

COCKTAILS:

TERRITORY TINGLE

DDC Darwin Citron
Vodka, Blue Curacao,
Black Currant, Lemon-
Lime Soda, Cherry

\$22



SALTY PLUM SOUR

DC Salty Plum Gin,
Citrus Oleo, Lemon

\$22



ESPRESSO POPCORN

The Busker Irish
Whiskey, Espresso,
Luxardo, Demerara,
Popcorn Butterscotch
Cream

\$22



CHILLI MANGO MARGARITA

Reposado Tequila,
Morita Chipotle Vodka,
Mango, Fermented
Chilli, Citrus

\$24



OVER THE RAINBOW

DDC Besame Mucho Pink
Gin, Chambord,
Strawberry,
Blackcurrant, Citrus

\$22



LE BUZZ

DDC Tropical Monsoon
Gin, Chartreuse Green,
Spiced Honey, Orange
Bitters, Citrus

\$23



OUTBACK OASIS SPRITZ

DDC Salty Plum Gin,
Passionfruit Oleo,
Ginger, House-Blended
White Wine, Soda

\$20



BARREL AGED NEGRONI

DDC Darwin Gin,
Campari, Sweet
Vermouth

\$22



56 SMITH BOULEVARD

Maker's Mark, Campari,
Sweet Vermouth, Zucca
Rabarbaro, White &
Dark Chocolate

\$26



MADDY'S FLOOR-BANGER

DDC Passionfruit
Vodka, Vanilla
Liqueur, Citrus Oleo,
Orange

\$23



JUGS — AKA GROUP THERAPY:

MOSCOW MULE

DDC Darwin Citron Vodka, Lime, Ginger Beer – \$60

DARK-N-MONSOONAL

Mount Gay Eclipse Rum, Matso's Ginger Beer, Bitters – \$60

SANGRIA

Red/White Wine, DDC Darwin Gin, Orange Oleo, Dry Ginger Ale – \$60

ELDERFLOWER GIN & T'S

DDC Tropical Monsoon Gin, Elderflower Liqueur, Soda – \$60

MARGARITA

Tequila, Triple Sec, Citrus – \$60

COSMO

DDC Darwin Citron Vodka, Triple Sec, Citrus Oleo, Cranberry, Orange Bitters, Sparkling – \$60

MOCKTAILS & FREDDIE'S FLOATS:

SOBER JUAN

Agave Syrup, Grapefruit Bitters, Lime, Soda – \$14

SOBER MULE

Mango, Citrus, Ginger Beer – \$14

SOBER BERRY

Cranberry, Strawberry, Citrus – \$14

Spiders your way, choose non-alc or boozy – Whatever floats your boat

SPLICE IS RIGHT

Vanilla ice cream, Lime Cordial, Lemonade – \$14

Spiked Option: Add Midori for a cheeky green glow-up +\$9

THE OG SPIDER

Classic Vanilla ice cream & Coke – just like you remember – \$14

Spiked Option: Add Spiced Rum for a grown-up twist +12

TIM TAM SLAMMER

Chocolate Ice Cream, Coke, Tim Tam topper – \$16

Spiked Option: Add Coffee liquor or Amaretto – it's a sugar rush with Aussie attitude + \$10

TROPIC LIKE IT'S HOT

Coconut ice cream, Pineapple, Lime, Soda, a hint of blue and a Toasted Coconut crown – \$14

Spiked Option: Add Coconut Tequila or Blue Curaçao for that extra splash of tropical mischief + \$12

WINE NOT? BY THE GLASS, THE BOTTLE, OR BY "OOPS, DID WE FINISH THAT ALREADY?"

