

FLAGGERROOT

OUR ALCHEMY

At Flaggerdoot, our cocktail bar is a creative space where traditional artistry meets innovative mixology, focusing on crafting exceptional cocktails that tell a story through high-quality, locally sourced ingredients. Our commitment to sustainability is integral to our operations. We prioritise seasonal and organic produce to support local farmers and reduce waste through eco-friendly practices.

By recreating classic cocktails, we honour the rich heritage of mixology while offering fresh interpretations that align with our sustainable values. This approach not only enhances the flavour and quality of our drinks but also educates our patrons about the artistry behind them, fostering a deeper appreciation of the craft.

At Flaggerdoot, we blend the old with the new, ensuring that every cocktail experience contributes to a positive impact on our community and the environment.

@jackalopehotels

SMELL

A cocktail that reveals itself before the first sip. Designed as an olfactory experience, it relies on powerful and hypnotic aromas that awaken memories and emotions. Subtle. Intriguing. A perfume to be savoured than a cocktail to be tasted.

THE WOOD

**MOUNT GAY
YELLOW CHARTREUSE
MINT
ANISE
WOOD SYRUP**

\$26

TASTE

At first glance, this cocktail appears light and delicate,
but one sip reveals a bold, complex world of flavors that are vibrant,
unexpected, and full of character.
A subtle, yet powerful dance on the palate that surprises and captivates.

KETEL ONE
TOMATO VINEGAR
OREGANO
BEETROOT & KIMCHI SODA

\$26

SOUND

It all begins with a crack.
A delicate layer of frozen coconut water rests atop of the cocktail.
Release the subtle sound of deeper, richer aromas by fracturing the shell
with a spoon.

DISARONO AMARETTO
MICHTER'S RYE WHISKEY
ORANGE
MACADAMIA ORGEAT
TONKA MILK

\$26

SIGHT

This experience unfolds first through the eye, raw to the cocktail unusual charming presentation. A perfect black sphere, striking against the crystal-clear beverage inside.

A visual masterpiece where sophistication meets mystery.

MARIONETTE OLD GIN
LOS SIETE MISTERIOS
TRIPLE CITRUS CORDIAL
MANGO YOGURT

\$26

TOUCH

A contrast between sensations.

A chilled cocktail is crowned with a warm, velvety foam, served at 60°C, inviting your palate to explore the delicate play of temperatures.

A sensory waltz that unveils new pleasures with every sip.

TAKAMAKA SPICED RUM
STOUT AND COFFEE CARAMEL
BERRY VINEGAR
LACTO FERMENTED ORANGE FOAM

\$26

FEATURES

JASMINE GIMLET 25

Hendrick's Gin infused with Jasmine tea, lime cordial, clarified

NEO MARTINI 25

Never Never Triple Juniper, orange confit vermouth, fennel bitter

MANDARICANO 25

Rhubi Liqueur, Jackalope sweet vermouth, mandarin soda

HOUSE OLD-FASHIONED 25

Balvenie 12 , demerara syrup , Angostura

MOCKTAILS

ROSE RUBY 15

Mix berry tea, strawberry gum soda, rosewater

JASMIN GIMLET MOCKTAIL 15

Cryo apple juice infused with jasmin tea, lime cordial, and juniper water

HANGING GARDEN 15

Cryo pear juice infused with green tea, oxymel , orange blossom, chamomille syrup

**SPIRIT
FLIGHTS**

MONK

Try our selection of liqueurs made by French monks 25
Dom Benedictine, yellow chartreuse, green chartreuse

AGAVE

Try our selection of agave spirits 25
Espolon Reposado, Casamigos , Black Snake

WHISKY

THE SCOTTISH FLIGHT 32
Monkey Shoulder, Glenfiddich 12 year old, Balvenie 14 year Carribean cask

A TRIP TO JAPAN 42
Shinobu 10 Year, The Shin Pure Malt, Shinobu Lightly Peated

RUM

Try our selection of rum 42
Diplomatico, Plantation Australia 15 Years Old, Zacapa 23 Years XO

MINI MARTINI

Try our selection of three mini martini 42
CLASSIC MARTINI

Itinerant Spirit Gin, Dolin Dry Vermouth

VESPER

Itinerant Spirit Gin, Itinerant Spirit Vodka, Cocchi Americano

CZARINE

Itinerant Spirit Vodka, Dolin Dry Vermouth, Apricot Brandy, Angostura

**SPIRIT
OFFERINGS**

APERITIF & VERMOUTH

Campari	Italy	15
Aperol	Italy	15
Picon	France	15
Never-Never Fancy Fruit Cup	South Australia	15
Antica Formula Vermouth	Italy	15
Cocchi Americano	Torino	15
Cocchi Americano Rosa	Torino	15
St Felix Bitter Citrus	Victoria	15

VODKA

Ketel One	Netherlands	15
St Felix	Victoria	16
Republic of Fremantle	Western Australia	16
Belvedere	Poland	16
Haku	Japan	16
Grey Goose	France	16
Sheep Whey	Tasmania	24

