



TEAHOUSE

Happy Hour Menu

Should you have any special dietary requirements or allergies, please inform us 48 hours prior to your visit. We will endeavour to accommodate your dietary needs however, due to the potential of trace allergens, we cannot guarantee completely allergy-free dining experiences. Please note a 1.15% surcharge applies for all credit card transactions. A 10% surcharge applies on Sundays. A 15% surcharge applies on all Public Holidays (one surcharge fee of 15% if Public Holiday falls on a Sunday). An additional service fee of 10% applies to bookings of 10 people or more.

HAPPY HOUR MENU

Available Monday to Friday, 4pm–7pm

SPARKLING \$10

Aurelia Prosecco NV

WINE \$10

Grant Burge “Estate Argyle” Pinot Gris

Mud House Sauvignon Blanc

Irvine “Estate Shiraz”

Quilty & Gransden Cabernet Sauvignon

BEER \$7

Sapporo

4 Pines Pacific Ale

SPIRITS \$10

Ketel One Vodka

Tanqueray Gin

Chivas 12 YO Whisky

Bacardi White Rum

COCKTAILS \$15

Lavender Galaxy

Lavender Gin, Lemon, Butterfly Pea Syrup,
Tonic Water, Blueberry

Mandella II

Chilli Tequila, Campari, Orange, Yuzu,
Grapefruit, Soda

Crystal Espresso Martini

Cinque Stelle Coffee Rum, Crème de Cacao,
Cream

The Warmer

Vietnamese Pho Spiced Red Wine, Almond Liqueur,
Orange, Lime Leaf, Cinnamon

FOOD \$10

Sydney Rock Oysters, Nahm Jim Sauce (2pcs)

Chilled Prawns, Ponzu Mayonnaise Dip (3pcs)