



# Happy Hour

Wine \$6 per glass  
Thursday 5.00pm – 8.00pm

Redbank Emily Brut Sparkling, NV  
King Valley, Victoria

Bellvale 'Estate', Pinot Grigio  
Gippsland, Victoria

Riparian Sauvignon Blanc  
Marlborough, New Zealand

Dandelion Vineyards, Grenache Rose  
Barossa Valley, South Australia

Moorilla Praxis, Pinot Noir  
Derwent Valley, Tasmania

Elefante "Primero" Tempranillo  
Castilla la Mancha, Spain

Teusner "The Independent" Shiraz  
Barossa, South Australia

Please be advised that all credit card transactions incur a 1.5% surcharge.  
Menus are subject to seasonal changes.



# \$10 Cocktail Happy Hour

Thursday 5.00pm – 8.00pm

## Contessa

Morgan Vermouth, Bombay Sapphire, Aperol, orange juice,  
garnished with fresh orange slices

## Peppermint Sip

Bacardi Rum infused with peppermint with fresh lime, mint and sour mix,  
shaken  
and served short over ice, topped with soda

## Lady Blossom

St Germain, Pama pomegranate liquor, Marco Polo Prosecco served chilled  
in a champagne flute

## Oaked Ginger

Bacardi Oakheart Rum, Kings Ginger, sour mix, fresh mint gently stirred,  
served with ice and topped with Ginger Beer

## Beached Peach Tea

Eristoff Vodka, Bombay Sapphire Gin, Bacardi white rum, De Kuyper Peach  
Schnapps  
served over ice and topped with coke

# \$5.50 Bottled Beers

Kronenbourg Blanc, France

Kronenbourg 1664, France

Please be advised that all credit card transactions incur a 1.5% surcharge.  
Menus are subject to seasonal changes.