

The Poetica Hour

COCKTAILS

Martini <i>Gin or Vodka</i>	14
Margarita / Margarita on the rocks	14
Bloody Shiraz Spritz (Non-Alcoholic version \$10)	15
Yuzu Peach Spritz	15

WINES

NV Cloud Street, Brut <i>South Australia, Australia</i>	12
23 Cloud Street, Chardonnay <i>South Australia, Australia</i>	12
23 Cloud Street, Cabernet Blend <i>South Australia, Australia</i>	12
23 Cloud Street, Rosé <i>South Australia, Australia</i>	12

BEER

Furphy Ale Geelong VIC, 500ml, 4.4%	8.5
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\$2 Oysters

Tuesday- Saturday, 4pm - 7pm



Snacks Menu

Local marinated olives	10
House-made cast iron bread, butter, sea salt	11
Candied chilli house nuts	8
Roasted scallop in shell, chilli, lemon	7 ^{ea}
“Flambadou” oyster, nduja, guindillas, beef fat	10 ^{ea}
Ricotta doughnut, jamón	9
Skull Island prawn, fermented chilli vinaigrette	14
Beef tartare, bone marrow, beef fat lavosh	14
Dry-aged cobia, aji amarillo, pickled kumquat	22
Charred vine capsicums, burrata, fig vino cotto	22
Yellowfin tuna tartare, ember tomato	24
Dry-aged Angus beef burger, fries	28
Sirloin steak, fries	39
French fries, vinegar salt	S 10 / L 15
Chocolate layer cake, vanilla cream	24
Cheese plate, lavosh, marmalade	28