

The Woods

COCKTAIL MENU

18 *IL BIBERON*

Averna Amaro, brandy, green ginger wine, lemon and soda

A ginger spiced highball, centered around an Italian Amaro. Bittersweet, herbal, refreshing



AUSTRALIANO 18

Okar Island Bitters, rosso vermouth and soda

A bitter, aperitivo style drink, that is made for sipping 24 hours a day.



21 *DEAD MANS HANDLE*

Bianco Tequila, Aperol, Lime, hot pepper mix and orgeat

Light and floral with orange notes. Spicy and fresh



BLUEBERRY SKIES 20

Blueberry infused gin, House-made Parma violet liqueur, lemon, and a Fabbri Cherry

A sweet twist on a classic Aviation cocktail. Sweet, tart, and fruity.



THE WOODS

21 *ESPRESSO MARTINI*

Spiced Rum, Peruvian Blend Coffee Liqueur, Pedro Ximenez, Coffee, Rose Water and The Woods Chocolate Bitters

An indulgent twist on the Espresso Martini



THE DAINTREES 20

Okar Gold Outback Liqueur, Gold Rum, De Kuyper Passionfruit, lime and Fassonola Syrup

A tall glass of passionfruit, fruit juice and rum. Fresh, Sweet and fruit forward.



24 *ESPRESSO NO 5.*

Blended & Peated Scotch, Cuban Blend Coffee Liqueur, Cold Drip Coffee & Miso

A smokey twist on an Espresso Martini with dark flavours.



ALICE IN WONDERLAND 20

Vodka, Passionfruit, Coconut, Vanilla and Lemon

A cult favourite on the cocktail list. Fruity and sweet



FULL DRINKS LIST



The Woods

COCKTAIL MENU

20 *STINGER*

Australian Brandy,
Mente-Pastille, Midori

A late night, after dinner sipper.
Sweet, spirit forward and minty



23 *SUNBURNT NEGRONI*

Lemon Myrtle and Strawberry
infused gin, Okar Island Bitters
and Carpano Antica Formula

A Negroni with a native flair, named for our
favourite poem. Sweet and Floral.



22 *HAIR OF THE HOUND*

Truffle washed Vodka,
Westmont Bloody Mary Mix
and Hot Sauce

A rich and bold Bloody Mary. Pickled, Spicy
and Savoury.



20 *ROBERN SOUR*

Scotch, Apricot liqueur, Bitter
Chocolate and Lemon

A slightly peated sour, with fruity chocolate
flavours running amok.



23 *THE WOODS SIGNATURE OLD FASHION*

Bourbon, Aromatic bitters,
wattle seed extract and brown sugar

The signature old fashioned of The Woods Cocktail
Bar. Earthy wattleseed and Australian whisky go
hand in hand.



CHAMELEON 21

Caramelised Banana Liqueur,
Irish Whiskey, Brown Sugar,
Sesame and Aromatic Bitters

A unique twist on an Old Fashioned



COMPLIMENTS 22 *TO THE CHEF*

Cardamom Dark Rum, Honey,
Coffee Liqueur and
Aztec Chocolate Bitters.

Dedicated to the chef, feel free to shout
him one too! Spirit forward and spiced



CRIMSON MANHATTAN 24

Bourbon, Raspberry infused
Rosso Vermouth and Orange
Bitters

A sweeter style of manhattan. Spirit forward
and made to savour.



THE SMOKEY SCOTSMAN 24

Peated Scotch, Lapsang
Souchong Infused Carpano
Antica Formula, Barrel Aged
Psychaud's Bitters

A spirit forward, smokey Rob Roy.



THE WOODS SIGNATURE MARTINI 22

Australian Gin, dry vermouth,
lemon myrtle and lemon
eucalyptus

The signature martini of The Woods
Cocktail Bar. Lemon forward notes with a
delicate gin for balance.

