



## WELCOME FRIENDS!

It is with great pleasure & excitement that I welcome you to my humble abode! Contained within is a collection of my favourite concoctions. I have every confidence we have something on offer that will be to your liking, so please, never hesitate to inquire to my esteemed staff for recommendations.

As esteemed houseguests yourselves I'm sure you need no reminder on the rules of proper etiquette, but as I always say, "In matters of propriety, 'tis always better to speak the unspoken":

- \* Kindly consider your fellow guests when visiting, and refrain from behaviour that may cause undue discomfort, offence, or insult to those around you.
- \* All are welcome are Breakout. Comments or behaviour that implies otherwise, especially in regards to one's race, gender, ability, sexuality, or culture, will not be tolerated.
- \* When leaving, especially in the late evening, do so at a modest volume so as not to disturb our neighbours.
- \* Attempting to argue with the bartender is inadvisable, and often counter-productive. They will be fair; accept their judgement with grace.

Lastly, my kitchen facilities are sadly lacking. If you desire something more substantial to eat, please feel free to avail yourself of any of the fine neighbouring establishments & enjoy their food in the bar area. Dining accoutrement available on request.

Now please, relax and please enjoy the many wonderful curiosities my home has to offer.

Yours in Time, Professor B.

*Prof. B*

# SIGNATURE COCKTAILS



## Damsel in Distress

16

*Seasonal fruit, Rescued Wine, Effervescence*

A spritz made from yesterday's wine infused with the most lush produce of the day. Ask our staff for the current serve.



## Fizzy Passionfruit Margarita

17

*Cazcabel Blanco Tequila, Passionfruit, Lime, Carbonation, Himalayan Salt Rim*

Fizzy, Fruity and Refreshing. Everyone's favourite combination of Tequila & Citrus just got an upgrade.



## Chrononauts Delight

18

*Vodka, Blue Curacao, Raspberry, Grape*

The Breakout original from day dot. Long live the popping candy rim!



## From Tessa, With Love

19

*Karu Affinity Gin, Rose, Pomegranate, Citrus, Absinthe Kiss.*

A re-imagined Aviation, with sweet florals and a herbaceous kiss.



## Lemon Meringue Pie

21

*Lemon Three Ways, Butterscotch, Havana Especial Rum, Meringue Top*

The classic pie in a glass, complete with freshly torched meringue.



**Boozi-o-meter:** A device for indicating how noticeably alcoholic a particular concoction tastes.



### Bula Bula

20

*Ratu Rum Liqueur, Orgeat, Lime, Tiki Bitters*

A trip to the tropics with notes of coconut, orange, and chocolate.

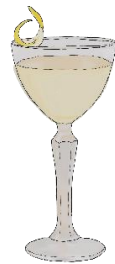


### Breakout Espresso Martini

18

*Beenleigh Dark Rum, Scylla Coffee Liqueur, Fresh Espresso,*

With all Aussie ingredients to add depth of flavour, we're confident our take on the classic won't disappoint.



### Miss Myrtle

21

*London Dry Gin, Dry Vermouth, Lemon Myrtle, Grapefruit Bitters*

Sweet, lightly herbal, and floral. A perfect gateway to the world of stirred down, spirit forward cocktails.



### Canadian Kickstart

23

*Canadian Club, Buckley's Rye, Blueberries, Maple, Ginger, Butter Washed.*

An Old Fashioned riff that blends maple and fruit sweetness with a silky finish.



### Kingston High Tide

21

*White Rum, Bianco Vermouth, Suze, Pineapple, Coconut*

A Kingston Negroni with a tropical elevation in this bitter, bracing, elegant sipper.



**Std Drinks Gauge:** *Displays the number of standard drinks in a single serving of the beverage.*

# COCKTAILS. CONTINUED

## The Bespoke Cocktail - 25

A cocktail as unique as the one that orders it.

Simply provide a direction of the type of cocktail you would like, and our skilled bartenders will craft you a custom cocktail to suit your desires. Be as creative as you like with your directions.

*“Can I have a drink that tastes like a summer afternoon?”*

*“I’d love something light, bubbly, with maybe some fruit or mint.”*

*“Can you make me something on rum that my Granddad would drink?”*

If you’re unsure of where to start, follow this simple formula:

*Spirit – Flavour – Vibes*

Please let us know of any allergies or flavour dislikes.

