

Afternoons at Darna

TUESDAY – SUNDAY 4-6PM

Bites

- OYSTERS NATURAL 2.5 ea
- OYSTERS OOA lime, coriander, olive oil, harissa and red caviar 3 ea
- HOUSE DIPS with warm za'atar bread *ask for today's selection* 13
- MUSHROOM ARANCINI w chilli relish & romesco 4.5 each
- SARDINES marinated in chermoula & harissa, lightly pan-fried 11
- CAULIFLOWER BITES spiced with ras el hanout spices 11
- CALAMARI sumac salt & pepper seasoning with squid ink aioli 11
- CHICKEN WINGS in Hassan's secret marinade & saffron blue cheese sauce 11

Cocktails by Darna \$13

- SUMNER'S TOUCH white rum, blackberries, lemon juice, ginger syrup, honey syrup & orgeat (almond syrup). Seriously good!
- AFRICAN PUNCH spiced wine, berries, oj, pineapple, Cointreau *500ml carafe*
- HARISSA BLOODY MARY spiced tomato, vodka, harissa, lemon, mint
- MARRAKESH ROSE strawberry & rose water, vodka, lemon & saffron infused Lillet Blanc, sparkling wine
- ROSEMARY OASIS elderflower, lychee, lemon & rosemary syrup, gin, prosecco
- MOROCCAN ROLLER harissa infused mango puree, el Jimador tequila, Cointreau, lime, salt rim
- ORANGE BLOSSOM MOJITO churned mint, lime, Bacardi 8, orange blossom

House Wines \$7

- NV Azahara *Sparkling*, Murray Darling VIC
- '18 Poggio Anima *Rosé*, Sicily ITALY
- '19 First Creek *Chardonnay*, Hunter Valley NSW
- '19 Storm Bay *Pinot Noir*, Coal River TAS

Schooners \$6

- Pure Blonde – Carlton Draught – Peroni – 4 Pines Pale Ale – Stone & Wood Pacific Ale
- Little Creatures IPA – 4 Pines Freshy Ale – Brookvale Union Ginger Beer – Balter XPA

House Spirits \$6

- VODKA – *Ketel One* | GIN – *Tanqueray* | TEQUILA – *El Jimador* | RUM – *Bacardi*
- BOURBON – *Makers Mark* | WHISKY – *Monkey Shoulder*