WINE:

WHITE

150ml / BTL

Vasse Felix 'Fillius' – Chardonnay, Margaret River	\$15 / \$62
La Maschera – Pinot Grigio, Limestone Coast	\$14 / \$58
Pewsey Vale Prima – Semi-Dry Riesling, Eden Valley	\$15 / \$65
Wirra Wirra, Hiding Champion Savignon Blanc, Adelaide Hills	\$14 / \$60
Shaw & Smith, Sauvignon Blanc, Adelaide Hills	\$16 / \$70
Dufte Punkt: Fetcher Vineyard Reisling-Gewurztraminer-Kerner, Eden Valley	\$14 / \$60

RED

Yalumba 'The Cigar' – Cabernet Sauvignon, Coonawarra	\$17 / \$78
Henschke 'Five Shillings' – Shiraz-Mataro, Barossa	\$16 / \$70
D'arenburg 'The Feral Fox' – Pinot Noir, McLaren Vale	\$15 / \$65
Hither & Yon – Nero D'Avola, McLaren Vale	\$14 / \$60

ROSE & MOSCATO

T'gallant Juliet – Moscato, Mornington	\$13 / \$55
Bird In Hand – Pinot Rose, Adelaide Hills	\$14 / \$60

FIZZ

Pol Roger Reserve Brut NV – Champagne, France	\$27 / \$130
Hugh Hamilton 'The Drama Queen' Méthode Traditionnelle, McLaren Vale	\$16 / \$70

After something else? Ask at the bar for the full wine list

GIN:

5NINES DISTILLING WILD CITRUS GIN - \$14

Mandarin, Lime Orange

AUDEMUS PINK PEPPER GIN - \$20

Vanilla, Honey, Cardamon, Pink Peppercorn

BONDI LIQUOR CO. LIMONCELLO MADE BY THE BEACH - \$15

Lemon, Lemon Myrtle, Lemon Aspen

DISTIL ON THE HILL - \$16

Mandarin Juniper, Mandarin, Long Pepper

DISTILL ON THE HILL PIPI GIN - \$17

Pipi Shells, Thyme, Apple, Dried Tomato

FORTY SPOTTED PINOT NOIR GIN - \$15

Pinot Noir Grape, Juniper

HENDRICK'S GIN - \$15

Cucumber, Rose Petal

KNOCKLOFTY RASPBERRY GARDEN GIN - \$16

Tasmanian Raspberry, Rose Petal, Mint Leaf

KI NO BI KYOTO DRY GIN - \$19

Yuzu, Sansho Pepper, Gyokuro Tea

LA DISTILLERIE DE MONACO GIN AUX AGRUMES - \$15

Bergamot Seville Orange, Navel Orange

LOBO QUINCE GIN LIQUEUR - \$15

Quince, Candied Ginger, Clove

MALFY LIMONE - \$14

Sfusato Amalfi Lemon, Grapefruit Peel, Orange Peel

MARTIN MILLER'S ORIGINAL GIN - \$15

Florentine Iris, Nutmeg, Cassia Bark

MARTIN MILLER'S WESTBOURNE GIN - \$20

Florentine Iris, Juniper, Cassia Bark

MOUNTAIN GOAT HOPPED GIN - \$14

Hops Cubeb Pepper, Lavender

NAUGHT AUSTRALIAN DRY GIN - \$16

Orange, Cassia Bark, Toasted Wattle Seed

NEVER NEVER GINACHE GRENACHE GIN - \$15.00

McLaren Vale Grenache Grape, Australian Pepperberry, Cinnamon

NEVER NEVER TRIPLE JUNIPER GIN - \$14.00

Juniper, Coriander Angelica Root

PAPA SALT COASTAL GIN - \$16.00

Wax Flower, Pink Peppercorn, Oyster Shell

ROKU GIN - \$14

Sakura Flower, Sencha Tea, Sansho Pepper, Yuzu Peel

RUNNING WITH THIEVES BOTANICAL GIN - \$14

Green Sencha, Cassia Bark, Lemongrass

RUNNING WITH THIEVES PINK GIN - \$14

Lilly Pilly, Raspberry, Rose

SPEARGRASS ARAFURA GIN - \$14

Rosella, Rose Petal, Grapefruit

STREAKY BAY SISTER MANDARIN & MULBERRY GIN - \$18

Mandarin, Mulberry, Lemongrass Ginger

TARSIER KHAO SAN GIN - \$16

Thai Red Chilli, Lemongrass Kaffir Lime Leaf

TAYLOR & SMITH DRY GIN - \$20

Sage, Abalone Shell, Huon Pine
Needles

TAYLOR & SMITH GIN - \$20

Sweet-Scented Kunzea, Kombu,
Leatherwood Honey

THE CRAFT & CO COLLINGWOOD DRY GIN - \$14

Juniper, Lemon Myrtle,
Tasmanian Pepperberry

TWO CATS DISTILLERY SIGNATURE DRY GIN - \$18

Lemon & Lime Peel, Tasmanian
Pepperberry, Macadamia Nut

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Lemon & Lime Peel, Tasmanian
Pepperberry, Macadamia Nut

