Aperitif

DAILY SPECIALS

TUESDAY

Tacos (x2)
6 Hour Braised Beef
or
Buttermilk Fried Chicken
or
Beer Battered Market Fish

Served In A Soft Taco, House Made Slaw, Lettuce, Pickled Red Onion, Sriracha Mayo & Salsa Verde \$20

WEDNESDAY

250Gram Medium Rare Sirloin Steak, Fries, Red Wine Jus \$32

THURSDAY

Beer Battered Market Fish, Twice Cooked Chips, Green Leaf Salad, Lemon Dressing \$25

HAPPY HOUR

2.00pm - 5.00pm House Wine \$10 House Beer \$8 House Spirits \$12

House Drinks:

Heineken, Corona, Chardonnay, Pinot Gris Sauvignon Blanc, Prosecco, Rose, Pinot Noir, Bombay Sapphire Gin, Mount Gay Rum, Finlandia Vodka, Makers Mark Bourbon

Aperitif

LUNCH SPECIALS

11am — 2.30pm \$23 Each

These are designed to share & are brought to your table continuously / when ready, throughout your dining experience.

Beer Battered Market Fish, Twice Cooked Chips, Garlic Aioli

Salt & Pepper Squid Salad, Chilli & Lime Dressing, Shallots

Buttermilk Fried Chicken, Chilli Mayo, House Made Pickles