

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.

SEASONAL COCKTAILS

This season, our haute bar's daring cocktail menu gets a garden-inspired spin. Led by our spirited bar team, each drink begins with a colour and leads somewhere unexpected.

GREEN	26
Never Never Signature Vodka - Green Chartreuse Nasturtium - Mint - Cucumber Juice	
ORANGE	26
Espolon Blanco - Marionette Orange Curacao - Fennel Syrup Carrot Leaf - Carrot Juice	
WHITE	26
Red Mill Rum - Macadamia Milk - Earl Grey - Sage - Red Miso	
YELLOW	26
Cointreau - Lime Leaf Wine - Poached Orange - Marigold Soda	

JACKALOPE CLASSICS

GIMLET 26

Hendricks Gin infused with Jasmine tea, Lime cordial, Clarified

LARK HIGHBALL 26

Lark Devil Storm, Apple, Vanilla, Jasmin Soda

HIBIKI OLD FASHIONED 28

Hibiki Harmony, Ladell & Punch Peach Liqueur, Tomato Honey

HOUSE MARTINI 28

Never Never Signature Vodka, House Chamomile Vermouth, Marigold

MOCKTAILS

ROSE RUBY 15

Hibiscus Tea, Mixed Berry Syrup, Rosewater Soda

JASMIN GIMLET MOCKTAIL 15

Apple juice infused with jasmin tea, house lime cordial

MARTINI

MARTINI 26
Never Never Vodka, House Chamomile Vermouth, Marigold Oil

MARTINI & OYSTER 32
Never Never oyster shell, Dolin Vermouth, Orange bitter
Served with one Tasmanian oyster (A)

MARTINI & CAVIAR 130
Dutch Rules Vodka, Dolin Vermouth, Orange bitter
Served with 5gr Caviar (I)

MINI MARTINI

Try our selction of three mini martini 42

CLASSIC MARTINI
Dutch Rules Gin, Dolin Dry Vermouth

VESPER
Dutch Rules Gin, Dutch Rules Vodka, Cocchi Americano

CZARINE
Dutch Rules Vodka, Dolin Dry Vermouth, Apricot Brandy, Angostura

FLIGHTS

MONK

Try our selection of liqueurs made by French monks 25
Dom Benedictine, Yellow Chartreuse, Green Chartreuse

TEQUILA

Try our range of Fortaleza 32
Fortaleza Blanco, Fortaleza Reposado, Fortaleza Anejo

WHISKY

THE SCOTTISH FLIGHT 32
Monkey Shoulder, Glenfiddich 12, Glenfiddich 16

THE BALVENIE FLIGHT 34
Try our Selection of BALVENIE

THE MICTER'S FLIGHT 40
Michter's Bourbon, Michter's Rye, Shenks Rye

SUNTORY FLIGHT 48
Hibiki, Hakushu, Yamazaki 12 Years

HOUSE OF MACALLAN 48
Macallan 12, Macallan 15, Macallan 18

SPIRITS OFFERING

APERITIF & VERMOUTH

Campari	Italy	15
Aperol	Italy	15
Picon	France	15
Antica Formula Vermouth	Italy	15
Cocchi Americano	Torino	15
Cocchi Americano Rosa	Torino	15

VODKA

Ketel One	Netherlands	15
Never Never Vodka	South Australia	16
St Felix	Victoria	16
Belvedere	Poland	16
Haku	Japan	16
Grey Goose	France	16
Sheep Whey	Tasmania	24

AUSTRALIAN GIN

ST FELIX	VICTORIA	16
Botanicals: Angelica Roots, Mastic Gum, Juniper		
DUTCH RULES NEW WORLD	VICTORIA	17
Botanicals: Juniper, Pink Peppercorn, Orange, Lavender		
DUTCH RULES NAVY STRENGTH	VICTORIA	18
Botanicals: Juniper, Toasted Seaweed, Olive Leaf		
NEVER-NEVER TRIPLE JUNIPER	SOUTH AUSTRALIA	16
Botanicals: Coriander, Liquorice, Lime, Lemon, Cinnamon		
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		
PATIENT WOLF	VICTORIA	16
Botanicals: Tonka Bean, Cubeb Pepper, Grapefruit, Aniseed Myrtle		
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		
BELLICOSE	VICTORIA	18
Botanicals: Juniper, Tasmanian Raspberry, Rose		
SHEEP WHEY	TASMANIA	21
Botanicals: Lemon Myrtle, Pepper Leaf, Wattleseed, Sweet Grass		

INTERNATIONAL GIN

TANQUERAY	ENGLAND	15
Botanicals: Juniper, Lemon, Coriander, Angelica Root, Liquorice		
AVIATION	AMERICA	16
Botanicals: Cardamom, French Lavender, Anise Seed, Sarsparilla		
BOMBAY SAPPHIRE	ENGLAND	16
Botanicals: Almond, Lemon Peel, Orris Root, Coriander		
ROKU GIN	JAPAN	16
Botanicals: Sakura Flower, Yuzu Peel, Sansho Pepper		
HENDRICKS	SCOTLAND	16
Botanicals: Orange Peel, Elderflower, Cucumber, Rose Petal		
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: Juniper, Lemon, Coriander, Angelica Root, Grapefruits		
BELLICOSE	VICTORIA	18
Botanicals: Juniper, Tasmanian Raspberry, Rose		
SHEEP WHEY	TASMANIA	21
Botanicals: Lemon Myrtle, Pepper Leaf, Wattleseed, Sweet Grass		

