

EAT

Bucket of chicken wings	25
Fried buttermilk chicken pieces, Frank'shot sauce & house ranch sauce	19
Beetroot salad with black barley, orange, pine nuts, dil, mint & maple mustard dressing (ve)	23
Rump Cap on 250g served with green salad and fries	29
Crispy fried buttermilk chicken burger with Oaks slaw, aioli & fries	23
The classic cheese burger with tomato, lettuce, beetroot, cheese, apple wood smoked streaky bacon, 'spiced ketchup for grownups', fries & condiments	25
Steak sandwich with rocket, tomato, caramelised onion, aioli & fries	24
Herb crumbed chicken breast, parmesan, fries, oaks slaw & gravy	24
Roasted barramundi fillet served with piperade, truss tomatoes & tapenade	29 (gf)

SWEET

Warm apple pie with ginger crumble and vanilla bean gelato	15
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NEGRONI'S

BERGAMOT BLANC NEGRONI 17
Aperol, Suze & Italicus Liqueur

SMOKED BARREL-AGED NEGRONI 17
Gin, Crème de Cacao, Campari, Chocolate Bitters, Antica Formula & Islay Mist *Barrel Aged

TROPICAL-GRONI 17
Pineapple Rum, Campari, Falernum, Sweet Vermouth & Orange Bitters

SIGNATURE

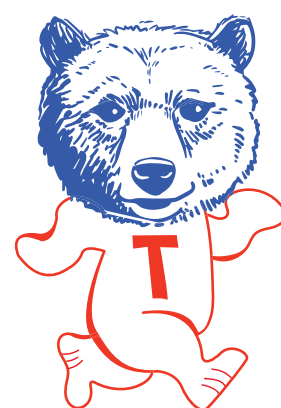
MACADAMIA & WATTLE OLD FASHIONED 17
Maker's Bourbon, Brookies Wattle & Macadamia Liqueur, Black Walnut Bitters served w/ side of Macadamia Nuts

STICKY-DATE ESPRESSO MARTINI 18
Vodka, Toffee Syrup, Baileys & Espresso

STRAW-FERRY FLIGHT 16
Vodka, Pampelle Grapefruit Liqueur, Lime, Strawberry, Rose Syrup & Grapefruit Bitters

IPA WHISKEY SOUR 17
IPA Jameson Irish Whisky, 2 Types of bitters
+ \$4 Glenmorangie 10YO + \$6 Glenfiddich IPA

TAFFY'S SPICY MARGARITA 17
Los Arango Reposado, fresh chilli, Agave, Lime with chilli Salted rim
+\$3 Patron Anejo



JUGS SERVING 4

JB'S MULE 30
JB Double Oak, Apricot Brandy, Salted Caramel, Lemon, Orgeat, Mint & Ginger Ale

FLY THROUGH THE NIGHT 30
Butterfly Pea Tea, Vodka, Crème de Peche, Passionfruit, Lime, Coconut Syrup & Bubbles

NON ALCOHOLIC

MATCHA QUEEN 15
Seedlip Spice 94, Chamomile infused Syrup, Lemon & Whites

LYRE'S COCKTAILS 13
Amaretto Sour / Espresso Martini / Negroni