

the butler's pantry

CAFÉ • BAR • RESTAURANT

HAPPY HOUR

SATURDAY 3-6PM

COCKTAILS

Mimosa	15
Prosecco & orange juice	
Margarita	15
Espolon Blanco, Triple Sec, lime & salt	
<i>Available as spicy</i>	
Mojito	15
Bacardi, sugar syrup, mint, lime & soda	
<i>Available as watermelon</i>	
French martini	15
Grey Goose, Chambord, pineapple juice & lime juice	
Toblerone	15
Frangelico, Kahlua, Baileys, cream & honey	
Pina colada	15
Bacardi, Malibu, pineapple juice & coconut cream	
Tropical gin sunrise	15
Gin, pineapple juice, lime & vanilla	
Passionfruit martini	15
Passoã, Grey Goose, pineapple juice & lime juice	
Cosmopolitan	15
Grey Goose, Cointreau, cranberry juice, lemon juice & sugar syrup	
Espresso martini	15
Grey Goose, espresso, Kahlua & sugar syrup	
Old fashioned	15
Maker's Mark, sugar syrup, Angostura bitters & orange	

SPRITZ

Aperol spritz	15
Aperol, Prosecco, soda & orange	
Hugo spritz	15
St-Germain, Prosecco, soda, fresh mint & lemon	
Limoncello spritz	15
Limoncello, Gin, prosecco & soda water	

RED

Ad Hoc Cruel Mistress Pinot Noir (Western Australia)	7
Pepperjack Shiraz (Barossa)	7

WHITE & ROSÉ

Redbank Pinot Gris (King Valley)	7
Bay of Stones Sauvignon Blanc (South Eastern Australia)	7
Hill Smith Estate Chardonnay (Eden Valley)	7
Mirabeau en Provence Rosé (France)	7
Fiore White Moscato	Piccolo 7.50
Aurelia Prosecco	Piccolo 8.90

BEER & CIDER

Crushed pear or apple cider	6
Corona	6
Stone & Wood Pacific Ale	6
Great Northern Lager	6
Cascade Premium Light	6
Asahi Super Dry	6

SMALL SHARE PLATES

Cheese plate	29
Brie, blue, vintage cheddar, fig jam, fruit paste, Kurrajong Kitchen lavosh, crackers & seasonal berries	
Antipasto plate	39
Prosciutto, pepperoni salami, Gypsy ham, brie, blue, vintage cheddar, fig jam, cornichons, Kurrajong Kitchen lavosh, crackers & seasonal berries	
Chilli honey buffalo wings	23
Ranch sauce & celery sticks	
Popcorn prawns	24
Shredded iceberg lettuce, chipotle mayo drizzle & aioli	
Italian arancini (3)	21
Napoli sauce & parmesan	
Extra ball 7 ea	
Salt & pepper squid	22
Garlic yoghurt, chilli mayo & lemon	
Garlic bread	10
Add 3 cheese mix 4	
Bruschetta	18
Tomato, Danish fetta & balsamic glaze	
Chips with black garlic aioli	10
Mixed entrée platter	49
Buffalo wings, popcorn prawns, 2x Italian arancini & salt & pepper squid	