



PLATINUM SIP N GRAZE



HALF PRICE COCKTAIL

4PM - 6PM DAILY

PLATINUM SIPS

COCKTAILS

Mimosa
Yuzu 75
Lychee Martini
Aperol Spritz
Miss Kuku Spritz
Frozen Margarita
Espresso Martini
Cosmopolitan
Long Island Ice tea

HOUSE SPIRITS

Moskoskyva Vodka
Bombay Dry Gin
Cazadores Blanco Tequila
Bacardi Rum
Dewars Scotch Whisky
Canadian Club
Makers Mark Bourbon

TAP SCHOONERS

Young Henry's Lager or Cloudy Cider
Balter XPA
Kirin Ichiban
Brookvale Union Ginger Beer
Furphy Ale
Kosciuszko Pale Ale

HOUSE WINE

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

GRAZE

SOUTHERN FRIED CHICKEN BAO

house spice blend, slaw, house bbq sauce

PAN TOSSED EDAMAME

pan tossed edmame, sesame oil & togarashi spices (vn, gf)

NORI FRIES

kombu salt, avo wasabi mayo (vn. 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)

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

Food service starts at the allocated time and will finish 60 minutes later.

Drink service will finish after 90 minutes.

Individual dietaries cannot be catered for on our grazing packages.

Guests are welcome to stay on for drinks in the bar.

We may require your table back for another session.





GOLD SIP N GRAZE



HALF PRICE COCKTAIL

4PM - 6PM DAILY

GOLD SIPS

COCKTAILS

Mimosa Yuzu 75 Aperol Spritz Miss Kuku Spritz Frozen Margarita

HOUSE SPIRITS

Moskoskyva Vodka Bombay Dry Gin

TAP SCHOONERS

Young Henry's Lager Young Henry's Cloudy Cider

HOUSE WINE

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

GRAZE

SOUTHERN FRIED CHICKEN
BAO

house spice blend, slaw, house bbq sauce

PAN TOSSED EDAMAME

pan tossed edmame, sesame oil & togarashi spices (vn, gf)

NORI FRIES

kombu salt, avo wasabi mayo (vn. 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)

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GOLD SIP N GRAZE



HALF PRICE COCKTAIL

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GOLD SIPS

COCKTAILS

Mimosa Yuzu 75 Aperol Spritz Miss Kuku Spritz Frozen Margarita

HOUSE SPIRITS

Moskoskyva Vodka Bombay Dry Gin

TAP SCHOONERS

Young Henry's Lager Young Henry's Cloudy Cider

HOUSE WINE

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

VEGETARIAN GRAZE

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

pan tossed edmame, sesame oil & togarashi spices (vn, gf)

NORI FRIES kombu salt, avo wasabi mayo (vn. 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)

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NOT DRINKING SIP N GRAZE



HALF PRICE COCKTAIL

4PM - 6PM DAILY

NON ALCOHOLIC SIPS

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

GRAZE

SOUTHERN FRIED CHICKEN BAO

house spice blend, slaw, house bbq sauce

PAN TOSSED EDAMAME

pan tossed edmame, sesame oil & togarashi spices (vn, gf)

NORI FRIES

kombu salt, avo wasabi mayo (vn. 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)

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KUSTU

EAT - DRINK - DANCE