS

APPLE PIE & CUSTARD SAUCE OR ICE CREAM	24
CHOCOLATE LAVA CAKE & ICE CREAM	22
BANANA & CHOCOLATE CHIP WAFFLE & ICE CREAM	25
A SMALL CHEESEBOARD (2-3 PAX)	58
OLLY'S ARTISAN ICE CREAM (PER SCOOP)	16
SPECIAL DESSERT (UPON AVAILABILITY)	

OUR DESSERTS ARE MADE TO ORDER AND MAY TAKE 20 MINS TO SERVE

SMOOTHIES

CARIBBEAN QUEEN	20
CHOCOLATE CARAMEL & FRESH MINT	20
BANANA COOKIES & CREAM	20
DRAGON FRUIT & BANANA	20
+ ADD ONE SCOOP OF CHOC or VANILLA ICE CREAM	4

ALL SMOOTHIES ARE TOPPED WITH FRESH WHIPPED CREAM

SOFT DRINKS

COKE COKE ZERO SPRITE GINGER ALE	10
BUNDABERG ROOTBEER GINGER BEER (330ML)	17
SODA & LIME	12

SET LUNCH

TUESDAYS - FRIDAYS

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