GIN

TANQUERAY	ENGLAND	15
Botanicals: juniper, lemon, coriander, angelica root, liquorice		
APPLEWOOD CORAL	SOUTH AUSTRALIA	15
Botanicals: Juniper, strawberry gum, riberry, karkalla		
ST FELIX	VICTORIA	16
Botanicals: Angelica roots, mastic gum, juniper		
NEVER-NEVER TRIPLE JUNIPER	SOUTH AUSTRALIA	16
Botanicals: Coriander, liquorice, lime, lemon, cinnamon		
BROOKIES GIN	NEW SOUTH WALES	16
Botanicals: Finger limes, cinnamon myrtle, river mint		
BROOKIES SLOW GIN	NEW SOUTH WALES	16
Botanicals: Davidson plum, macadamia, native river mint		
BOMBAY SAPPHIRE	ENGLAND	16
Botanicals: Almond, lemon peel, orris root, coriander		
HAYMAN OLD TOM	ENGLAND	16
Botanicals: Angelica, coriander, lemon, nutmeg, orris root		
APPLEWOOD	SOUTH AUSTRALIA	16
Botanicals: Juniper, citrus, eucalyptus, earthiness		
ROKU GIN	JAPAN	16
Botanicals: Sakura flower, yuzu peel, sansho pepper		
FOUR PILLARS RARE DRY	VICTORIA	16
Botanicals: Pepperberry, lemon myrtle, lavender, orange		
FOUR PILLARS OLIVE LEAF	VICTORIA	16
Botanicals: Olive leaf tea, rosemary, bay leaf, grapefruit		
AVIATION	AMERICA	16
Botanicals: Cardamom, French lavender, anise seed, sarsparilla		
PATIENT WOLF	VICTORIA	16
Botanicals: Tonka bean, cubeb pepper, grapefruit, anise seed myrtle		

HENDRICKS	SCOTLAND	16
Botanicals: Orange peel, elderflower, cucumber, rose petal		
BOMBAY PREMIER CRU	ENGLAND	17
Botanicals: Orange peel, lemon, mandarin		
NEVER-NEVER OYSTER	SOUTH AUSTRALIA	18
Botanicals: Tasmanian wakame, marsh grapefruits, coastal daisies		
FOUR PILLARS BLOODY SHIRAZ	VICTORIA	18
Botanicals: Pepperberry, shiraz grapes, coriander, cassia		
POOR TOMS FOOL'S CUT	NEW SOUTH WALES	18
Botanicals: Green apple, native strawberry gum, chamomile		
BOTANIST	SCOTLAND	18
Botanicals: Apple mint, chamomile, elderflower, lemon balm		
MONKEY 47	GERMANY	18
Botanicals: Lemon verbena, elderflower, hibiscus, jasmine, lingonberry		
TANQUERAY 10	ENGLAND	18
Botanicals: Grapefruit, lime, orange, chamomile		
SHEEP WHEY	TASMANIA	21
Botanicals: Lemon myrtle, pepper leaf, wattleseed, sweet grass		

SCOTCH WHISKY

Highlands

Glenfiddich	12 Year Old	15
Glenfiddich	14 Year Old	17
Glendronach	12 Year Old	17
Glenmorangie	Nectar D'or	23

Speyside

Balvenie Double wood	12 Year Old	18
Aberlour A'Bunadh		19
Macallan	12 Year Old	21
Balvenie Caribbean Cask	14 Year Old	32
Macallan	A Night On Earth	34
Macallan	Harmony Collection Amber	36
Balvenie French Cask	16 Year Old	42
Balvenie Port Cask	21 Year Old	62
Macallan	18 Year Old	76

Lowlands

Auchentoshan	12 Year Old	15
Bladnoch	Samsara	23

Islands

Talisker	10 Year Old	16
Highland Park Mjølner	14 Year Old	42
Ledaig	18 Year Old	42

Islay

Port Charlotte Bruichladdich	10 Year Old	18
Laphroig	10 Year Old	18
Caol Ila	12 Year Old	21
Lagavulin	16 Year Old	21
Lagavulin Tequila Cask	12 Year Old	32
Octomore 14.1	5 Year Old	32
Octomore 14.3	5 Year Old	36
Octomore 14.2	5 Year Old	38
Octomore 13.2	5 Year Old	50

BLENDED SCOTCH

Johnnie Walker	Black Label	15
Monkey Shoulder		15

IRISH WHISKEY

Jameson	10 Year Old	15
Bushmills	10 Year Old	15
Jameson	Black Barrel	16
Redbreast	12 Year Old	21
Redbreast	15 Year Old	32

JAPANESE WHISKY

Toki	Blend	15
Nikka	Coffey Grain	21
Ichiro's Malt and Grain	World Blend	21
The Shin	15 Year Old	28
Ichiro's Malt	Wine Wood Reserve	32
Hakushu	Distiller's Reserve	36
Hibiki Harmony	Suntory	36

BOURBON WHISKEY

Bulleit		15
Makers Mark		15
Woodford - Reserve		15
Angel's Envy		16
Maker's Mark 46		19

