



# APERITIVO HAPPY HOUR

## DRINKS MENU

3:00 PM TO 5.00 PM

### COCKTAILS

Negroni Sbagliato 16  
Campari, vermouth, sparkling wine

Bellini 12  
Peach syrup, sparkling wine

Mimosa 12  
Orange juice, sparkling wine

Espresso Martini 16  
Vodka, Kahlua, espresso

Aperol Spritz 13  
Aperol, sparkling wine, soda

### WINES 9

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

### BEER & CIDER 8 Pot /11 Schooner

Cream Ale  
Shambles IPA  
Albert Lager  
Willie Smith Organic Apple Cider

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



# APERITIVO

## HAPPY HOUR

### BAR SNACK MENU

3:00 PM TO 5.00 PM

#### ANTIPASTI & SMALL PLATES

Tasmanian oyster, shallot vinegar, Tasmanian gin jelly	6.60ea
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

Margeretta, tomato, basil, oregano, olive oil	13
Formaggio, fior di latte, ricotta, gorgonzola, parmesan, thyme, oregano	14
Trio of mushroom, confit garlic, thyme, ricotta, fior di latte	13

Our menu and kitchen contains multiple allergens and foods which may cause an intolerance. Our team will make efforts to accommodate dietary requirements. However due to the shared production and serving environment, we cannot guarantee the complete omission of such allergens or foods which may cause an intolerance. Please inform our team if you have a food allergy or intolerance.

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