FESTIVE

SEASON



Please note, all special festive offers including set menus, à la carte menus and special price menus are not to be used in conjunction with any other discount or offer.

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.



FESTIVE COCKTAILS MENU

23rd November – 24th December

COCKTAILS

Gin-gle Bell	26
Gin, Mint, Strawberry, Lemon, Candy Cane	
Santa's Pavlova	27
Brown Butter washed Spiced Rum, Peach, Mango, Lemon,	
Passion Fruit, Vanilla, Egg White, Thyme	
The Sweet Grinch	28
White Rum, Yellow Chartreuse, Pandan, Lime, Coconut	
Cream, Cinnamon, Soda	
MOCKTAIL	
Rudolph's Nose	16
Black Tea, Watermelon, Peach, Lime, Mint, Soda	