

SET LUNCH

11AM—4PM

13.9

WORKING HARD SET

Choose 1 Main + Cold Brew Tea

THE CLASSIC

Grilled angus beef patty, caramelised onions, dill pickles, smoked cheddar, house special saus in toasted brioche bun

MUSHROOM RAGU PASTA

Fresh pasta served in a creamy roasted mushroom sauce with grated grana padano

AVOCADOOOOOOO TOASTIE

Aussie-sourced avocado served on toasted sourdough, topped with feta cheese and fresh pomegranate

17.9

WORKING HARDER SET

Choose 1 Main + Any Drink

BACONATOR

Grilled angus beef patty, beef bacon, smoked cheddar, crispy onions and truffle aioli in toasted brioche bun

SMOKED SALMON PINK PASTA

Fresh pasta served in pink sauce with smoked salmon, sundried tomato and capers

CHICKY PANKY

Housemade pancakes and fried chicken thigh served with sea salt butter, maple syrup and hot sauce

24.9

WORKING HARDEST SET

Snack + 1 Main + Any Drink

BENT RIBS

Corn ribs tossed with a za'atar and mesquite spice mix

MAINS

TOWER OF POWER

Three grilled angus beef patties, tomatoes, beef onion jam, crispy onions and jalapeno cheese sauce in toasted brioche bun

WORKING TITLE BIG BREEKIE

A Working Title fan-favourite of toasted sourdough, chicken and lamb sausage, grilled portobello mushroom, vine tomatoes and a side salad

FLORENCE & THE EGG

Poached eggs on toasted english muffin, sautéed spinach and smoked salmon, topped with hollandaise sauce

MUNCHIES

HOUSE CHEEPS 8.0

Battered fries served with housemade garlic aioli

TRUFFLE TATER TOTS 12.0

A Working Title spud classic served with truffle aioli, finished with a generous layer of Grana Padano

BENT RIBS 8.0 / VEGETARIAN

Corn ribs tossed with a za'atar and mesquite spice mix

RIBENA WINGS 12.0

House battered chicken wings with our signature Ribena glaze

AVOCADOOOOOOOOO 16.0 / VEGETARIAN

Grilled avocado and roma tomatoes dressed with caramelised vinaigrette, topped with sour-dough croutons and feta cheese

GRUNGE BRUNCH

AVOCADOOOOOOOOO TOASTIE 13.0 / VEGETARIAN

Aussie-sourced avocado served on toasted sourdough, topped with feta cheese and fresh pomegranate

EGGS BENNY 16.0

Poached eggs on toasted English muffin, sautéed spinach and smoked turkey ham, topped with hollandaise sauce

FLORENCE & THE EGG 18.0 / SEAFOOD

Poached eggs on toasted English muffin, sautéed spinach and smoked salmon, topped with hollandaise sauce

WORKING BIG BREKKIE 24.0

A Working Title fan-favourite of toasted sourdough, chicken, grilled portobello mushroom, vine tomatoes and a side salad

EGG IT UP

SUNNY SIDE UP / SCRAMBLED / POACHED

CHAKCHOUKA 18.0 / BEEF

Hearty bowl of stewed sausage and beans with poached egg, served with toasted sour-dough

CATCH OF THE TIDE 22.0 / SEAFOOD

Battered barramundi fillet served with battered chips and sauce gribiche

STEAK & EGG 24.0 / BEEF

150g ribeye served with two sunny side eggs and a side salad

SAUS IT UP

HOLLANDAISE / CHIMICHURI

RIZO TOASTIE 16.0 / BEEF

Grilled sourdough with a piquillo bechamel spread, loaded with chorizo and cheddar cheese, served with a tomato soup

SHROOM TOASTIE 14.0

Grilled sourdough with mustard, loaded with roasted mushrooms, caramelised onions and mozzarella cheese, served with tomato soup

CHOKONA PANCAKES 12.0 / VEGETARIAN

Housemade chocolate chip pancakes served with banana, walnuts and maple syrup

CHICKY PANKY 18.0

Housemade pancakes and fried chicken thigh served with sea salt butter, maple syrup and hot sauce

CHORIZO POMO PASTA 20.0 / BEEF

Fresh pasta served in a beef chorizo stewed pomodoro sauce with grated Grana Padano

MUSHROOM RAGU PASTA 18.0 / VEGETARIAN

Fresh pasta served in a creamy roasted mushroom sauce with grated Grana Padano

SMOKED SALMON PINK PASTA 22.0 / SEAFOOD

Fresh pasta served in pink sauce with smoked salmon, sundried tomato and capers

ADD ONS

SUNNY SIDE UP 4.0

SCRAMBLED EGG 4.0

POACHED EGG 4.0

SOURDOUGH 4.0

ENGLISH MUFFIN 4.0

FETA 3.0

SPINACH 4.0

TURKEY HAM 4.0

SMOKED SALMON 8.0

BEEF BACON 4.0

CHICKEN CUMBERLAND 5.0

PORTOBELLO 5.0

VINE TOMATOES 5.0

AVOCADO 6.0

BURGER BAR

Daily-ground Angus beef patties, expertly smashed on the plancha and tucked into our house-baked artisan brioche bun. Served with a side of golden battered fries.

