

The Woods

COCKTAIL MENU

20 HEAD IN THE CLOUDS

Watermelon infused gin, rosé vermouth, and lemon

Think starburst watermelon lollies. A delicate and fluffy drink to help you drift away.



ALICE IN WONDERLAND

Vanilla infused vodka, passionfruit, coconut, and lemon

A cult favourite on the cocktail list. Fruity, creamy, tangy and sweet

ROBERN SOUR 20

Apricot & peach infused Scotch, lemon and a dash of chocolate

A twist on the whisky sour, using stone fruit and bitter dark chocolate. Sour, semi-sweet and delectable

21 DEAD MANS MARGARITA

Tequila blanco, amaro aperitivo, lime, with a dash of habanero

A light and vibrant margarita with orange and almond notes and a touch of spice. Floral, fresh and slightly spicy



THE WOODS SIGNATURE 21 ESPRESSO MARTINI

Spiced rum, Australian brandy, Pedro Ximénez, coffee liqueur, cold drip coffee, and rose

A smooth twist on the classic featuring delicious aromas of chocolate, rose and spices. Sweet, silky and flavourful



THE BANANA MAMA 20

Banana rum, copper-pot rum, over-proof dark rum, lemon and pineapple, and some more banana.

A tall glass of banana and tropical vibes with a dark rum finish.

20 LOADED DRAKE

Aged rum, ginger, Amaro Lucano, over-proof rum, ginger beer and a flaming lime.

The classic Dark & Stormy with a bittersweet twist and a little bit of fire. Bittersweet, zesty and refreshing



THE ARVO 18

Yuzu Vermouth, Okar Island Bitters, Zucca Rabarbaro, Hibiscus, carbonation

An aperitivo style drink, modeled around the classic Americano, made delicious with an infusion of hibiscus. Bittersweet, refreshing and aromatic



The Woods COCKTAIL MENU

12 DRY NEW YORK SOUR

The Woods 'Whistea' Non Alcoholic Spirit, Non Alcoholic Shiraz, and lemon

A non-alcoholic sour, using our spiced tea reduction to emulate a lightly peated whisky. Zesty, aromatic and refreshing



23 SUNBURNT NEGRONI

Lemon myrtle and strawberry infused gin, bitter orange amaro, and rosso vermouth

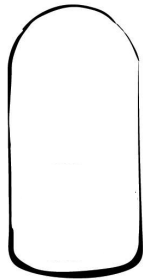
A Negroni with a native flair for the sun-drenched country.



24 SMOKE AND SPICE

Australian Gospel Rye Whisky, Caffo Vecchio Amaro del Capo, Australian brandy and pastis

A spirit forward, smoky sazerac with a hint of treacle and baking spices. Spirit forward, aromatic and smoky



THE WOODS SIGNATURE 22 OLD FASHIONED

Pear infused bourbon blend, hickory smoke & maple

The signature old fashioned of The Woods. Pear, baking spice and quality bourbon are a match made in heaven. Spirit forward, smoky and spiced



HOT WATTLESEED 22 COFFEE

Australian whisky, coffee liqueur and amaro, macadamia & wattle-seed, with a whipped coconut cream top



Move over Irish coffee and welcome your delicious Australian cousin. Warm, earthy and creamy

COCKTAIL OF THE WEEK 18



A wonderful assortment of ingredients as we try out new and exciting flavour combinations.

Ask our friendly staff for this weeks cocktail and let us know if you have an dietaries.

HONEYED DRAM 22

My Brother Honey Spiced Liqueur, Naked Grouse Blended Scotch

A herbal and honey sweet drink, that is build to savour. Ask to try it warm on a cold day. Herbal, medicinal and sweet



CRIMSON MANHATTAN 12

Bourbon, black raspberry, rosso vermouth and bitter orange

A small serve of a sweeter style of manhattan highlighting dark berry notes. Spirit forward, boozy and slightly sweet



THE WOODS SIGNATURE GIN MARTINI 22

Lemon Aspen Applewood Gin, lemon myrtle, eucalyptus and Australian dry vermouth

The signature martini of The Woods. Lemon citrus forward notes with a herbaceous gin for balance.



THE TEAPOT OF MULLED WINE 38

Shiraz, Australian brandy, cinnamon, cloves, roasted cacao, star anise and orange

Fancy a large pot of something warm? This teapot for two is putting an end to those winter chills.

