

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

Arancini, Farm greens, jalapeño ketchup, pecorino | 16

Ploughman's – Hogan Farm pork terrine, 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, Full Strength Lager, 375ml

Young Henry's, Newtowner Pale Ale, 375ml

* tap product