

**HAPPY HOUR SMALL PLATES**

House made focaccia with olive oil and balsamic 4.5

Green Sicilian Olives • 9

Mixed salted nuts • 6.5

Eggplant & provolone polpette, aioli, sugo (gf) • 18

White bean, rosemary & confit garlic dip, sourdough (v) • 17

Villani Culatta prosciutto di Parma 18mth & parmesan • 25

Spanish anchovies, toasted sourdough,

whipped lemon confit garlic ricotta • 15

Burrata with olive XO • 25

 Cured Tasmanian ocean trout, butter milk, cucumber, jalapeño, Yarra valley caviar (gf) • 26

Twice cooked chats, rosemary, garlic aioli (vo) • 12

**CHEESE**

Woombye ash brie • 16

L’amuse Signature Aged Gouda • 16

Berry’s Creek Tarwin Blue • 16

3 cheese board • 32





**HAPPY HOUR**

**4:00PM – 6:00PM**

**COCKTAILS ALL – 14**

Espresso Martini – Kahlua, Vodka, Espresso

Gin or Vodka Martini

Lt Lonsdale – Lavender Gin, Cucumber, Lavender Syrup, Lemon, Soda

Aperol Spritz – Aperol, Prosecco, Soda

**WINE**

Trentham Pinot Gris – 8

Farm To Table Shiraz – 8

Terre Forti Sangiovese - 8

Fowles Sparkling – 8

La Zona – Prosecco - 10

Masso Antico Rose – 10

**BEER/CIDER**

Asahi | Lager – 7

Peroni Red | Lager – 7

Recreation Brewing | Easy Ale 2.5% - 7

Golden Axe | Cider – 8

GUEST TAP BEER

Schooner 425ml – 8

Large Flask - 15

