

# TESS Supper Club

11PM TILL 2.30AM  
(LAST ORDER)

cocktails

## APEROL SPRITZ

APERITIF LIQUEUR | SPARKLING WINE |  
SODA WATER

## OREGANO FIZZ

GIN | ELDERFLOWER LIQUEUR | OREGANO |  
LEMON | ORANGE BITTERS | VEGAN FOAMER

## ESPRESSO MARTINI

RUM | COFFEE LIQUEUR | VANILLA |  
ESPRESSO | VEGAN FOAMER

## CHAPPIE

GIN | SLOEBERRY LIQUEUR |  
PEACH LIQUEUR | RED WINE | LIME

## GODFATHER

BOURBON | AMARETTO |  
CHOCOLATE BITTERS | CACAO NIBS

## DEVILS MULE

TEQUILA BLANCO | CASSIS | LAVENDER BITTERS |  
LONDON ESSENCE GINGER BEER | LIME

## PINEAPPLE FIZZ

WHISKY | PINEAPPLE LIQUEUR | HONEY |  
LEMON | SODA WATER



# shots

SET OF 3

**\$15<sup>++</sup>**  
FOR ALL DRINKS

## LYCHEE MARTINI

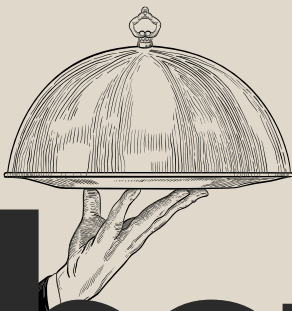
VODKA | ORANGE LIQUEUR |  
ELDERFLOWER | LYCHEE |  
PASSIONFRUIT | GRAPEFRUIT

## SKINNY COLADA

RUM | COCONUT LIQUEUR |  
PINEAPPLE | LIME | SUGAR

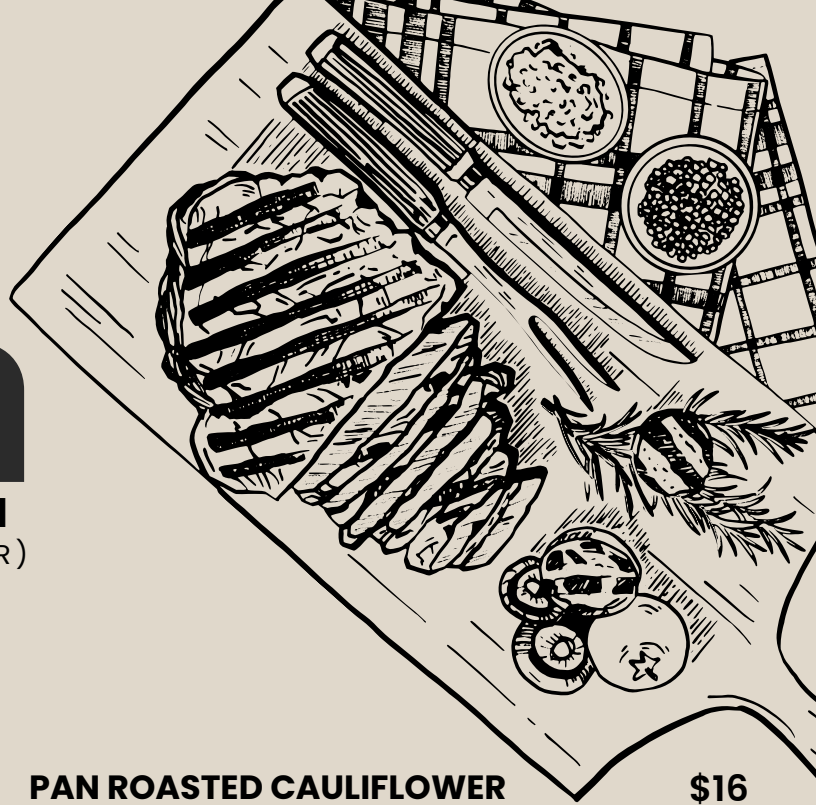
## LONG ISLAND ICED TEA

VODKA | GIN | RUM | TEQUILA |  
ORANGE LIQUEUR |  
COLA CORDIAL



# Kitchen

11PM TILL 1.30AM  
(LAST ORDER)



**SAKOSHI BAY OYSTERS (6PCS) \$36**

RASPBERRY & WAKAME VINAIGRETTE WITH IKURA

**TRIPLE COOKED CRACKLING PORK BELLY \$15**

WITH PICKLED GREEN PAPAYA & ASIAN DIP

**DOUBLE FRIED CHIPS \$13**

WITH TRUFFLE AIOLI

**CRISPY CHICKEN SKIN \$12**

WITH KIMCHI SALSA

**BANGERS & MASH \$16**

SMOKED PORK SAUSAGE WITH GARLIC CONFIT MASH & BALSAMIC PICKLED ONION JUS

**WAGYU BEEF RIB FINGERS \$20**

WITH CARAMELISED ONION MASH

**GRILLED LAMB SHORT RIBS \$19**

WITH TOASTED BUCKWHEAT & POMEGRANATE

**PAN ROASTED CAULIFLOWER \$16**

WITH MISO CHEESE SAUCE & SALTED CASHEWS & GARDEN HERBS

**DEEP FRIED CALAMARI \$17**

WITH CILANTRO CHIMICHURRI & FURIKAKE

**OVEN BAKED TRUFFLE CAMEMBERT \$24**

WITH BLACK TRUFFLES GARLIC FOCACCIA TOAST

**CEASAR SALAD \$18**

WITH ROMAINE, CRISPY BACON, QUAIL EGGS. & SOURDOUGH CROUTONS WITH SMOKED ANCHOVY DRESSING

**PORK JOWL LINGUINE \$28**

CRISPY GUANCIALE, PECORINO SABAYON & POACHED EGG

**ASARI CLAMS \$26**

SHIMEJI MUSHROOMS & TAMARIND MISO BROTH WITH GARLIC FOCACCIA TOAST

**SMOKED TEA DARK CHOCOLATE LAVA CAKE \$16**

BUTTERSCOTCH SEA SALT & VANILLA GELATO