

Blanc

CHAMPAGNE BAR

EAT

THE GRAZING BOARD 15

Chef's selection of three meats, whole-ground mustard, pickled vegetables and bread

FROMAGE AND FRUIT 14

Chef's selection of four cheeses, fruit, honey and crackers

CRUDITES AND SPREADS 14

Seasonal fresh vegetables, hummus, evoo

FISHWIFE

Tinned fish, peppadew, caper berries, cucumbers, chopped shallots, dressed greens, lemon, saltine crackers

Smoked Salmon Tuna 29 27

TRUFFLE-SEASONED POPCORN 4

Popcorn, butter, homemade truffle seasoning

CHIPS AND FRENCH ONION DIP 8

Truffle-seasoned house-fried chips served with homemade French onion dip

MARINATED OLIVES 6

House-marinated olives

DRINK

D'ORANGE CITRUS FÊTE 10

Warm spices and zesty citrus for a comforting autumn sip

Cognac / curacao / fig / spiced orange / allspice / lemon

THE DUVALL 10

Juicy island fruits meet earthy agave

Blanco tequila / guava / pineapple / lime / rosé bubbles

ON THE TERRACE 10

To be enjoyed on (and off) the beach - tropical and tart

Aperol / pink peppercorn / passion fruit / grapefruit / bubbles

BUBBLE DU JOUR 6

House Bubbles

WINE DU JOUR 7

House Wine

MILLER HIGH LIFE 4

Marlborough, New Zealand

Happy Hour

WEDNESDAY - FRIDAY 3 - 6 PM

“ —
| The best hour is
| *happy hour!*”