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



MANUTE

Australiano

Okar Island Bitters,

rosso vermouth and soda

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

18

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 Fassionola Syrup

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

24 ESPRESSO NO S.

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



The Woods COCKTAIL MENU

20 STINGER

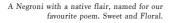
Australian Brandy, Mente-Pastille, Midori

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





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

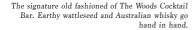
Scotch, Apricot liqueur, Bitter Chocolate and Lemon

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



THE WOODS SIGNATURE OLD FASHION

Bourbon, Aromatic bitters, wattle seed extract and brown sugar





CHAMFLEON 21



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

A unique twist on an Old Fashioned

COMPLIMENTS 22 To The CHEE



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 Peychaud's Bitters

A spirit forward, smokey Rob Roy.

THE Woods Signature Martini



Australian Gin, dry vermouth, lemon mystle and lemon eucalyptus

The signature martini of The Woods Cocktail Bar. Lemon forward notes with a delicate gin for balance. 22