

HAPPY HOUR MENU

APPETIZERS

OYSTER -3
WITH MIGNONETTE SAUCE
(Pacific, Coffin Bay)

2 BEEF TARTARE BOUCHEES -14
on Bread

6 SNAILS -10
with Bread

HAM TERRINE (HOMEMADE) -18

MIX OLIVES -6

MIX NUTS -6

FRENCH FRIES -10

WHITE WINE -10
GLS

Elderton Chardonnay (Barrossa)
Angas and Bremer Pinot Grigio (South Australia)
Riesling (Alsace)

ROSE WINE -10 GLS
la Seigneurie (cote de provence)

RED WINE -10 GLS
Cote du Rhône

Shiraz (South Australia)
Pinot Noir (Adelaide Hills)

SPARKLING -10 GLS
Prosecco (King valley)

CIDER 10 - BEER -7
1664 (French Lager)
Fils de Pomme - hibiscus and helderberries (Sweeter)
- Brute (dry)

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