SCOTCH WHISKY

Highlands

Glenfiddich	12 Year Old	15
Glenfiddich	14 Year Old	16
Dalmore	15 Year Old	32

Speyside

Balvenie Double wood	12 Year Old	18
Macallan	12 Year Old	21
Balvenie The Week of Peat	14 Year Old	32
Macallan	Harmony Collection Amber	36
Macallan	Vibrant Oak	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

SCOTCH WHISKY

Highlands

Glenfiddich	12 Year Old	15
Glenfiddich	14 Year Old	16
Dalmore	15 Year Old	32

Speyside

Balvenie Double wood	12 Year Old	18
Macallan	12 Year Old	21
Balvenie The Week of Peat	14 Year Old	32
Macallan	Harmony Collection Amber	36
Macallan	Vibrant Oak	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

BLENDDED SCOTCH

Johnnie Walker	Black Label	15
Monkey Shoulder		15

IRISH WHISKEY

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

JAPANESE WHISKY

Toki	Blend	15
Nikka	Coffey Grain	21
Nikka	From the Barrel	21
Nikka	Taketsuru	23
Hakushu	Distiller's Reserve	36
Hibiki Harmony	Suntory	36
Yamazaki	12 Years	36

BOURBON WHISKEY

Bulleit	15
Makers Mark	15
Maker's Mark 46	19
Maker's Mark Star Hills	32
Maker's Mark Cellar	46

RYE WHISKEY

Bulleit Rye	15
Rittenhouse	16
Michter's Rye	16
Gospel Straight Rye	18
Michter's Rye 10 Years	38

WORLD WHISKEY/WHISKY

Hellyers Road Aurora	Tasmania	16
Starward Two Folds	Victoria	17
Starward Nova	Victoria	19
Hellyers Road Oloroso de Jerez	Tasmania	25

TEQUILA

Espolon	15
Don Julio Blanco	16
Fortaleza Blanco	16
Espolon Reposado	17
Don Julio Reposado	17
Fortaleza Reposado	20
Fortaleza Anejo	25
Don Julio 1942	36

MEZCAL

San Cosme	16
-----------	----

PISCO

Barsol Pisco “Quebranta”	14
--------------------------	----

RUM & CACHACA

Sailor Jerry Spiced	Barbados	15
Havana Club	Cuba	15
Gosling Black Seal	Bermuda	15
Sagatiba Cachaca	Brazil	15
Takamaka Koko	Seychelles	15
Mount Gay Eclipse	Barbados	15
Chairman 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
Dos Maderas	Barbados/Guyana	3

COGNAC

St Remy Brandy	15
Hennessy VSOP	16
Remy Martin VSOP	16
Bass & Flinders Ochre Fine Brandy	32
Hennessy XO	52

ARMAGNAC

1990 Comte de Lamaestre	17
-------------------------	----

CALVADOS

Christian Drouin Selection	15
Christian Drouin / Caroni	36

WINE

	GLS	BTL
SPARKLING	18	85
RH Sparkling	30	150
NV Moet & Chandon		

WHITE WINE

LL Vineyard Chardonnay	20	85
Rare Hare Pinot Gris	17	75

ROSE WINE

Rare Hare Rose	15	60
----------------	----	----

RED

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

RARE HARE WINE FLIGHTS

ESSENTIALS FLIGHT		17
Rare Hare Pinot Gris		
Rare Hare Rosé		
Rare Hare Shiraz Grenache		

ESTATE FLIGHT		20
LL Vineyard Chardonnay		
LL Vineyard Pinot Noir		
RJ & CJ Vineyard Shiraz		

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
Tar Barrel Corner Ale	VIC	13
Moo Brew Pilsner	TAS	14

FEVER TREE

Soda Water, Premium Tonic, Ginger Ale, Ginger Beer	7
--	---

SODAS

Coke, Coke No Sugar, Lemonade	7
-------------------------------	---

WATER

Still or Sparkling	12
--------------------	----

COFFEES AND TEAS ON REQUEST

FOOD OFFERING

SNACK

Native oysters, shallot & finger lime, bush pepper vinegar (A)	7 ea
Edamame, nori salt	12
Marinated olives	10
Shoestring fries, chilli salt, garlic aioli	12
Jackalope club sandwich, drunken chicken, green tomato chutney, bacon jam, chicken skin	24
Artichoke bruschetta, charred capsicum, red onion, pecorino, wild rocket	27
Prawn katsu roll, brioche bun, curried kohlrabi slaw, tonkatsu sauce, kettle chips (l)	29
Lamb skewers, Xinjiang spice, garlic pita, yogurt dip	29
Korean fried chicken, sweet and sour sauce	20/32
Baked brie, honey & thyme, ciabatta, fig, caramelised onion	34
Salumi selection, guindillas, cornichons, croutons	35
Selection of 3 local cheeses, dried fruits, candied pecan, quince paste, lavosh	35
Beef bulgogi bowl, jasmine rice, pickles, edamame, bean sprouts, fried egg (vege option available)	35
Cheeseburger, sesame bun, pickles, shoestring fries (add on patty \$12)	36
Fable mushroom burger, tomato relish, red onion, shoestring fries	36
Potato gnocchi, caramelised porcini cream, enoki, parmesan, cavolo nero	36

SWEET

Churros, cinnamon sugar, dark chocolate fondue	18
Chocolate fondant, vanilla ice cream, cocoa nib	18