

# The menu

## ON ARRIVAL

DIP PLATE WITH PESTO, HUMMUS,  
BABA GANOUSH, GARLIC DIP, DUKKAH  
SPICES AND LEBANESE BREADS

## NYE SHARE PLATE

*NYE SHARE PLATE FOR TWO FEATURING:*

SYDNEY ROCK OYSTERS WITH  
MIGNONETTE DRESSING  
, CHILLED TIGER PRAWNS WITH HOUSE  
MADE DIPPING SAUCE  
MARINATED CHILLI GARLIC BABY  
OCTOPUS  
HALF SHELL SZECHUAN SALT AND  
PEPPER SCALLOPS  
SHAVED HOT SOPRESSA SALAMI  
12HR SLOW ROASTED PORK BELLY IN  
CHINESE PLUM SAUCE WITH CRISPY  
ESHALLOTS AND GARLIC  
, MARINATED DANISH FETA AND OLIVES  
GARLIC AND THYME ROASTED  
CAPSICUM  
HOUSE MADE TABOULI  
PUMPKIN AND SAGE ARANCINI BALLS  
PICKLED TURMERIC AND DILL FENNEL

hello 2022!

# The bar menu

WHITE  
SPARKLING  
SAUVIGNON BLANC  
CHARDONNAY  
PINOT GRIGIO  
MOSCATO

RED  
SHIRAZ  
CABERNET SAUVIGNON  
ROSÉ

BEER  
CORONA  
COOPERS GREEN PALE ALE  
5 BARREL BREWING LUNCH BOX LAGER TIN  
5 BARREL BREWING PACIFIC PEAK XPA TIN  
YOUNG HENRYS NEWTOWNER PALE ALE TIN  
LIGHT BEER  
MID STRENGTH BEER

TEA, COFFEE & SOFT DRINK

Happy  
New  
Year!  
HELLO 2022!

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## CASH BAR

### COCKTAILS

APEROL SPRITZ \$16  
ESPRESSO MARTINI \$18  
CLASSIC MARGARITA \$19  
MR. COSMOPOLITAN \$18

### SPIRITS

HOUSE SPIRITS  
& MIX \$10