



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

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## 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

**Ciroc Vodka**  
**Tanqueray 10 Gin**  
**Chivas 12 YO Whisky**  
**Bacardi White Rum**

## COCKTAILS \$15

### **Jade Sour**

Gin, Lemon, Jasmin Tea Syrup, Orgeat, Matcha  
Powder, Egg White

### **Mandella II**

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

### **Tea House Espresso Martini**

Goji Berry infused Spiced Rum, Coffee Liqueur,  
Cinque Stelle Espresso

### **Lyzullini**

Prosecco, Elderflower, Lychee, Yuzu, Cucumber

## FOOD \$8

### **Crispy Prawn Bean Curd Roll**

Fried Tofu Skin Roll, Prawn, Tobikko,  
Mixed Herbs, Plum Sauce

### **Char Siu Pork Bun**

Classic Steamed Bao Bun with BBQ Pork