











## Cocktails

 <b>Smoking Wolves</b> [bitter/sweet]	18
Gin <i>Cairns Wolf Lane</i> – lemon – cinnamon – grapefruit liqueur <i>Pampelle</i>	
 <b>The Cassowary</b> [sweet/fruity/frozen]	18
Vodka <i>Smirnoff</i> – Davidson plum – ginger liqueur <i>Hunter Distillery</i> – finger lime	
 <b>Cairns Sunset</b> [bitter/dry/fruity]	18
Gin <i>Mt. Uncle Botanic</i> – Prosecco <i>Dunes &amp; Greene</i> – Campari – housemade hibiscus syrup – strawberry	
 <b>Classic Mojito</b>	18
Rum <i>Platinum</i> – lime – sugar – mint	
 <b>Espresso Martini</b>	18
Vodka <i>Ketel One</i> – fresh coffee – coffee liqueur	
 <b>Lychee &amp; Lemongrass Frappe</b> [sweet/frozen]	17
Lychee liqueur <i>Soho</i> – lemongrass syrup – orange liqueur	
 <b>Hot Chili Martini</b> [spicy]	16
Vodka chili infused <i>Smirnoff</i> – lime – orange liqueur	
 <b>The Queen Ant</b>	18
Gin <i>Tanqueray</i> – lime- sugar- mint	
 <b>Old fashioned – Barrel aged BBC</b>	20
Mt. Uncle Big Black Cock <i>Single Malt Whiskey</i> – bitters – flamed orange	
 <b>Frozen Daiquiri mango / strawberry or tropical</b>	18
Rum <i>Bacardi Superior</i> – fresh fruit – lime – sugar Or non-alcoholic (Mocktail)	