



DRINK MENU

The Larrikin Gin Flight – 4 x 15ml serves (1.5 to 2.4 STD Drinks)	24
Your choice of gin & liqueurs served with tonic or soda, ice, & citrus garnishes	
Kilderkin Whisky Flights – 4 x 15ml serves (2 to 2.3 STD drinks)	35
Victorian Whisky Flight – Bakery Hill, Timboon, Backwoods, Kilderkin	
Scottish Whisky Flight – Auchentoshan, The Glendronach, Glen Scotia, Ardbeg	
Served with ice and filtered water	
Negroni Flight – 4 x 30ml serves (2.3 STD drinks)	30
Classic Lola, Australian Native, Golden Point, Black Hill Coffee	
Served with ice and matched garnishes	
Signature Gin & Mixer (45ml pour with tonic, soda or ginger beer; 1.5 STD drinks)	12
Original Larrikin (42%), Scoundrel (42%)	
Premium Gin & Mixer (45ml pour with tonic, soda or ginger beer; 1.4 to 2.0 STD drinks)	14
Buccaneer (57%), Sunburnt Country (50.7%), Lola (48%), Larrikin's Grin (48%), Raspberry Drop (40%)	
Liqueur & Mixer (60ml pour with tonic, soda or ginger beer (1 – 1.2 STD drinks)	12
Bramble Apple Pie (20%), Backyard Limoncello (25%)	
Dram of whisky: Australian or Scottish – with ice and filtered water 15ml (.5 to .6 STD drinks)	9
30ml (.95 to 1.4 STD drinks)	16

COCKTAILS - EXPLORE OUR WINTER SPECIALS

Hot Lola (1.3 STD drinks)	18
Lola Gin, Bramble Apple Pie Liqueur, Warm Spiced Apple Juice	
Aurora (1.8 STD drinks)	20
Shining Light gin, Larrikin Backyard Limoncello, Sugar Syrup, Lemon Juice	
Raspberry Drop Fizz (1.4 STD drinks)	18
Raspberry Drop Pink Gin, Lemon Juice, Sugar Syrup, Soda	
Cat Fashion (2.5 STD drinks)	21
Larrikin's Grin Gin, Elderflower Liqueur, Orange Bitters	
The Velvet Pickaxe (2.4 STD drinks)	24
Goldfields Single Malt Whisky, Campari, Madenii Sweet Vermouth	

Flip it over for more goodies



COCKTAILS – MEET THE REGULARS

Espresso Martini (1.5 STD drinks)	18
Larrikin's ready-made Espresso Martini featuring cold-press coffee from Karon Farm	
Classic Lola Negroni (2.0 STD drinks)	18
Lola Gin, Campari, Cinzano 1757 Vermouth di Torino Rosso	
Devil in the Detail (1.5 STD drinks)	16
Original Larrikin Gin, Capi Ginger Beer, Lime juice, Blackcurrant	
Outback Sunset Martini (2.8 STD drinks)	23
Sunburnt Country Gin, Maidenii Classic Vermouth	
Goldfields Whisky Sour (1.6 STD drinks)	23
Goldfields Whisky, Lemon Juice, Sugar Syrup, Aquafaba	

MOCKTAILS

Virgin Lola (0.0 STD drinks)	12
Juniper Tea, Blackcurrant syrup, Warm Spiced Apple Juice	
Australis (0.0 STD drinks)	12
Juniper Tea, Sugar Syrup, Lemon Juice, Butterfly Pea Flower	

LOCAL BEER, WINE & CIDER

Bankhouse Brewery	Local Gold (5.3%), Session Ale (4.2%), Ginger Beer (3.4%)	8
Cubby Haus Brewing	South Pacific Ale (4.5%), American Brown Ale (5.5%)	8
Paper Scissors Rock Brew Co	Traveller Pale, Ale (5%)	8
	Dark Vader Stout (5.6%)	9
Red Duck Brewery	Ballarat Draught Session Lager (4.9%)	8
Michael Unwin	Umbrella Man Shiraz (13.5%)	By the glass (150 ml) 17
Minchinbury	Pinot Grigio	187 ml bottle 13
De Bortoli	Prosecco (11.5%)	200ml bottle 15
321 Learmonth Cider	Dry (5.9%)	8

SOFT DRINKS

Daylesford Organic Soft Drinks	
Cola, Lemonade, Lemon, Lime, and Bitters, Blood Orange, No Sugar Pink Grapefruit	6
Glass of Capi ginger beer, soda or tonic	4.50

SNACKS & LIGHT MEALS

Tim's Toasties – available Friday to Sunday

See over the page for this week's selection **(GFO)**

Ali Stoner's Irn-Bru pulled pork sliders 21

Three brioche sliders served with slaw, pickles, pretzels and our own Goldfields Single Malt BBQ Sauce

Local Cheese Platter – Goldfields Farmhouse & Meredith 30

Four cheeses with crackers, almonds, olives, dried apricots **(V, GFO)**

Wood-smoked mussels 15

served in the tin with crusty bread & crackers **(DF, GFO)**

Roast tattie chunks 12

Our take on hot chips! Tossed with Ali Stoner's Scottish seven spice salt **(VE, GF, DF)**

Warm gin-infused olives 15

Pitted kalamata olives marinated in our Lola Bold gin, served with Meredith goat cheese, lemon zest, rosemary and crusty bread **(V, GFO)**

Grilled Halloumi 17

Served with our sticky Bramble Apple Gin Liqueur infused figs and crusty bread **(V, GFO)**

BAR SNACKS

Chappy's Chips – Sea Salt, Dill Pickle, Chicken Salt **(VE, GF, DF)** 6.50

Traditional German Bretzel – warm with butter or mustard **(VE, DF)** 8.50

Trio of Snacks (smoked almonds, pretzels, olives **(VE, DF)**) 9

V- Vegetarian, VE- Vegan, GF – Gluten Free, GFO – Gluten free option, DF- Dairy Free*

Please alert us if you have specific dietary issues so that we can take extra care in preparing your food

All card purchases incur a 1.6% surcharge | Public holiday surcharge 15%