



HAPPY HOUR

3pm - 5pm

DRINKS

House Wine – 8

white: blasted church hatsfield fuse
viognier, gew+, muscat, sauvignon blanc blend

red: cannon the wick
merlot, cabernet franc blend

Frosé – 9

slushie: rosé, vodka, lillet, lemon, vanilla

Beer

'krush krisp' lager - main street brewing – 8

'colour and shape' ipa - superflux – 9

dark sour - fieldhouse – 8

'talisman' pale ale - strangefellows – 9

Bamboo – 10

amontillado sherry, olive vermouth blanc,
noilly prat dry vermouth

CHARCUTERIE BOARDS

Daily selection of charcuterie and cheese

One item – 10 | **Three items – 20** | Five items – 36

SNACKS

Spiced Nuts – 5

Marinated Olives – 5

Truffle Popcorn – 5

BURRATA 26

chef's daily garnish and bread

SHARING

Bread Selection from Bad Dog Bakery – 10

smoked paprika butter, extra virgin oil

Anchovies – 10

sourdough, salsa verde, lemon zest

Bruschetta – 14

tomatoes, fresh basil

Chicken Liver Mousse – 14

house pickled veggies, bread

Prawn Bake – 19

tomatoes, lemon, feta, bread

DESSERTS

Coconut Pannacotta – 10

raspberry, white chocolate

Crème Brûlée – 12

maple syrup

Dark Chocolate Mousse – 11

whipped cream, white chocolate