
Happy Hour

STARTERS - \$10

Fried Calamari

Marinara, Charred Lemon

Eggplant Stack

*Crispy Breaded Eggplant, Tomato, Fresh
Mozzarella, Arugula, EVOO, Balsamic Glaze*

Hummus Trio

*Traditional, Spicy, Feta-Olive, served
with Grilled Pita*

DRINKS

Cosmo Kramer - \$10

Grey Goose, Prickly Pear, Lime

The OG Marg - \$10

Classic or Spicy

G4 Blanco Tequila

Tavern Old Fashioned - \$10

Four Roses, Angostura Bitters, Orange Peel

House Wine - \$8

Cabernet Sauvignon, Sauvignon Blanc or Rosé



Tues-Fri & Sun. | 3 - 5pm



CHAMPAGNE & SPARKLING

NV Prosecco - King Valley, VIC 60
2019 Prosecco Rose - Friuli, IT 64
Brut Reserve - Granton, TAS 86
NV Champagne, Fr 119

BTL

Add a subheading

WHITE WINE

2018 Riesling - Clare Valley, SA 64
2018 Riesling - Frankland River, WA 98
2020 No. 5' Riesling - SA 60

ROSE WINE

2019 Grenache Karridale, WA 68
2019 Nebbiolo - Margret River, Fr 58
2019 Grenache - Barossa Valley, SA 66

RED WINE

2020 Pinot Noir - Yarra Valley, VIC 70
2020 Pinot Noir - Adelaide Hills, SA 70
2017 Pinot / Shiraz - Adelaide Hills, SA 64