GOLDEN HOUR

Every Sunday | 3pm - 4.30pm

SNACKS

Freshly shucked oysters, citrus | 3 each

Sequel sourdough, chicken skin butter, smoked salt | 12

Grumpy Grandma's olives, lemon, garlic, bay leaves | 13

Whipped ricotta, heirloom tomato, stone fruit, hazelnuts, garlic crostini | n, v | 19

Fire-roasted eggplant hummus, Ducks' dukkah, vegetable crisps | gf, n, vg | 18

Arancini, Farm greens, jalapeño ketchup, pecorino | 16

Ploughman's - Hogan Farm pork rillettes, salumi, Nimbin cheeses, pickles, fresh sourdough | 39

Skin-on chips, Ducks' salt, aioli | 15

COCKTAILS | 15

Golden Hour
Brookie's vodka, aperol, campari, orange, soda

About Thyme
Beefeater gin, ginger, grapefruit, thyme syrup, soda

Wild Blossom
Brookie's vodka, elderflower liqueur, berries, lemon, soda

Chello-Oh
Limoncello, prosecco, soda

Maybe Margarita
Patron Silver tequila, Peloton De La Muerte mezcal, passionfruit, mango

WINE | 10

Tyrrell's, Chardonnay, Hunter Valley, NSW *
Medium-bodied, citrus & stone fruit, subtle oak spice

Head Wines, Heart & Home Shiraz, Barossa Valley, NSW
Full bodied, dry, blackberry, olive, dark slate aromas

BEER | 10

Travla, 'Australia's lager' 4.2%, 375ml

Young Henry's, Newtowner Pale Ale, 4.8%, 375ml

* tap product