



HAPPY HOUR

Tue - Fri | 4.30-5.30pm

\$9 Pints

Pale ale

Lager

Mid strength

Cider

\$12 Cocktails

Cloudy Gin

Beefeater Gin, Orgeat Syrup,
Lemon & Apple Juice

West Coast Sunset

Tequila, Cointreau, Pomegranate
Lemon Juice, Orange Bitters

Mojto

Rum, Mint, Lime Soda Raw Sugar
(Strawberry or Passionfruit +\$1)

\$6 Wine

Sandalford
Cabernet Merlot

Sandalford SSB

\$6

Sparkling

Jean Pierre Brut
Dry Rose

HALF PRICE

**Bao Bun Sliders
&
Crispy Chicken Bites**



Bar Menu



House Spiced Nut Mix	11
Olives , citrus, garlic (V, GF)	8
Fries , aioli (V, GF)	9
Grilled Chorizo , Honey, Goats cheese (GF)	14
Polenta Chips , aioli (V, GF)	9
Octopus Bites , gremolata emulsion (GF)	22
Chef's Arancini , babaganoush, cherry tomato (V, GF)	15
Crispy Chicken Bites , sweet chilli, mayo (GF)	16
Confit Pork Belly , sage lentils, parsnip puree, granny smith apple (GF)	18
Sentinel Beef Tartare , crostini, cornichon (GFO)	19
Pulled Pork Bao Bun Sliders (2) , shallot pickles, BBQ sauce	14
Braised Beef Bao Bun Sliders (2) , cucumber salad, peanut	14
Sentinel Grazing Board for two	45
Warm bread, celtic sea salt whipped butter, marinated olives	
Seared Sea Scallops , cauliflower textures, pancetta, sorrel (GF)	
Confit Pork Belly , sage lentils, parsnip puree, granny smith apple (GF)	
Chef's Arancini , babaganoush, cherry tomato (V, GF)	
Grilled Chorizo , Honey, Goats cheese (GF)	
Three Cheese Platter 50gm each	35
Served with dried fruit, nuts, quince paste, cornichon, honeycomb, bread	
Manchego hard, Spain Gorgonzola dolce blue, Italy Mt lofty triple cream Brie soft, WA	