



APERITIVO

HAPPY HOUR

DRINKS MENU

3PM TO 5PM

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

10 glass

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

Please note that a 15% surcharge is applied on public holidays.



APERITIVO

HAPPY HOUR BAR SNACK MENU

3PM TO 5PM

BREAD & OYSTERS

Sourdough Garlic & Rosemary Focaccia

Our very own secret recipe with garlic, rosemary, Tasman Sea salt, olive oil & aged balsamic 15 **vg**

Tasmanian Oysters, Natural with Lemon (3 per serve) 19.5

Tasmanian Oyster, Red Wine Vinegar, Limoncello & Prosecco Granita (3 per serve) 21

Roasted Tasmanian Oyster, Crispy Pancetta, Nduja & Sun-dried Tomato Butter (3 per serve) 21

SMALL PLATES

Marinated Olives \$9 **v**

Mac & Cheese Croquettes, Horseradish Aioli 10 **v**

Wagyu Bresaola, Horseradish Mascarpone & Parsley 16

Shaved Prosciutto, Rockmelon, Rocket & Olive Oil 16

DOLCI

Cannoli, Whipped Ricotta & Pistachio 6.6 each **v**

Cannoli, Whipped Ricotta & Caramel 6.6 each **v**

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.

v = vegetarian, vg = vegan

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