

the
butler's
pantry

CAFE • BAR • RESTAURANT

HAPPY HOUR

FRIDAY & SATURDAY 3-6PM

COCKTAILS

Mimosa Prosecco & freshly squeezed orange juice	12
Bloody mary Grey Goose, tomato juice, Tabasco & lemon	12
Aperol spritz Aperol, prosecco, soda & orange	12
Hugo spritz St-Germain, prosecco, soda, fresh mint & lemon	12
Frozen mango daiquiri Bacardi & mango	12
Margarita Espolon Blanco, triple sec, lime & salt	12
Mojito Bacardi, sugar syrup, mint, lime & soda	12
Watermelon mojito Bacardi, watermelon, sugar syrup, mint, lime & soda	12
Lemon drop Vodka, triple sec, lemon juice & sugar syrup	12
Tropical gin sunrise Gin, pineapple juice, lime & vanilla	12
Espresso martini Grey Goose, espresso, Kahlua & sugar syrup	12
Old fashioned Maker's Mark, sugar syrup, Angostura bitters & orange	12

RED

Ad Hoc Cruel Mistress Pinot Noir (Western Australia)	6.50
Pepperjack Shiraz (Barossa)	6.50

WHITE & ROSÉ

Redbank Pinot Gris (King Valley)	6
Bay of Stones Sauvignon Blanc (South Eastern Australia)	6
Les Peyrautins Chardonnay (France)	7.90
Mirabeau en Provence Rosé (France)	7.90
Fiore White Moscato	Piccolo 6.50
Aurelia Prosecco	Piccolo 7.90

BEER & CIDER

Crushed pear or apple cider	5
Corona	5
Stone & Wood Pacific Ale	5
Great Northern Lager	5
Cascade Premium Light	5
Asahi Super Dry	5

SMALL SHARE PLATES

Cheese plate Brie, blue, vintage cheddar, fig jam, fruit paste, Kurrajong Kitchen lavosh, crackers & seasonal berries	29
Antipasto plate Prosciutto, pepperoni salami, Gypsy ham, brie, blue, vintage cheddar, fig jam, cornichons, Kurrajong Kitchen lavosh, crackers & seasonal berries	39
Buffalo wings Ranch sauce & celery sticks	22
Popcorn prawns Shredded iceberg lettuce, chipotle mayo drizzle & aioli	24
Three cheese arancini (3) Chilli mayo Extra ball 6 ea	18
Salt & pepper squid Garlic yoghurt, chilli mayo & lemon	22
Garlic bread Add melted cheese 4	10
Chips with black garlic aioli	10
Mixed entrée platter Buffalo wings, popcorn prawns, 2x cheese arancini & salt & pepper squid	49