

COCKTAILS

Ocean Breeze <i>Bacardi, blue curaçao, pineapple juice</i>	22
Matcha Melon Fizz <i>Midori Melon Liqueur, junmai sake, matcha, fresh lemon juice</i>	21
Strawberry Coconut Margarita <i>El Jimador Tequila, Cointreau, coconut cream, strawberry purée, agave nectar, fresh lime juice</i>	24
Bittersweet Sour <i>Gin, Aperol, strawberry syrup, fresh lemon juice, egg white</i>	19
Passion Punch <i>Vodka, Aperol, passionfruit purée, pineapple juice, fresh lime juice</i>	22
Passionfruit Iced Tea <i>Vodka, fresh lemon juice, iced tea, passionfruit purée</i>	21
Smoky Peach Paloma <i>Mezcal, El Jimador Tequila, pink grapefruit juice, peach syrup</i>	23
Apple Pie Highball <i>Fireball Cinnamon Whisky, vanilla vodka, fresh apple juice</i>	19
Lychee Martini <i>Vodka, Lychee Liqueur, fresh lime juice</i>	19
Amaretto Sour <i>Disaronno Amaretto, fresh lemon juice, simple syrup, egg white</i>	22

FANCY A CLASSIC? JUST ASK!
OUR BARTENDERS HAVE YOU COVERED

SPARKLING

Villa Fresco Pizzini Prosecco <i>King Valley VIC</i>	13		56
Georg Jensen Hallmark Cuvée, Chardonnay Pinot Noir <i>TAS</i>			80
Moët & Chandon, Brut Impérial <i>Épernay FRA</i>			135

WHITE

821, Sauvignon Blanc <i>Marlborough NZ</i>	13	19	55
Squealing Pig, Pinot Gris <i>Marlborough NZ</i>	13	19	55
Wynns The Gables, Chardonnay <i>Coonawarra SA</i>	15	24	69
Devil(ish), Chardonnay <i>SA</i>	16	25	74
Leo Buring, Dry Riesling <i>Eden Valley SA</i>	16	25	74
Domaine William Fèvre, Chablis <i>Burgundy FRA</i>			100

PINK

Bouchard Aîné & Fils, Rosé <i>France</i>	13	19	55
Devil's Lair Honeybomb, Rosé <i>Margaret River WA</i>	12	18	52

RED

Smokin' Barrels, Shiraz <i>South Australia</i>	13	19	56
Squealing Pig, Pinot Noir <i>Central Otago NZ</i>	12	18	52
Devil(ish), Pinot Noir <i>SA</i>	19	29	85
The Little Berry, Cabernet Sauvignon <i>McLaren Vale SA</i>	12	18	52
Wynns Black Label, Shiraz <i>Coonawarra SA</i>			89
Howard Park Miamup, Cabernet Sauvignon, <i>Margaret River WA</i>			70
La Flor, Malbec <i>Mendoza ARG</i>			70
Domaine Jean-Louis Chave, Côtes-du-Rhône Mon Coeur <i>Rhône Valley FRA</i>			100

ASK OUR FRIENDLY BAR STAFF
HOW TO BECOME A

“FRIEND OF THE FLYNN”
FOR 10% OFF
ALL FULL PRICED ITEMS

 FOLLOW US ON SOCIALS
@THEFLYNNBAR



SHARES

Garlic Bread	10
Salt & Pepper Loligo Calamari	16
Aioli lemon	
Chicken Tacos (3)	18
Pico de gallo guacamole harissa sauce coriander	
Prawn Dumplings (7)	16
House made chilli oil black vinegar shallot toasted sesame	
Pork & Cabbage (7)	16
House made chilli oil black vinegar shallot toasted sesame	
Vegetable Dumplings (7)	16
House made chilli oil black vinegar shallot toasted sesame	
Steamed Asian Greens	12
Broccolini bok choy green beans sesame rice vinegar	
Flynn Garden Salad	12
Seasonal green leaves cherry tomato edamame pickled red onion lemon vinaigrette	
Truffle Chips	14
Truffle mayonnaise shaved parmesan	
Chips & Aioli	12

BURGERS

Flynn Burger	23
Grass fed Angus beef pattie (150g) American cheese dill pickle iceberg tomato Flynn Burger sauce	
South West Chicken Burger	23
Buttermilk chicken thigh fillet iceberg pickles sriracha mayo	
Vegetarian Burger	22
Buds vegetarian pattie iceberg tomato pickles Flynn special sauce	

All Served With Beer Battered Chips

Burger Add Ons

- + \$3 Streaky bacon
- + \$5 Grass fed beef pattie or south west fried chicken
- + \$2 Gluten free bun
- + \$2 Truffle fries

MAINS

Riverina Scotch Fillet 300g MB2+	45
Creamy mashed potato green peppercorn sauce	
Steak Frites	34
Riverina (NSW) black angus rump cap mb2+ (250g) Fries cafe de Paris butter	
Rigatoni Alla Vodka (VEG)	24
Creamy Napoli sauce stracciatella chilli pangrattato	
Panko Crumbed Chicken Schnitzel	24
Coleslaw lemon chicken gravy beer battered chips	
Chicken Parmigiana	29
Bungalow smoked ham (NSW) mozzarella Napoli sauce coleslaw chicken gravy beer battered chips	
Pork Ribs (Half or Full Rack)	28/44
Korean bbq glaze coleslaw beer battered chips corn riblets	
Fish & Chips	26
Tempura barramundi fillets (QLD) lemon tartare beer battered chips	

BOWLS & SALADS

Harissa Chicken Noodle Salad	26
Buckwheat soba noodles edamame cucumber avocado radish mint coriander fried onion peanuts sesame dressing	
Chicken Caesar Salad	24
Cured egg yolk speck shards pangrattato 18 month parmesan reggiano anchovy dressing	
Mediterranean Salad (VEG)	24
Fried cauliflower rocket quinoa golden raisin Danish fetta beetroot hummus pistachio + \$5 Grilled chicken breast + \$4 Salt & pepper tofu	
Japanese Rice Bowl	
Pickled red onion edamame cherry tomato ginger & shallot furikake tare kewpie mayo sushi rice	
Seared Salmon	27
Chicken Katsu	25
Salt & Pepper Tofu	20
+ \$3 House made chilli oil	

ARTISAN PIZZA

Margherita (VEG)	21
Buffalo mozzarella tomato basil	
Gamberi	24
Prawns cherry tomatoes capsicum salsa verde chilli	
Chorizo	23
Spanish chorizo tomato caramelised onions sriracha mayo	
Funghi (VEG)	22
Truffle salsa base mushroom parmesan + \$3 Italian sausage	
Pepperoni	24
LP's smoked pepperoni mushroom oregano	
Meat Eater	27
Chorizo LP's pepperoni olives pork sausage mushroom jalapeño	
Gluten free base +\$4	

SAUCES

Gravy, green peppercorn sauce, creamy mushroom sauce, café de Paris, house made chilli oil	3
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DAILY SPECIALS

MONDAY
\$18 BURGERS

TUESDAY
\$18 SCHNITZEL

WEDNESDAY
\$22 STEAK FRITES

THURSDAY
\$18 PIZZA