## The Experiment - 11ea

*Mini build-you-own Champagne Cocktail shots served in test tubes*

An adventure in inebriation. Simply tell us how many flavour scientists will be collaborating and we’ll assemble the equipment you need to conduct your grand experiment.

## Classics & Specials

Our love for all things cocktail simply cannot be contained within these pages. In addition to the tipples listed, we keep our bar well stocked to make a wide variety of well known (and even a decent handful of less well known) classics.

In addition to these old favourites, our bar team is always brewing up something new! From the seasonal to the experimental, there’s always something for you to try!

Ask your bartender about concocting you a classic or about our current specials on offer.

# SELECTED SERVES

A selection of our bar team's favourite seasonal spirits, paired with the perfect mixer to compliment it's flavours.

**Massenez Watermelon Liqueur with Guava & Orange – 11**

*"Light BRIGHT and just right" – Zac*

**Gospel Solera Rye with Raspberry Lemonade & Lime – 15**

*"The love I have for this whiskey is to the bone. – Lizzie*

**Espolón Añejo Tequila with Ginger Ale & Smoked Cinnamon– 16**

*"A thirst quenching kiss from the sun to unite tequila and whiskey lovers." – Liam*

**Doorly's Three Year White Rum with Mango & Lemon – 15**

*"Take a sip of the islands." – Bronte*



## FOOD

Pretzels - \$3

You're welcome to order food from any other venue and enjoy it at Breakout!

You can have it delivered (4 Crown Lane) or pick it up.

We highly recommend our friends upstairs at Kneading Ruby or next door at Tsuki.

Plates, cutlery, and napkins available upon request.

# BEERS & BREWS

## Lagers

Peroni 5%	9
Asahi 5%	9
Great Northern 3.5%	8
Asahi Non-Alc 0%	8

## Ales

Newtown Pale Ale 4.8%	9
Mountain Culture Status Quo Pale Ale 5.2%	14
Bentspoke Crankshaft IPA 5.8%	15

## Other

Principle Porter 5.2%	14
Howler's Apple Cider 4.5%	13

Happy Hour 4pm - 7pm: \$8 Beers, Small Wines

# WINE

## Reds

### Earthworks Shiraz

*Barossa Valley, SA – Dark Cherries, Plum, Vanilla*

9/11/36

### Haha Pinot Noir

*Marlborough, NZ – Silky Smooth, Dark Berries*

10/12/41

## Whites

### Twin Islands Sav Blanc

*Marlborough, NZ – Crisp Gooseberry & Melon*

9/11/36

### Redbank Pinot Grigio

*King Valley, Victoria – Fresh Pear, Grapefruit, Lychee*

10/12/41

## Rose & Moscato

### La Vielle Ferme Rose

*Provence, France – Strawberries, Grapefruit & Cream*

10/12/41

### Yalumba ‘Christobel’s’ Moscato

*King Valley, Victoria – Fresh Pear, Grapefruit, Lychee*

9/11/36

## Sparkling

### Redbank ‘Emily’ Brut Cuvee

*King Valley, Victoria – Fresh Citrus with a Creamy Finish*

10/41

### Vevue D’Argent Blanc de Blanc - Bottle

*Burgandy, France – Floral, Nutty & Honeyed*

50

## Aromatised

### Dolin Dry Vermouth – 60ml Serve

*France – Citrus, Menthol, Balsamic*

11

### Dolin Sweet Vermouth – 60ml Serve

*France – Bitter Citrus, Oregano, Cloves*

11

### Martini Bianco Vermouth – 60ml Serve

*Italy – Apple, Ginger, Honey, Vanilla*

10



# NON-ALCOHOLIC

<b>Lyrebird Daiquiri</b>	14
<i>Lyre's Spiced Cane, Raw Sugar, Lime, Your choice of fruit</i>	
<b>Lyrebird Espresso Martini</b>	14
<i>Lyre's Spiced Cane, Fresh Espresso</i>	
<b>Lyrebird Tommy's Margarita</b>	14
<i>Lyre's Agave Blanco, Agave, Lime</i>	
<b>Lyrebird Bespoke</b>	16
A Bespoke Cocktail, hold the booze.	

## Café

### Coffee

*Cappuccino, Flat White, Latte, Macchiato, Espresso, Long Black, Short Black, Piccolo*

### Choc & Chai

*7 Mile Hot Chocolate, 7 Miles Chai, Mocha*

<b>Small</b>	3.5
<b>Large</b>	4
<b>Extra Shot, Oat Milk</b>	50c.