WILLING DISTILLERY DESERT LIME GIN - \$17

Desert Lime, Kaffir Lime Leaf,
Peppermint

WILLING DISTILLERY KAKADU PLUM & QUANDONG - \$19

Quandong, Kakadu Plum, Juniper

WOLF LANE DAVIDSON PLUM GIN - \$18

Davidson Plum, Juniper, Orange

UNIQUELY TERRITORIAN GIN - MADE HERE!

**YEP, WE MAKE OUR OWN GIN — DISTILLED ON-SITE USING NATIVE NT BOTANICALS THAT BRING BOLD, EXOTIC TOP
END FLAVOUR TO EVERY DROP. IT'S GIN WITH A SENSE OF PLACE (AND JUST THE RIGHT AMOUNT OF MISCHIEF).**

DARWIN DISTILLING CO. DARWIN GIN - \$14

Kakadu Plum, Native Lemongrass,
Water Lily

DARWIN DISTILLING CO. SALTY PLUM - \$14

Salty Plum, Juniper, Ginger, Lime

DARWIN DISTILLING CO. TROPICAL - \$14

Monsoon Markrut Lime, Pineapple,
Wild Passionfruit, Dragon Fruit

DARWIN DISTILLING CO. BESAME MUCHO PINK GIN - \$14

Rosella, Mulberries, Juniper

DARWIN DISTILLING CO. LADY OF THE NORTH - \$16

Kakadu Plum, Turkey Bush, Tea Tree
Leaf

COMMITMENT ISSUES? – TRY OUR GIN TASTING FLIGHT

3 x DDC gins, tasting notes, mixers – \$30

Who said you can't have it all?



FREDDIESTERRACEDARWIN



FREDDIESTERRACE



**WE LIKE IT HOT-
HOT-HOT AT
FREDDIE'S
FROM HOT WINGS TO
SAUCY BURGERS—
IT'S ALL HEAT, NO
CHILL.**

CLUCK YEAH:

Hot Chicken Wings 6pcs/8pcs - \$12 / \$16

Hot Chicken Tenderloins 8pcs - \$23

Chicken Karaage

Sweet chilli sauce, lemongrass, ginger,
shallot (GF/DF) - \$23

Mac N Cheese

Baked pasta with homemade 3-cheese
sauce & rosemary salt (V) - \$12

BUNS OUT:

The Cheesy Bird
Crispy fried chicken, double
blue cheese & lettuce.
Funky. Dirty. Glorious - \$27

The Spicy Bird
Crispy fried chicken, spicy
special sauce, melty cheese,
gherks & lettuce. Classic
with a kick - \$25

The Fiery Bird
Crispy fried chicken,
harissa-sriracha mayo,
American cheese, gherks &
lettuce. Built to burn (in
the best way) - \$26

FRIES:

Plain Fries (VG) - \$12

Sweet Potato Fries - \$14
Lemon myrtle aioli (VGO)

Balado Blaze Fries (V) - \$16
Chef's special balado
seasoning

Truffle Cheese Fries (V)
Truffle oil & aged cheddar -
\$15

LET'S GET SAUCY

SAUCES:

*Homemade sauces that
bring the heat, the
zing & the zingy heat
- \$3each*

Lemon Myrtle Aioli (V)

BBQ (VG)

Ranch (V)

Blue Cheese (V)

Freddie's Fiery
Tabasco (V)

Spicy Sriracha (V)

ICE CREAM

3 scoops of your choice:
vanilla, coconut or
chocolate ice cream.

Topped with your pick of 1
syrup: salted caramel, maple
or passionfruit

Plus a final flourish of
nuts or mini marshmallows or
coconut flakes - \$14

Pink Pony Club is our anthem
Loud, loaded and a little saucy - just like our loaded fries