

THE BRISTOL

Happy Hour



Select Pints
House Wines

**MONDAY TO FRIDAY
4:30PM TO 6:30PM**

SPORT & PUBLIC BAR



**THE BRISTOL PRACTICES THE
RESPONSIBLE SERVICE OF ALCOHOL**



THE BRISTOL

FOOD

FRIES, AIOLI	8
FRITTO MISTO, PRAWNS, CALAMARI, AIOLI, LEMON (M)	22
CHICKEN WINGS WITH A CHOICE OF SAUCES BOURBON BBQ, LEMON & GREEN ONION OR BUFFALO WITH RANCH	
500G	15
1KG	25
HALOUMI BURGER, KING OYSTER BROWN, SLAW, YOGHURT DRESSING, FRIES	24
CHEESEBURGER, SMASHED PATTY, ONION, BURGER SAUCE, CHEESE, PICKLES, FRIES MAKE IT A DOUBLE	24 6
CHICKEN SCHNITZEL BURGER, AMERICAN CHEESE, TABOULI AOILI, FRIES	26
CHICKEN SCHNITZEL, KEFALOTYRI, CHIPS, LEAF SALAD	26
GREEK SALAD, TOMATOES, CUCUMBERS, FETA, ONION, OLIVES	20
200G GRAIN FED RUMP STEAK, CHIPS, SALAD, GRAVY	32
BRISTOL SPICE BAG, CRUMBED CHICKEN PIECES & CHIPS, CAPSICUM, CHILLI TOSSED IN BRISTOL'S SPICE MIX & CURRY SAUCE ADD EXTRA CURRY SAUCE	25 4

SPARKLING

	125 • Btl
BANDINI PROSECCO	13 • 60
NV • Veneto, ITA	
VEUVE CLICQUOT YELLOW LABEL	29 • 185
NV • Champagne, France	
CHANDON BRUT	85
NV • Yarra Valley, VIC	

ROSÉ

	150 • Btl
PETIT AMOUR BY RAMEAU D'OR	13 • 60
2022 • Mediterranean IGP, FR	
AIX ROSÉ	95
2022 • Provence, FR	
WHISPERING ANGEL ROSÉ	105
2023 • Provence, FR	
AIX ROSÉ 1.5L	170
2022 • Provence, FR	

WHITE

	150 • Btl
FRANKIE SAUVIGNON BLANC	9.5 • 45
2023 • South Australia	
DOMAINE VINCENT TREMBLAY CHABLIS	130
2023 • Chablis, FR	
CANTINA RIFF PINOT GRIGIO	14 • 65
2024 • Veneto, ITA	
LARK HILL REGIONAL RIESLING	14 • 65
2023 • Canberra District, NSW	
SHAW + SMITH SAUVIGNON BLANC	90
2024 • Adelaide Hills, SA	
FRINGE SOCIETE CHARDONNAY	13 • 60
2023 • Cebazan, FR	
MMAD CHENIN BLANC	95
2024 • Adelaide Hills, SA	

RED

	150 • Btl
FRANKIE SHIRAZ	9.5 • 45
2023 • South Australia	
YANGARRA ESTATE GSM	85
2022 • McLaren Vale, SA	
STORM BAY PINOT NOIR	80
2024 • Coal River Valley, Tasmania	
SHAW + SMITH SHIRAZ	120
2022 • Adelaide Hills, SA	
LIGHTHAND PINOT NOIR	15 • 70
2024 • Yarra Valley, VIC	
AQUILANI SANGIOVESE	13 • 60
2022 • Tuscany, IT	

COCKTAILS

MARGARITA (CLASSIC / SPICY)	22
Espolon Blanco, Triple Sec, Lime	
TOMMY'S MARGARITA	22
Espolon Reposado, Agave, Lime	
NEGRONI	22
Gordons, Campari, Sweet Red Vermouth	
APEROL SPRITZ	18
Aperol, Prosecco & soda	
BRISTOL SPRITZ	19
Rhubi rhubarb, limoncello, prosecco, soda, lemon	
ESPRESSO MARTINI	22
Smirnoff, Coffee Liqueur, Coffee Concentrate	
LONG ISLAND	24

Espolon Blanco, Smirnoff, Gordons, Bacardi, Triple Sec, Lemon, Cola

Seafood Origins : A | Australian I | Imported M | Mixed

Our menu contains allergens and is prepared in a kitchen that handles dairy, gluten, nuts, fish and other allergens. Whist all reasonable efforts are taken to accommodate guest dietary needs, we cannot guarantee that our food will be allergen free.