



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

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

The Warmer

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

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