

ARTEMIS HAPPY HOUR

WEEKNIGHTS 5PM-8PM

FEATURED GIN & TONIC \$15

ROKU, Japan - *Lemon & Ginger*

POLI MARCONI 46, Italy - *Mint & Cardamom*

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

SPECIALITY COCKTAILS \$18

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

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*

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

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

BEER

ARTEMIS Mediterranean Lager [*House Draught*] \$12

'The Boss IPA' [*Draught*] by Lion Brewery \$14

Island Lager [*Bottled*] by Lion Brewery \$12

WINE

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

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

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

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

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 15

Arborio Rice, Sun-dried Tomato Pesto, Scarmorza, Pecorino (5pcs)

FRIES & HERBS 9

Oregano, Roasted Garlic Aioli

COD CROQUETTES 12

Tartar Sauce, Wild Fennel (3pcs)

ORTIZ ANCHOVY TOAST 14

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

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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