

ARTEMIS HAPPY HOUR

WEEKNIGHTS 5PM-8PM

FEATURED GIN & TONIC \$15

ARCHIE ROSE, Australia - *Lemon & Thyme*

POLI MARCONI 46, Italy - *Mint & Cardamom*

HAYMAN'S EXOTIC CITRUS, U.K - *Orange & Lemon*

SPECIALITY COCKTAILS \$18

ARTEMIS SPRITZ - *Bandarra Al Fresco, San Martino Prosecco*

SUMMERSOP - *East Indies Bali Pomelo Gin, Soursop Fruit, Lemon*

BUFFALO BLVD - *Buffalo Trace Whiskey, Antica Vermouth, Campari*

HERMOSA - *Corazon Blanco, Bandarra Al Fresco, Lemon*

BLONDIE - *Ketel One Vodka, St. Germain, Lemon, San Martino Prosecco*

PAPA DUPPY - *Duppy Jamaican Rum, Luxardo Maraschino, Grapefruit, Lime*

WINE & BEER

Sparkling Wine - SAN MARTINO [Prosecco], Italy \$12 glass

Rosé Wine - MAS DE SAINTE CROIX [Cinsault], France \$15 glass

White Wine - ANDANTINO [Pinot Grigio], Italy \$15 glass

Red Wine - ANDANTINO [Sangiovese], Italy \$15 glass

PERONI NASTRO AZZURRO Draught Beer, Italy \$10 glass

LION BREWERY "Island Lager" Bottled Beer \$12

LION BREWERY "Straight Pale Ale" Bottled Beer \$12

Prices exclude Service Charge and Prevailing GST

ARTEMIS

HAPPY HOUR

All items below receive a 10% discount when ordered between 5pm-8pm

ROASTED NUTS 7

Marcona Almond, Pistachio, Peanut, Hazelnut, Toasted Corn

MIXED OLIVES 7

Kalamata, Taggiasca, Giant Green Gordal

ARANCINI 12

Arborio Rice, Sun-dried Tomato Pesto, Scarmorza, Pecorino (3pcs)

FRIES & HERBS 9

Oregano, Roasted Garlic Aioli

ANCHOVY TOAST 14

'Boquerones', Pickled Green Chilli, Tomato, Ciabatta (3pcs)

IBÉRICO JAMÓN & TOMATO TOAST 18

'Pan Con Tomate y Jamón' (3pcs)

ROASTED OCTOPUS 18

Sherry Vinegar, Extra Virgin Olive Oil, Paprika, Caper Leaf

SCAMPI 28

Crispy Langoustine Tails, Lemon, Tartar Sauce

CHICKPEA HUMMUS 12

Tahini, Green Harissa, Spiced Flatbread

CHARRED PADRÓN PEPPERS 14

Truffle Salt

SPANISH PORK CHORIZO 14

Guindilla Peppers, Chimichurri

GREEK STYLE LAMB KÖFTE KEBAB 16

Green Chilli, Tahini, Feta (2pcs)

CRISPY CHICKEN BITES 16

Herbes De Provence, Red Harissa Aioli

GRILLED IBÉRICO SECRETO 24

Red Pepper Romesco, Walnut

SALUMI PLATTER 28

Chorizo, Salchichón, Jamón Ibérico de Bellota with Caper Berry & Guindilla Peppers

ARTISANAL CHEESE PLATTER 24

Served with Atikki Honey, Candied Pecan Nut, Sourdough Wafer

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