



COCKTAILS TO CAPTIVATE

Cocktails listed from Light to Full Bodied.

Classics available upon request.

- Strawberry Letter 23** 17
A berrylicious Aperol Spritz twist that gives last week's wine a new lease on life.
Aperol, Strawberry, Rescue Wine Spritzer
- Fizzy Passionfruit Marg** 16
A fizzy, fruity twist on the classic margarita served with Himalayan salt half-rim.
Tequila, Passionfruit, Citrus, Carbonation
- Chrononaut's Delight** 16
The Breakout original from day dot. Long live the popping candy rim!
Skyy Vodka, Blue Curacao, Raspberry, Lime
- From Tessa, With Love** 18
A re-imagined aviation with sweet florals and a herbaceous kiss.
Roku Gin, Rose, Violet, Pomegranate, Citrus, Absinthe Kiss.
- Lemon Meringue Pie** 18
The classic pie in a glass, complete with freshly torched meringue.
Lemon Four Ways, Butterscotch, Havana 7 Aged Rum, Meringue Top
- Bula Bula** 18
A trip to the tropics with notes of coconut, orange, and chocolate.
Ratu 8yr Signature Blend Rum Liqueur, Orgeat, Lime, Tiki Bitters
- Espresso Martini** 16
With all Aussie ingredients we've been told it's the best in The Gong.
Beenleigh Dark Rum, Mr Black Coffee Liqueur, Fresh Delano Espresso
- Miss Myrtle** 18
Sweet, lightly herbal, and floral. Strong but approachable.
West Winds Sabre Gin, Dry Vermouth, Lemon Myrtle, Grapefruit Bitters
- Canadian Kickstart** 21
An Old Fashioned riff that blends maple and fruit sweetness with a silky finish.
Canadian Club, Jim Beam Rye, Blueberries, Maple, Ginger, Butter Washed
- Twice Rice Dry Martini** 22
Subtle, Dry, Textural, Savoury, Herbaceous and Elegant. Need we say more?
Haku Vodka, Sake, Apple, Fennel, Grapefruit, Sesame Oil



SOMETHING UNUSUAL?

Oft overlooked offerings of oddities.

The Bespoke Cocktail - 20

A cocktail as unique as the one that orders it.

To order simply provide your bartender with a couple of prompts.

Our talented bartenders will craft a custom cocktail based upon your selection.

Please let us know of any allergies or flavour dislikes.

Some ideas to get you started:

Spirit Preference – Sweet – Sour – Fruity – Strong – Fresh – Bitter – Tropical
Herbal – Bubbly – Desserty – Refreshing – Low ABV – Cinnamon – Mint
Cherry – Chocolate – Pineapple – Peach – Passionfruit – Strawberry – Spiced

The Experiment - 10ea

Brace yourself for a taste adventure!

Let us know how many flavour scientists are collaborating and we'll supply a test tube per person. These will be filled with mystery liqueurs you'll have to deduce! Accompanying these will be a universal mixer and an activator. The results of this experiment we'll leave up to you!

NON-ALCOHOLIC

In addition to the listings below, we have a variety of craft soda's, kombucha's and tonics, delicious on their own or mixed.

Heaps Normal Quiet XPA - 8

Non-Alcoholic Beer, 330ml

Lyrebird Negroni - 13

Lyre's London Dry, Aperitif, & Orange

Lyrebird Daiquiri - 13

Lyre's Spiced Cane, Lime, Sugar

Spirit & Soda - 11

NA Spirit w/ your choice of Mixer

Espresso Martino - 13

Seedlip Spice, Fresh Espresso, Demerara

Bespoke Mocktail - 13

See the bespoke cocktail for details



BEER, WINE & FRIENDS

Taps, tins, glasses, bottles and more.

Beers on Tap

Young Henrys Newtowner Pale Ale
4.8% - 8.5

Young Henrys Natural Lager
4.2% - 8

Rotating Tap

Ask your bartender for more info.

In The Fridges

Jervis Bay Bright Idea XPA - 14

Garage Project Dry Hop Sour - 14

Feral Brewing Co. Biggie Juice IPA - 16

Ask your Bartender for full range

Ciders & Brews

Young Henrys Cloudy Apple Cider - 8

Matso's Hard Lemonade - 11

Ginga Ninja Ginger Beer - 12

Red Wine

Earthworks Shiraz - 8/10/33
Barossa Valley, SA

Hãhã Pinot Noir - 9/11/39
Marlborough, NZ

Rose & Moscato

La Vielle Ferme Rose - 9/11/37
Provence, France

Yalumba Moscato - 8/10/35
Barossa Valley, SA

White Wine

Twin Islands Sav Blanc - 8/10/34
Marlborough, NZ

Redbank Pinot Grigio - 9/11/35
King Valley, VIC

Sparkling

Redbank 'Emily' Brut Cuvee - 10
King Valley, VIC

Vevue D'Argent Blanc de Blanc - 50
Burgandy, France

BREAKOUT BAR & ESCAPE ROOMS: ESCAPE YOUR EVERYDAY



SELECTED SERVES

A curation of our favourite spirits, served with the perfect mixers,
handpicked by the bar team. (45ml Pours)

South Coast Oolong Gin with Fuji Apple Kombucha & Lemon – 18

Between the Oolong and the Kombucha, it's basically an Apple and Gin Iced Tea. What more could you want? – Amber

Brix White Rum with PS40 Smoked Lemonade & Grapefruit – 16

Simple, but effective, I'm going to be drinking these all summer long – Gus

4 Pillars Modern Australian Gin with PS40 Bush Tonic & Lemon – 19

If you love native Australian Botanicals, this is for you. An absolute killer of a G&T – Max

Starward Two Fold Whiskey with Basil Soda & Grapefruit – 15

The marriage of citrus and herbs with the bright summer berries and soft vanilla fudge of the Starward makes for a pairing that is both refreshing and interesting – Zac

Amaro Braulio with Strangelove Smoked Cola & Orange – 12

A classic Amaro highball, herbal, sweet, subtly smokey and bitter. A delicious digestief, perfect for late nights or after dinner – Orion

FOOD

Pretzels - \$3

**You're welcome to order food from any venue and enjoy it at Breakout!
You can have it delivered or pick it up.**

We highly recommend our friends upstairs at Kneading Ruby.

Plates, cutlery and napkins available upon request.

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