

Available from 3pm til late...

Tasting Plate (for two) \$34.00

Rosemary and garlic marinated lamb, spicy chicken wings, cured salmon, kalamata olives & fetta served with bread & dips

Salt & pepper calamari \$9.50
with lime aioli

Prawn twisters \$11.50
with wasabi mayonnaise

Marinated olives and fetta \$6.50

Chips with aioli \$7.00

Tempura whiting fillets \$9.50
with lime infused tartare

Cheese plate \$18.00

Selection of Australian and imported cheeses served with lavoche, pear & walnut compote

Wedges \$8.50
with sour cream & sweet chilli sauce



Cocktails \$12

Rose Fizz

A sensational combination of Bombay Gin, Campari and Grand Marnier, served tall with a charge of tonic

Raging Raspberry

Smirnoff Raspberry deliciously combined with Cointreau and Le-Jay Crème de Cassis, topped with cranberry juice

Vanilla Apple Cosmopolitan

A sexy twist on the classic Cosmopolitan. Smirnoff Green Apple married with Smirnoff Vanilla and shaken with cranberry juice

Citrus Splash Martini

A sweet and sour mix – Smirnoff Citrus shaken with Cointreau, lime juice and a splash of sugar to enhance your experience

Apple Tini

A fresh, unusual marriage of Smirnoff Green Apple with Midori and Cointreau, shaken with the fresh flavour of pineapple juice

Hazelnut Caprioska

A contemporary twist on the original. Smirnoff No.21 combined with Frangelico, lime and brown sugar

Corner Stone

Bacardi Rum combined with the tropical flavours of strawberry and mango liqueur, shaken with guava and pineapple juice

Propaganda

Smirnoff No. 21 combined with the sweet flavours of Le-Jay Crème de Cassis, strawberries and pineapple juice

Bitter Twist

As the name states, this one has a bitter twist to it: Smirnoff Citrus and Campari shaken with peach liqueur, mango pulp, apple and lemon