THE CLASSIC 16.0 / BEEF

Grilled Angus beef patty, caramelised onions, dill pickles, smoked cheddar, house special saus in toasted brioche bun

BALONATOR 19.0 / BEEF

Grilled Angus beef patty, beef bacon, smoked cheddar, crispy onions and truffle aioli in toast-ed brioche bun

CHEESE & WHISKERS 18.0 / BEEF

Grilled Angus beef patty, Colby Jack cheese, mozzarella, smoked cheddar, pickled onions and house special saus in toasted brioche bun

BUN JOVI 17.0 / BEEF

Grilled Angus beef patty, garlic glaze, Colby Jack cheese, jalapeno, crispy onions and garlic aioli in toasted brioche bun

MAGIC MUSHROOM 19.0 / VEGETARIAN

Grilled portobello mushroom, Colby Jack cheese, crispy onions and truffle aioli in toasted brioche bun

CAPT'N CRUNCH 18.0 / SEAFOOD

Battered barramundi fillet, smoked cheddar, sunny side up egg and sauce gribiche in toasted brioche bun

PECK JI-SUNG 18.0

Soy garlic glaze fried chicken, kimchi, smoked cheddar, iceberg lettuce and garlic aioli in toasted brioche bun

EL SPICY SOMBRERO 18.0

Grilled Angus beef patty, caramelised onion, smoked cheddar, jalapeño, avocado, tortilla chips and chipotle aioli in toasted brioche bun

TOWER OF POWER 25.0 / BEEF

Three grilled Angus beef patties, tomatoes, beef onion jam, crispy onions and jalapeno cheese sauce in toasted brioche bun

FIT BIRD 17.0

Crispy fried boneless chicken thigh, hot sauce, herb salad, dill pickles, jalapenos and house special saus in toast-e brioche bun

BAKES

MADE FRESH DAILY BY OUR IN-HOUSE CATERING TEAM, THE GRANARY. GRAB THAT MID-MORNING PASTRY OR AN AFTERNOON SWEET TREAT WITH A CUPPA COFFEE.

(working title)

RIVERSIDE

THE
BLACK HOLE
GROUP

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DRINKS

COFFEE

ESPRESSO 4.0
LONG BLACK 5.5
PICCOLO 5.5
FLAT WHITE 6.5
LATTE 5.5
CAPPUCCINO 6.5
MOCHA 7.0

HOUSE SPECIALS

BANDUNG LATTE 6.0
DIRTY BANDUNG LATTE 7.0
CHAI LATTE 6.0
DIRTY CHAI LATTE 7.0
MATCHA LATTE 6.0

COLD BREW

BLACK 7.0
WHITE 8.0

TEA BY THE POT

EARL GREY 8.0
MOROCCAN MINT 8.0
CHAMOMILE 8.0

ADD ONS

OAT MILK / SOY MILK / ALMOND MILK
ICED 1.0
ESPRESSO SHOT 1.0
HAZELNUT 1.0
CARAMEL 1.0
VANILLA 1.0

HOUSECRAFTS

COCO COLADA 8.0

Red Bull / Coconut Syrup / Mint / Lime

MELONBUCHA 8.0

Melon Syrup / Kombucha / Mint / Lime

WILD PASSION 7.0

Mint Tea / Passionfruit / Mint

WATERMELON SUGAR HIGH 7.0

White Tea / Watermelon / Berries

NASTY MILKSHAKES

GRAHAM NORTON 10.0

Vanilla Ice Cream / Chocolate Sauce / Graham Crackers / Whipped Cream

STRAWBERRY SPRING 10.0

Vanilla Ice Cream / Strawberry Syrup / Cream Cheese / Graham Crackers / Whipped Cream

LIQUID GOLD 10.0

Vanilla Ice Cream / Maple Syrup / Cinnamon / Dalgona Coffee / Whipped Cream

KOKOMO 10.0

Vanilla Ice Cream / Salted Caramel Syrup White / Chocolate Syrup / Whipped Cream

ADD ON

PROTEIN POWDER 3.5

JUICES

JAMBA JUICE 6.0

Beetroot / Red Apple / Lemon

SPIKED OJ 6.0

Orange / Carrot / Ginger

GOODY GREEN 6.0

Green Apple / Japanese Cucumber / Pear

MENU

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