

Social Sips Menu

3 – 5pm Friday/Saturday/Sunday

DRINKS MENU

\$10 COCKTAILS

APEROL SPRITZ
COSMOPOLITAN
DAIQUIRI – Strawberry/Mango/Pineapple/Passionfruit/Lime Classic/Watermelon
ESPRESSO MARTINI
LONG ISLAND ICE TEA
LYNCHBERG LEMONADE
MARGARITA
MOJITO – Classic Lime & Mint/Strawberry
SUNSET

BUCKET OF BUBBLES

\$30

Choose from a 750ml Cragmoor Brut Cuvée
OR
Any 4 Piccolos of your choice:
Cragmoor Brut Cuvée or Cuvée Rosé

\$30 COCKTAIL JUGS

FROZEN DAIQUIRI – Strawberry/Mango/Pineapple/Passionfruit/Lime Classic
LYNCHBERG LEMONADE
FROZEN MARGARITA
MOJITO – Classic Lime & Mint/Strawberry
SUNSET
PIMMS
LYCHEE & STRAWBERRY SANGRIA

OYSTERS

Natural \$20 ½ DOZEN, \$35 DOZEN
Kilpatrick or our monthly rotating garnish \$23 ½ DOZEN, \$41 DOZEN

PULLED BEEF BAO BUNS (DF)

\$20

with chili and cucumber

PEKING DUCK SPRING ROLLS (DF)

\$18

with Hoisin sauce

ARANCINI (V)

\$20

4 x Porcini mushroom & parmesan risotto balls
Served with roasted garlic aioli & truffle oil

FENNEL CHIPS (VE)

\$10

with warm cauda

FRIES

\$5

Steak Fries served with roasted garlic aioli

GRAZING PLATE (GF)

\$25

A selection of cured meats, cheese, crackers,
quince paste, nuts and fruits

HIGH TEA PLATTER

\$45pp

(By pre-order only, no later than the Thursday before)