

COCKTAILS

Roast Coconut Old Fashioned 20
House Infused Coconut Rum, Bitters, Sugar

Old Cuban 18
Gold Rum, Lime, Mint, Sugar, Champagne

Lychee & Elderflower Collins 18
Gin, Lychee Liqueur, Elderflower Liqueur, Lemon, Sugar, Soda

East 8 Hold Up 18
Vodka, Aperol, Pineapple, Passionfruit, Lime, Sugar

New York Sour 18
Rye, Lemon, Sugar, Red Wine

Basil & Passionfruit Gimlet 16
Gin, Basil, Passionfruit, Lime, Sugar



Maple Manhattan 20
Rye, Antica Formula, Maple Syrup, Bitters

Espresso Martini 20
Vodka, Cold Drip Coffee, Coffee Liqueur, Sugar

Blueberry Mint Julep 16
Rye Whiskey, Blueberries, Mint, Sugar

Paloma 18
Tequila, Pampelle, Lime, Sugar, Soda

Booze & Juice 10
Gin/Rye, Cold Pressed Apple/Orange Juice



BRKLYN MENU

WINE

Sparkling

Lane Lois Blanc De Blanc 9/45
Adelaide Hills

Alpha Box & Dice Prosecco 9/45
Murray Darling

Louis Roederer 120
Reims, France

White

Palmetto Riesling 9/45
Eden Valley

Jericho Fume Blanc 10/50
Adelaide Hills

SC Pannell Pinot Grigio 11/55
Mclaren Vale

Rose

Spinafex Rose 10/50
Barossa Valley



Red

Hustle & Vine Shiraz 9/45
Mclaren Vale

SC Pannell Tempranillo 11/55
Mclaren Vale

Chaffey Bros Old Vine Grenache 11/55
Barossa Valley

Mac Forbes Pinot Noir 12/60
Yarra Valley

BEER & CIDER

On Tap

Asahi Black 11

Stone and Wood Rotational Tap 9

Young Henry's Newtowner 8

Mismatch Rotational Tap 10

Hills Cloudy Apple Cider 9



Bottles/Cans

Asahi Lager 10

Asahi Soukai 10

Balter XPA 10

Brooklyn American Ale 10

Brooklyn Lager 10

Hitachino Nest Espresso Stout 16

Hitachino Nest White Ale 14

Mismatch Pale Ale 10

Mismatch Session Ale 9

Moon Dog Love Tap Lager 10

Moritz Lager 9

Pirate Life Pale 10

Pirate Life Throwback 10

Pirate Life IIPA 20

Prancing Pony IRA 12

Prancing Pony Indie Kid Pilsner 10

Young Henrys Hop Ale 10

Cider

Hills Pear 9

Hills Apple & Ginger 10

Barossa Squashed Apple 9

FOOD

Small

Mozzarella Sticks (3pcs) 8
Deep fried Mozzarella with a Sweet Jam Sauce (VEG)

Eggplant & Fetta Croquettes (3pcs) 10
Served with Tomato Relish and Tahini Mayo (VEG)

Fries 8
Chilli Salt, Add Cheese Sauce +\$4



Old Bay Popcorn 5
House Popped with Butter and Old Bay Spice

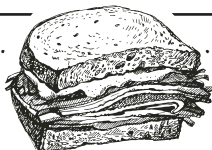
Marinated Olives 7
House Marinated Local Olives

Pickled Mushrooms 7
Baby Button Mushrooms Pickled in House

Fried Pickles 8
Brooklyn Pickles, battered and deep fried, Served with an assortment of dipping sauces (VEG)

Large

Pastrami Reuben Sandwich 16
Pastrami, Swiss Cheese, Sauerkraut, Secret Sauce on Rye with Dill Pickle and Crisps - Extra Pastrami +\$6



Romesco Mushroom Hoagie 16
Balsamic Roasted Portabello, Baby Spinach, Vegan Pesto, Rosmeco Sauce, and sautéed zucchini ribbons on a sub roll. Served with crisps (VEGAN)

Philly Cheese Steak 16
Sliced Ribeye steak grilled with onions, green pepper and topped with Swiss and American cheese on a sub roll. Served with crisps.

Chipotle Chicken Toastie 15
Shredded Chicken Breast, Swiss Cheese, Caramelised Onion, Chipotle Mayo on Rye. Served with Crisps

Grilled Haloumi Bun 16
Brioche Bun with Grilled Haloumi, Basil Pesto, Baby Spinach and Tomato Chutney. Served with Crisps (VEG)

Lobster Roll 10/18
Mini Brioche Bun, South Rock Lobster with Herbed Mayo, Spinach. Served with Crisps

New York Mini Hotdog 9/14
Mini Brioche Bun, Vienna Sausage with Cornichons, American Mustard, Tomato Sauce, Parmesan. Served with Fries

Share

BRKLYN Board 35/65
Assorted Cheeses, Cold Cut Meats, Olives, Pickled Mushrooms and Bread. (Serves 4)

New York Board 40
Canape Style Reuben Sandwich, Mozzarella Sticks, Mini Hot Dogs and Fries. (Serves 4)

GIN

Archie Rose 12.5
Fresh Lemon and Juniper Berries with Indian Tonic

Koval Dry Gin 15
Mint and Cucumber with Indian Tonic

Prohibition Gin 13
Blood Orange and Thyme with Mediterranean Tonic

Green Ant Gin 15
Green Apple and Lemon with Mediterranean Tonic

36 S 12.5
Blood Orange and Mediterranean Tonic

Manly Spirits Dry Gin 13
Dehydrated Orange and Pink Peppercorns with Indian Tonic

Applewood 12.5
Orange and Thyme with Indian Tonic

Botanist 14
Basil and Grapefruit with Mediterranean Tonic

Four Pillars 13
Pink Peppercorns and Basil with Mediterranean Tonic

78 Degrees 13
Rosemary and Dehydrated Lemon with Mediterranean Tonic



23rd Street 13
Dehydrated Apple and Pear with Mediterranean Tonic

MGC 13
Grapefruit and Rosemary with Mediterranean Tonic

Lyrebird 12.5
Fresh Lemon and Strawberries with Mediterranean Tonic

Jinzu 12.5
Juniper Berries and Lemon with Indian Tonic

Martin Miller 12
Apple and Cucumber with Mediterranean Tonic

Tanqueray 10 14
Dehydrated Apple and Grapefruit with Mediterranean Tonic

Monkey 47 Sloe 16
Sage, Raspberries and Dehydrated Lemon with Mediterranean Tonic

Monkey 47 Dry 16
Blueberries and Fresh Lemon with Mediterranean Tonic

Haymans Sloe 11
Raspberries and Sage with Mediterranean Tonic

Hendricks 13
Apple and Cucumber with Indian Tonic

Westwinds 13
Basil and Orange with Mediterranean Tonic

Never Never 12.50
Fresh Lemon and Thyme with Mediterranean Tonic

