

The Poetica Hour

\$2 Oyster

Tuesday - Friday, 4pm - 7pm



COCKTAILS

Martini <i>Gin or Vodka</i>	13
Margarita / Tommy's	13
Bloody Shiraz Spritz (Non-Alcoholic version \$10)	15
Yuzu Peach Spritz	15

WINES

NV Moet & Chandon <i>Champagne, France</i>	19 / 110
NV Casa Copain 'Prosecco', <i>King Valley, Victoria, Australia</i>	12 / 60
21 Pour Le Vin, Sauvignon Blanc, <i>Vin de France, France</i>	12 / 60
21 Selon Letang, Cinsault, <i>Languedoc, France</i>	12 / 60
22 Triennes rose, <i>Mediterranee, France</i>	12 / 60

BEER

Hann Super Dry <i>435ml, 4.2%</i>	7
-----------------------------------	---

Snacks Menu

Spiced pork crackling, <i>spiced celery salt</i>	6
Fried olives, <i>goat's cheese</i>	9
Focaccia di Recco, <i>caper, chilli, gruyère</i>	17
"Flambadou" oyster, <i>nduja, guindillas</i>	8ea
Grilled asparagus, <i>green goddess</i>	10
Pork belly skewer, <i>shiso, cumquat</i>	15
Raw beef, <i>fermented red cabbage, pink peppercorn</i>	25
Scallops, <i>fermented jalapenos, celery</i>	22
Fries, <i>herbs, vinegar</i>	12