



Tuesday to Saturday
4pm - 6pm

Happy Flour

EAT

Sydney Rock Oysters (A).....	4.00 ea
Charcuterie board.....	25.00
Chef's selection of Tuscan salumi and formaggi	
<i>Served with seasonal condiments</i>	

DRINK

Birra Menabrea.....	9.00
Blushing Spritz.....	12.00
Bitter Amaro Blend, Rosé Vermouth, Hibiscus, Savoury Brine, Bubbles Bright & Bitter	
Negroni.....	12.00
Gin, Italian Aperitif, Italian Bitters, Sweet Vermouth	
NV Camillo Prosecco Brut Treviso DOC Veneto, ITA.....	12.00
2025 Mojo Pinot Grigio Limestone Coast, SA.....	12.00
2024 Mojo Cabernet Sauvignon Multi Regional, SA.....	12.00
Coravin wines.....	40% off
<i>Please flip over to see wine list</i>	

(A) Australian, (I) imported, (M) mixed origin.

We cater to dietary requirements and alternatives on request. Please note we cannot guarantee the absence of allergen traces.

All cards incur a merchant fee. 12.5% surcharge applies to public holiday bookings, which negates the group service fee.



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Premium Wines by the Glass

CORAVIN

The cellar, one glass at a time.

WHITE

150mL

2024	Künstler Estate Riesling Trocken	Rheingau, GER	32
2021	Reva Grey Langhe Bianco DOC Sauvignon Blanc, Sauvignon Gris Piemonte, ITA		36
2023	Nino Negri Ca' Brione Bianco	Lombardia, ITA	50
2023	Cusumano Alta Mora Etna Bianco DOC Carricante	Sicilia, ITA	45

ORANGE

2018	Damijan Kaplja Bianco DOC Collio	Friuli, ITA	80
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ROSÉ

2022	Antico Podere Casanova L'Angelo Rosato Toscana IGT	Toscana, ITA	29
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RED

2019	Moccagatta Barbaresco Neive DOCG	Piemonte, ITA	65
2017	Cesari Jèma Corvina Veronese IGT	Veneto, ITA	45
2023	Altesino Rosso di Montalcino	Toscana, ITA	48
2016	Hickinbotham Trueman Cabernet Sauvignon	McLaren Vale, SA	38

For happy hour prices: please deduct 40% from all wines listed above.