

# THE SOCIAL SIP

Sunday - Thursday 4-6pm

## BEER & WINE - 10

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Tap Beer

Little Goat Creek Sauvignon Blanc

Patrick Sullivan Chardonnay

Dominique Portet "Fontaine" Rose

Stoney Rise Pinot Noir

Mount Avoca Old Vine Shiraz

## COCKTAILS - 15

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Second Life Spritz - gin, raspberry, sparkling

Aperol Spritz - soda, sparkling

Hugo Spritz - elderflower, soda, sparkling

Limoncello Spritz - soda, sparkling

Maritime Margarita - tequila, coconut, lime

Seafarers Martini - gin, vermouth, olive

## CHAMPAGNE & OYSTERS

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Lallier Champagne - 20

3 oysters & glass Lallier Champagne - 25

1 doz oysters & bottle Lallier Champagne - 130

## SOCIAL SIP SNACKS - 12

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Olive mortadella

Bolognese arancini, aioli

Golden fries, salt bush

Chicken karaage, pickles

Grilled octopus

Mushroom pâté bruschetta

Shiitake XO, ricotta tartlet

## CRANE SHARE PLATES

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To Be Frank sourdough - 8

Freshly shucked oysters

*each 6 / ½ doz 35, doz 68*

Chicken liver pâté chou puff - 7ea

Grilled shishito peppers - 16

Hiramasa kingfish crudo - 28

Chef's charcuterie plate - 36

## ELEVATE

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Oscietra caviar

10g/30g tin - 148/270

*karaage chicken & crème fraîche or blini, crème fraîche, chives, capers*

Prawn cocktail, Mary Rose sauce - 32

Seafood platter - 95

Skull Island prawns, Scallops, Seasonal Oysters, Hiramasa Kingfish Sashimi,  
blood orange ponzu

# CRANE