

TAPAS SELECTION ...

Warm mixed olives with virgin olive oil, balsamic reduction & grilled Turkish bread	\$10
Polenta & Parmesan chips with tomato relish	\$12
Fried cauliflower on smoked eggplant puree	\$15
Crispy calamari, rocket & aioli	\$15
Prawn & chorizo skewers marinated in sweet chilli sauce on rocket salad	\$19.5
Lamb kofta with tzatziki and pocket bread	\$15
Grilled lamb cutlets with chimichurri hommus and Greek salad	\$22
Tapas platter for two ... (2 lamb cutlets, 2 kofta, 2 prawn & chorizo skewers, crispy calamari, fried cauliflower on eggplant puree & polenta parmesan chips)	\$60

Happy Hour 4 30 pm - 5 30 pm \$5 all beers, wine & bubbles

BOTTLED BEERS \$7	CIDER \$7
Corona	Mercury Dry
Coopers Pale Ale	
Great Northern	
Cascade Light	

PRE-MIX SPIRIT DRINKS \$8.5
Rum & Coke, Bourbon & Coke, Vodka, Lime & Soda, Gin & Tonic

ALCOHOLIC DRINKS

SPARKLING WINE

Michelini Pinot Chardonnay Cuvee	<i>bottle \$35</i>
Emeri de Bortoli Chardonnay Pinot Noir	<i>Piccolo \$10</i>

WHITE WINES

3 Tails Marlborough NZ Sauvignon Blanc 2018	<i>glass \$7</i> <i>bottle \$32</i>
Bella Riva Pinot Grigio 2019	<i>glass \$8</i> <i>bottle \$35</i>

The Estate Vineyard Chardonnay 2018

glass \$8
bottle \$35

RED WINES

The Estate Vineyard 2018 Pinot Noir

glass \$8
bottle \$35

Rutherglen Estate 2018 Shiraz

glass \$8
bottle \$35

Michelini Italian selection Barbera 2017	<i>glass \$8</i> <i>bottle \$35</i>
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