

## BAR SNACKS

enjoy 15% off marked prices

burnt aubergine escabeche with pickled vegetables and olive oil **138**

lamb ribs, herb yoghurt and tahini **288**

crispy cornflake chicken, blue cheese dip, buffalo sauce **178**

alsace bacon croquettes **88**

everyone loves a slider **88**

koffman fries, beef fat, sea salt **88**

jalapeño poppers **78**

*double*  
**TROUBLE**

HAPPY HOUR MENU

**3-7pm tuesday - saturday**

## DOUBLE TROUBLE - 2 COCKTAILS FOR \$150

### VANILLA & GINGER

plantation 3 stars, vanilla syrup, ginger, lime, angostura bitter **ABV**

seedlip, vanilla syrup, ginger, lime juice **NO ABV**

### PEACH

widges gin, peach cordial, fino sherry **ABV**

seedlip garden, peach cordial **NO ABV**

### PEAR

olmeca reposado, pear, lemon, hazelnut syrup soda **ABV**

seedlip spice, pear, hazelnut syrup, soda **NO ABV**

### CASSIS

widges gin, creme de cassis, lemon cream soda **ABV**

seedlip grove, blackcurrant syrup, cream soda **NO ABV**

### WINES BY THE GLASS

champagne thiénot brut NV **158**

biancavigna prosecco **68**

two eights cabernet sauvignon 2019 **58**

brau sauvignon blanc 2019 **58**

### BEER

stella artois draught (75cl) **48**

### SPIRITS

house spirits - gin, vodka, rum **50**