RYE WHISKEY

Bulleit Rye		15
Rittenhouse		16
Michter's Rye		16
Gospel Straight Rye		18

WORLD WHISKEY/WHISKY

Cape Byron "The Original"	New South Wales	17
Starward Two Folds	Victoria	17
Starward Nova	Victoria	19
Lark Kurio Crimson Jam	Tasmania	20
Armorik 5 Year Old	France	32
Elsburn 3 Year Old	Germany	42

TEQUILA

Espolon	15
Don Julio Blanco	16
Don Julio Reposado	17
Don Julio 1942	36

MEZCAL

Los Siete Misterios	16
Casamigos	18

PISCO

Barsol Pisco "Quebranta"	14
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RUM & CACHACA

Sailor Jerry Spiced	Barbados	15
Havana Club	Cuba	15
Plantation Dark	Jamaica	15
Gosling Black Seal	Bermuda	15
Sagatiba Cachaca	Brazil	15
Takamaka Koko	Seychelles	15
Mount Gay Eclipse	Barbados	15
Chaiman Spice Reserve	St Lucia	15
Takamaka Dark Spiced	Seychelles	16
Appleton Estate	Jamaica	16
Diplomatico	Venezuela	18
Rum J&M	France	19
Zacapa 23 Year XO	Guatemala	21
Takamaka Extra Noir	Seychelles	24
Plantation Australia 15 Year Old	Jamaica	25
Trinidad 10 year 2011	Trinidad	26
Flying Dutchman 4 Year Old	Netherlands	32
Dos Maderas	Barbados/Guyana	36

COGNAC

St Remy Brandy	15
St Felix Cherry + Cacao Husk	15
Hennessy VSOP	16
Remy Martin VSOP	16
Bass & Flinders Ochre Fine Brandy	32
Hennessy XO	

ARMAGNAC

1990 Comte de Lamaestre	17
1979 Comte de Lamaestre	21

CALVADOS

Christian Drouin Selection	17
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AMARO

Poor Toms (Imbroglia)	New South Wales	15
Mr Black Amaro	New South Wales	15
Zucca	Italy	15
Amaro Montenegro	Italy	15
Amaro Averna	Italy	15
Cynar	Italy	15
Fernet Branca	Italy	15
Amaro Tosolini	Italy	15
Amaro Nonino	Italy	16

LIQUEURS

Baileys	Ireland	15
Disaronno Amaretto	Italy	15
Dom Benedictine	France	15
Drambuie	Scotland	15
Luxardo Maraschino	Italy	15
Luxardo Limoncello	Italy	15
Toschi Nocello	Italy	15
Cointreau	France	15
Mandarin Napoleon	France	15
Tempus Fugit Creme De Cacao	Switzerland	15
Tempus Fugit Creme De Banane	Switzerland	15
Mr Black	New South Wales	15
Chartreuse Green	France	15
Chartreuse Yellow	France	15
Grand Marnier	France	15

WINE

	GLS	BTL
SPARKLING		
NV Moet & Chandon	30	150
Chandon	23	95

WHITE WINE

LL Vineyard Chardonnay	20	85
Baillieu Pinot Gris	17	75

ROSE WINE

Rare Hare Rose	15	60
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RED

Rare Hare Shiraz Grenache	15	60
LL Vineyard Pinot Noir	20	85

BEER & CIDER

Prickly Moses Otway Light	VIC	10
Heaps Normal Quiet XPA (Non-Alcoholic)	VIC	10
Mr Little Cider	VIC	12
Tar Barrel IPA	VIC	13
Tar Barrel Lager	VIC	13
Red Hill Pale Ale	VIC	13
Moo Brew Pilsner	TAS	14

FEVER TREE

Soda Water, Mediterranean Tonic, Premium Tonic, Ginger Ale	7
Ginger Beer, Grapefruit Soda	

SODAS

Coke, Coke No Sugar, Lemonade	7
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COFFEES AND TEAS ON REQUEST**EAT****SNACK**

Native oysters, shallot & finger lime, bush pepper vinegar	7 ea
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Edamame, nori salt	10
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Marinated olives	10
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Shoestring Fries, chilli salt, garlic aioli	12
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Truffled mac n' cheese croquettes, truffle mayo	16
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Jackalope croque monsieur, bechamel, honey ham, gruyere	18
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Baked Amore Stella Alpina brie, honey & thyme, ciabatta, fig chutney	26
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Selection of 3 local cheeses, muscatel grapes, fruit paste, lavosh	30
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Salumi selection, guindillas, cornichons, croutons	35
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Crispy pork bites, birdseye chilli caramel, pickles, coriander	28
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Korean fried chicken, garlic soy, angel hair chilli, sesame	18/30
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Cheeseburger, sesame bun, pickles, shoestring fries	30
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Fable mushroom burger, tomato relish, red onion, shoestring fries	29
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SWEET

Churros, cinnamon sugar, dark chocolate fondue	18
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Chocolate fondant, vanilla ice cream, cocoa nib	17
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0.7% SURCHARGE WILL BE APPLIED ON ALL CARD PAYMENTS