



BOTTOMLESS SIP N GRAZE

GOLD SIPS \$65PP

COCKTAILS

- Mimosa
- Yuzu 75
- Miss Kuku Spritz
- Frozen Margarita

HOUSE SPIRITS

- Vodka

HOUSE WINE

- Prosecco | Sauvignon Blanc
- Rose | Shiraz

TAP SCHOONERS

- Young Henry's
- Lager or Cloudy Cider

AVAILABLE THUR - SAT

THURS SPECIAL
GOLD PACKAGE 59PP

HAPPY HOUR 4PM - 6PM

PLATINUM SIPS \$79PP

COCKTAILS

- Mimosa
- Yuzu 75
- Lychee Martini
- Aperol Spritz
- Miss Kuku Spritz
- Frozen Margarita
- Espresso Martini
- Cosmopolitan
- Cool as a Cucumber

HOUSE SPIRITS

- Vodka
- Bombay Dry Gin
- Red Rooster Blanco Tequila
- Bacardi Rum
- Dewars Scotch Whisky
- Canadian Club
- Makers Mark Bourbon

TAP SCHOONERS

- Young Henry's Lager or Cloudy Cider
- Balter XPA | Stone & Wood Pacific Ale
- Kirin Ichiban | Kosciuszko Pale Ale
- Furphy Ale

HOUSE WINE

- Prosecco | Sauvignon Blanc | Pinot Grigio
- Chardonnay | Rose | Pinot Noir | Shiraz

NON ALCOHOLIC SIPS \$59PP

COCKTAILS

- Virgin Mojito
- Virgin Colada
- Virgin Cosmopolitan
- Mock of The Rock

BEER

- Asahi Zero

SOFT DRINK & JUICES

- Pepsi
- Pepsi Max
- Lemonade
- Dry Ginger
- Tonic
- Soda
- Sparkling Water
- Orange Juice
- Pineapple Juice
- Cranberry Juice
- Ruby Red Grapefruit
- Apple Juice
- Red Bull



Drink Service is unlimited for 90 minutes.

Sessions start at the allocated time, please plan to arrive 5-10 minutes early to avoid disappointment.

Smoking is permitted on the Terrace when there is no dining or after 10pm





GRAZE

SOUTHERN FRIED CHICKEN
BAO
house spice blend, slaw,
house bbq sauce

PAN TOSSED EDAMAME
pan tossed edmame,
sesame oil & togarashi
spices (vg, gf)

NORI FRIES
kombu salt, avo wasabi
mayo (vg, lgf)

MAC N CHEESE SQUARES
sesame panko crumb,
Japanese mustard
mayo (v)

GEM LETTUCE WEDGE
Yokoyama dressing
(v, gf)

BUTTER CHICKEN
Spiced yoghurt marinade,
tomato + steamed rice (gf)

VEGETARIAN GRAZE

TOFU BAO
Fried tofu, slaw, house
BBQ sauce (vg)

PAN TOSSED EDAMAME
pan tossed edmame,
sesame oil & togarashi
spices (vg, gf)

NORI FRIES
kombu salt, avo wasabi
mayo (vg, lgf)

MAC N CHEESE SQUARES
sesame panko crumb,
Japanese mustard
mayo (v)

GEM LETTUCE WEDGE
Yokoyama dressing
(v, gf)

BUTTER CHICKPEAS
Spiced yoghurt marinade,
tomato + steamed rice (gf)

VEGAN GRAZE

TOFU BAO
Fried tofu, slaw, house
BBQ sauce (vg)

PAN TOSSED EDAMAME
pan tossed edmame,
sesame oil & togarashi
spices (vg, gf)

NORI FRIES
kombu salt, tomato
sauce (vg, lgf)

BAKED MISO CAULIFLOWER
ginger, sweet potato puree,
Japanese mustard,
coconut milk (gf, vg)

GEM LETTUCE WEDGE
ginger caramel
dressing
(vg, gf)

CHICKPEAS
Spiced tomato marinade,
tomato + steamed rice (vg, gf)

V=Vegetarian, vg=vegan gf=gluten free, lgf=low risk for gluten

Grazing Menus are a progressive set menu served for approximately 60 minutes. Menus are subject to change.
. We can cater for nut allergies - No other dietaries can be catered for on our grazing packages.

We may require your table back for another session. Guests are welcome to stay on for drinks in the bar.