

SAVOUR SPECIALITIES WITH *your friends*
EAT. DRINK. ENJOY.

OYSTERS

served natural with zhug mignonette

SINGLE 16

HALF DOZEN 32

FULL DOZEN 60



SNACKS

MARINATED OLIVES 9
preserved lemon, spices

HARISSA POPCORN 5
addictive. you've been warned.

SPICED CANDIED PEPITAS 7
little spicy, little sweet

GRILLED SOURDOUGH 6
basil butter

PRAWN TARTLETS 8EA
charmoula sauce, red chilli

CHEESES

TRIPLE CREME BRIE 14
balsamic grapes, rosemary

WHIPPED FETA 16
marinated artichoke, zaatar, mint

TRUFFLE MANCHEGO 18
sherry soaked prunes

ENGLISH STILTON 18
curried peach chutney

CHARCUTERIE

MORTADELLA 14
sundried tomato, garlic

WAGYU BRASEOLA 18
sauce gribiche, capers

CONFIT SALMON 21
crispy jerusalem artichokes,
tahini yoghurt sauce, dill

CHICKEN TERRINE 18
served with lightly pickled vegetables
& tomato kasundi sauce



DELICIOUS *classic/plant-based*
BANQUET

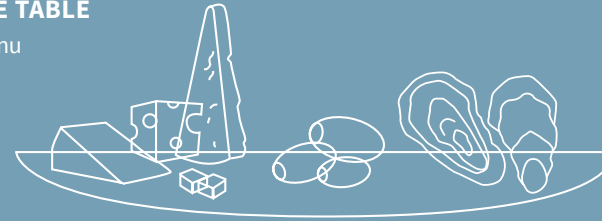
TREAT YOURSELF!

2 GLASSES OF WINE PER PERSON
choose any wine on the list

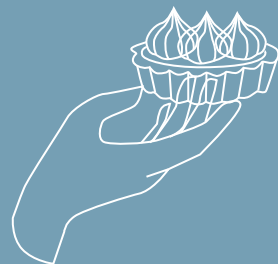
4 FRESH OYSTERS PER PERSON
with zhug dressing & charmoula sauce

4 SMALL PLATES FOR THE TABLE
choose any 4 plates on the menu

75pp



THE SWEETEST FINISH
DESSERTS



LEAVE ROOM!

'CHERRY RIPE' TART 14
dark choc cherry custard, coconut marshmallow

SEASONAL ICE CREAM 12



WINE BAR | EVENTS SPACE | FUNCTIONS

HAMSA
ROOM
by naim

WINE BAR | EVENTS SPACE | FUNCTIONS

COCKTAILS



SUMMER KISS 18

a tropical mango margarita with coconut foam and mezcal

VAMONOS! 17

a refreshing pisco based spritz with passionfruit, ginger beer and lime

MAKES ME PUCKER 18

an addictively zesty negroni sour

DARK GENIE 19

a black lime scented martini
choose gin or vodka

PREMIUM SPIRITS



ASK OUR BARTENDER FOR AVAILABLE OPTIONS

BEERS ETC



MEDITERRANEAN LAGER (ON TAP) 13

Yulli's Brews | 425ml | 4.2%

GINGER BEER 12

Matso's | 330ml | 3.5%

HAZY PALE ALE (ON TAP) 12

Range Brewing | 425ml | 4.2%

CHERRY CIDER 12

Pagan | 330ml | 8%

I HAVE TO DRIVE DRINKS



VAMONOS! 12

tropical flavours meet "gin"

HEAPS NORMAL (Quiet XPA) 10

DARK & STORMY 12

spicy ginger, fresh lime & rum flavours



THE WINE LIST



BUBBLES

NV La Zona **Prosecco** 14 / 68

NV MVSA Brut **Cava** 15 / 60

NV Collet **Brut Champagne** 21 / 102

NV Laurent Perrier 'La Cuvee' **Champagne** 145

PET NAT

2022 Maison Soleil Prosecco **Pet Nat** 70

2021 Hughes & Hughes **Pet Nat (red)** 15 / 74

2022 Good Intentions 'Petulant Pop!' **Pet Nat** 85

2022 Stoke 'Mufti Day' **Pet Nat** 85

ROSE

2021 Orbis Tempranillo **Rose** 16 / 70

2022 Mazi 'Limited Release' **Rose** 88

2021 Borgo Molino **Sparkling Prosecco Rose** (extra dry) 94

TINTED

2021 Main & Cherry 'Auf Skins' **Pinot Gris, Guwertz** (orange) 14 / 68

2021 La Violetta 'Tache' **Vermentino, Zib, Savagnin** (orange) 18 / 82

2022 Col Tamarie 'Milu' **Glera** (skin contact) 68



MORE WINES



WHITES

2022 Dilworth & Allain **Pinot Gris** 19 / 82

2020 Naked Run 'Der Zweite' **Riesling** 75

2022 Latta 'Landsborough' **Riesling** 88

2020 Emmalene **Chardonnay** 84

TEXTURAL WHITES

2022 Good Intentions 'Ridiculously White' **Semillon** 16 / 78

2022 Eastern Peake 'Tache' **Chardonnay** 84

2021 Witches Falls **Chardonnay** (Wild Ferment) 96

2021 Main & Cherry **Grillo** 78

REDS

2022 Koerner 'Light Red' (chilled) 16 / 78

2022 Alkimi 'Wild Dreams' **Syrah, Marsanne** (chilled) 16 / 78

2022 Minim **Sangiovese** 18 / 88

SWEET / FORTIFIED

2020 Sven Jochke **Fortified Shiraz** 14 / 68

