

Happy Hour

4-6PM DAILY

Cocktails - \$15

BOURBON OLD FASHIONED

Makers Mark bourbon, sugar syrup & bitters stirred down, served over ice

RUBY ROSE MARTINI

Adelaide Hills 78 Degrees gin, Monin rose syrup, cranberry juice & lime juice

COOKS CUP

Adelaide Hills 78 Degrees vodka, Aperol, passionfruit syrup, lime juice & pineapple juice shaken and poured over ice

SPRINGTIME SOULMATE

Havana Club 3yo rum, strawberry & lavender syrups, fresh mint and lime juice, shaken and topped with Sprite

ALL STAR MARTINI

Adelaide Hills 78 Degrees vodka, Passoa passionfruit liqueur, sugar syrup, lime juice and egg white, topped with sparkling wine

MARGARITA

Jose Cuervo Tequila, Grand Marnier, lime juice and agave syrup

SALTED CARAMEL ESPRESSO MARTINI

666 butter vodka, Mr Black coffee liqueur, Monin Salted caramel syrup, Little Drippa cold brew

ELDERFLOWER GIMLET

Adelaide Hills 78 Degrees gin, lime juice, Monin elderflower syrup

Mocktails - \$8

GET HOME SAFE

Passionfruit puree, fresh mint, lime juice and topped up with Sprite

SILK ROSE

Cranberry juice, Monin rose syrup, mango syrup and lime juice, shaken & strained

Beers - \$8

Carlton Draught 'Brewery Fresh' 425ml Schooner

Kronenbourg '1664' 500ml

Cascade Light 375ml Bottle

Wines by the glass - \$8

Sparkling, Moscato, Sauvignon Blanc, Chardonnay, Pinot Grigio

Rosé, Pinot Noir, Shiraz, Cabernet Sauvignon

Snacks

PANKO CHICKEN - \$10

Panko crumbed chicken served with jalapeño mayo

PEA & ARTICHOKE ARANCINI - \$10

Serve of 4 house-made pea & artichoke arancini with minted yoghurt **v**

CAULIFLOWER KICKERS - \$10

Pakora cauliflower florets, hommus, cayenne salt & minted yoghurt **v l gf**

SEASONED FRIES - \$6

Dusted with A Cut Above spice **v l gf**