

Signature Cocktails

PUSHING UP DAISIES

20

Roku Gin, aromatised wine aperitif, elderflower liqueur, lavender syrup, lemon, cloudy apple juice

THE LOOKING GLASS

20

Don Julio Blanca Tequila, agave syrup, rhubarb bitters

ICE & SPICE

20

Chivas Regal 12y YO Scotch, hazelnut liqueur, lime, homemade five spice syrup

INTO THE WOODS

20

Woodford Reserve Bourbon, peach liqueur, pineapple juice, lemon

UPON A THYME

20

Aperol, Campari, triple sec, Casoni Aperitivo, Prosecco, grapefruit bitters, soda



BARK N' BITE

20

Ratu Spiced Rum, butterscotch liqueur, cold brew coffee, cinnamon bark syrup, chocolate bitters

THREE WISHES

18

Gordons Pink Gin, sparkling white wine, cranberry juice

THE WHITE RABBIT

20

Don Julio Blanca Tequila, Cointreau, coconut milk, ginger puree, homemade citrus blend

LITTLE RED RASPBERRY

20

Tanqueray Gin, Chambord black raspberry liqueur, raspberry cordial, lemon, sparkling white wine

FLUFFED UP

20

Vodka, Chambord black raspberry liqueur, cranberry, Grandma May's secret bubblegum mix, cranberry, lime

Classic Cocktails

MARTINI

From 20

Our bartenders are here to make sure your martini is perfectly suited to you! The Wolf Lane favourites include a crisp Grey Goose martini served with a twist of lemon or a dirty Gin Mare martini paired with green olives

THE OLD FASHIONED

From 20

We love Woodford Reserve with a twist of orange, but there are so many possibilities. Smooth Havana 7 dark rum with a dash of chocolate, smoky Herradura Añejo with agave and grapefruit, or Bruichladdich whisky with barrel aged bitters? The choice is yours

SOUR

From 18

Whether you prefer a smooth whisky, a sweet amaretto or a Peruvian Pisco, we shake it up with fresh lemon, vegan friendly aquafaba and a touch of sugar to serve up this perfectly balanced classic

NEGRONI

18

Campari, sweet vermouth and London dry gin combine perfectly to make this all time favourite

HEMINGWAY DAIQUIRI

18

White rum, maraschino liqueur, grapefruit juice, lime juice and sugar. Crisp and delicious, just how Hemingway used to drink it (sort of)

MARGARITA

18

Espolon Blanco Tequila, Cointreau, fresh lime and agave shaken and served on the rocks with a half salt rim. Or maybe you're a fan of the Tommy's? Espolon Reposado, fresh lime and agave.

MANHATTAN

20

Bulleit Rye, Cinzano 1757 and Angostura bitters. Served straight up with a Maraschino cherry.

CAPRIOSKA

18

Refreshing and simple; vodka, fresh lime and sugar shaken and served on the rocks with a fresh mint sprig. Or swap out the vodka for cachaça and try a Caipiriñha.

CORPSE REVIVER NO.2

18

Gin, Lillet Blanc, Cointreau, lemon juice and a spritz of absinthe. A wonderfully balanced drink with a hell of a kick.



Gin Serves



All of our delicious double gin serves are paired with Fever Tree tonic.

TANQUERAY NO.10 **21**

We compliment this beautifully dry London gin's citrus notes with fresh grapefruit and thyme.

FOUR PILLARS **21**

This delicious Yarra Valley gin is created using Australian botanicals such as Tasmanian Pepperberry and Lemon Myrtle. We pair it with fresh lemon and mixed berries creating a wonderfully fresh and flavour packed delight.

GIN MARE **21**

A gorgeously herbaceous Mediterranean gin. We serve it with green olives and a fresh sprig of rosemary to highlight its delicious, savoury botanicals.

HENDRICKS **21**

This beautiful Scottish gin is famously served with fresh cucumber... and who are we to argue? Cucumber and a squeeze of lime match this gin perfectly!

THE BOTANIST **22**

An artisanal Scottish gin crafted by the whiskey distillers Bruichladdich featuring 23 locally sourced Islay botanicals. We pair it with strawberries and fresh mint, absolutely delicious.

Teapots

Fancy sharing a delectable cocktail teapot? Perfect for two.

30

TEA WITH PALOMA

Blanco tequila, fresh grapefruit juice, lime, agave and soda. Crisp and delicious!

THE BRAMBLE BUSH

Gin, raspberry liqueur, lemon and sugar. Sweet and refreshing.

COSMOPOLITAN ADVENTURES

Vodka, triple sec, cranberry and fresh lime. A fabulous classic.

STORM ON THE HIGH SEAS

Spiced rum, ginger beer, fresh lime and Angostura bitters.



Cocktail Shooters

Our tiny, flavour packed cocktail shots are dangerously delicious

12

GRIMM'S MEDICINE

Kahlua, Baileys and triple sec.

THE WOLF

Fernet Branca, Cinzano Rosso and Angostura bitters. Careful, it bites.

LITTLE BO PEEP

Frangelico, white chocolate liqueur and cream. Delightful.

HAPPILY NEVER AFTER

Tequila and Green Fairy Absinthe. Not for the faint of heart.

**Available until midnight*



Wines

SPARKLING

	125ml	Btl
Edge of the World Sparkling Cuvée (SE AUS)	10	48
Aurelia Prosecco (SA AUS)	11	52
Piper Hiedsieck Brut (Champagne, FRA)	89	

WHITE

	150ml	250ml	Btl
Edge of the World Sauvignon Blanc (SE AUS)	10	15	48
Pikorua Sauvignon Blanc (Marlborough)	13.5	22.5	64
Chain Of Fire Pinot Grigio (Yarra Valley)	11	13	50
Oakridge Chardonnay (Yarra Valley)	13	22	62

ROSE

Edge of the World Rose (SE AUS)	10	12	49
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RED

Edge of the World Cab Shiraz (SE AUS)	10	15	48
Argento Malbec (ARG)	13.5	22.5	64
Guilty By Association Pinot Noir (Adelaide Hills)	11.5	19.5	50
Hentley Farm Shiraz (Barossa)	14	23	67

Beers

FROM THE TAP

	Schooner	Pint
Howl Lager (NSW)	9.5	10.5
Balter XPA (NSW)	11	13
Hop Hog IPA (WA)	11	13
Guest Tap		MP

FROM THE FRIDGE

Feral War Hog IPA (WA, 330ml)		13
Gage Roads Little Dove Pale Ale (WA, 330ml)		12
Boston Afterglose Raspberry Gose (WA, 330ml)		11
Nail VPA (WA, 330ml)		12
Mountain Goat Organic Steam Ale (VIC, 330ml)		10
Corona (MEX, 355ml)		10

MID-STRENGTH

Heineken 3 (NL, 330ml)		8.5
Little Creatures Roger's Amber Ale (WA, 330ml)		9

CIDERS & GINGER BEER

Little Green Apple Cider (AUS, 330ml)		10
Boston Tingle Top Ginger Beer (WA, 330ml)		12

Food

Ham, cheddar cheese & mustard toastie 10

Roasted seasonal vegetables, vegan cheese & pesto toastie 10

Salted popcorn **FREE**

