

## APERITIVO HAPPY HOUR

### DRINKS MENU

2.30 PM TO 4.30 PM

#### COCKTAILS 11

Negroni Sbagliato Campari, vermouth, sparkling wine

Bellini Fresh peach puree, sparkling wine

Mimosa Orange juice, sparkling wine

Espresso Martini Vodka, Kahlua, espresso

Aperol Spritz
Aperol, sparkling wine, soda

#### WINES 8

Frizzante: Brut Bianco: Sauvignon Blanc or Chardonnay Rosso: Shiraz or Cabernet Merlot

#### BEER & CIDER 6 Pot /11 Pint

James Boags Draught James Boags XXX Ale Moo Brew Pale Ale Willie Smith Organic Apple Cider

AccorPlus discount is not applicable on this menu. Please note that a 15% surcharge is applied on public holidays.



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### BAR SNACK MENU

2.30 PM TO 4.30 PM

#### **ANTIPASTI & SMALL PLATES**

Tasmanian oyster, shallot vinegar, Tasmanian gin jelly	5.5ea
Tasmanian oyster served natural with lemon	3.5ea
Garlic & rosemary focaccia Our very own secret recipe, garlic, olive oil & Tasman Sea salt	10
Salumi plate for one/ to share Chef's daily selection of cured meats & moreish additions	15/30
Tasmanian cheese plate for one /to share Chef's daily selection of Tasmanian cheese, grilled sourdough, date jam & moreish additions	25/45
PIZZA BAMBINO	
Napolitana marinara, tomato, basil, oregano, olive oil Add cheese	13 1
Formaggio, fior di latte, ricotta, gorgonzola, parmesan, thyme, oregano	14
Mortadella, confit garlic, thyme & ricotta	14
Trio of mushroom, confit garlic, thyme, ricotta, fior di latte	13

Some Items on the menu may contain ingredients that can cause severe or adverse Reactions in some individuals such as nuts, seafood, fish, milk, gluten, eggs and soybeans.

Please ask our staff for further information if required.

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