GOLDEN HOUR 4-6PM FRIDAY AND SATURDAY

There's nothing quite like Terrigal bathed in golden winter light – soft, slow, and fleeting. From 4–6pm on Friday and Saturday, savour it from our Golden Hour menu: a collection of small indulgences crafted for the season.

COCKTAILS \$18 SPECIAL

Lemon Bella

Tequila, lemon myrtle liqueur, lemon, agave and aquafaba with a dash of orange bitters

Rush Hour

Vodka, Rhubi liqueur, passionfruit liqueur, lime and thyme syrup

Bloody Siesta

Four Pillars Bloody Shiraz Gin, brandy, sparkling wine, orange, Tempranillo and brown sugar

Grape Thyme

Spiced rum, Crème de Pêche, grapefruit, lime and thyme syrup

Sticky Date Martini

Pecan infused vodka, date syrup, cream and Butterscotch Schnapps with a cinnamon sugar garnish

OYSTERS \$3ea

FLIGHTS

Amber Lane whisky flight 39

Paired with succulent beer battered lobster with aioli, chargrilled chorizo with caramelized citrus onions and feta, and slow roast beef with a silk Stilton sauce

Brokenwood wine flight 39

Paired with succulent beer battered lobster with aioli, duck croquette with pickles, and slow roast beef with a silk Stilton sauce

