

# SEASIDE HAPPY HOUR

3 - 6pm

## drink

**RED, WHITE OR ROSE WINE**

\$1 / OZ

**SPARKLING WINE**

6

**FEATURE COCKTAIL**

9

**BEER**

5

## small plates

**FRESH OYSTERS**

served on the half shell  
buck a shuck

**FRIED CHICKEN**

nori aioli, maple glaze 9

**BRUSSELS SPROUTS**

parmesan espuma, crispy guanciale 6

**TACOS**

tortilla, cured trout, grilled pineapple, smoked  
oyster mayo, salsa verde 8

**TRUFFLE**

potato pave, parmesan snow,  
smoked oyster mayo 9

**LOBSTER & PRAWN ROLL**

lemon vinaigrette, smoked cauliflower puree,  
brioche 10

**ROMAINE**

anchovy garum, crispy guanciale,  
parm crisps, rosti 9

**CHILI GARLIC PRAWNS**

prawns, capsicum emulsion, gremolata,  
torn bread 9

**MUSSELS**

sake, dashi, guanciale, essential oil,  
torched bread 15

**SCALLOPS**

piccalilli, guanciale, rosti, greens 18

**SARDINES ON TOAST**

toasted brioche, salsa verde,  
creme fraiche 8