

SIGNATURES

Rum-believable 23
Bacardi, Malibu, blue curacao & pineapple juice

Dolce Paradiso 24
Villa Massa Limoncello, Licor 43, Dulce de Leche & lemon

Strawberry Coconut Margarita 25
Tequila, Cointreau, coconut cream, strawberry purée, agave nectar & fresh lime juice

Passion Punch 23
Vodka, Aperol, passionfruit purée, pineapple juice & fresh lime juice

Passionfruit Iced Tea 22
Vodka, fresh lemon juice, iced tea & passionfruit purée

Apple Pie Highball 20
Fireball Cinnamon Whisky, vanilla vodka & fresh apple juice

CLASSICS

Amaretto Sour 23
Disaronno Amaretto, fresh lemon juice & egg white

Lychee Martini 20
Vodka, lychee liqueur & fresh lime

French Martini 21
Vodka, Chambord & pineapple

Margarita 22
Tequila, Cointreau & fresh lime

Tommy's Margarita 21
Tequila, fresh lime & agave

Cosmopolitan 20
Citrus Vodka, Cointreau, cranberry juice & fresh lime

Espresso Martini 22
Vodka, Kahlua & espresso

Moscow Mule 21
Vodka, lime juice & ginger beer

**FANCY A COCKTAIL THAT'S NOT ON THE LIST? JUST ASK!
OUR BARTENDERS HAVE YOU COVERED**

SPARKLING

	150ml	250ml	Bottle
Vivo Sparkling AUS	9		41
Da Luca Prosecco Veneto ITA	14		60
Croser Vintage Picoadilly Valley			85
Veuve Clicquot Brut NV Reims FRA			145
Dom Pérignon Brut Vintage 2015 Epemay FRA			500

WHITE

	10	16	43
Lorimer Chardonnay AUS			
Orlando 'Lyndale' Chardonnay Adelaide Hills SA			80
Grant Burge 'Benchmark' Sauvignon Blanc AUS	11	17	46
3 Tales Sauvignon Blanc Marlborough NZ	14	22	60
Rolf Binder Riesling Eden Valley SA	14	22	60
Rutherglen Estate Pinot Grigio Rutherglen VIC	13	20	55
Bay of Fires Pinot Gris Tasmania AUS			72
Domaine Jean Defaix 2023 Vaillons Premier Cru 2023 Chablis FRA			125
Domaine Lamy-Pillot Chassagne-Montrachet Pot Bois Blanc 2023 Burgundy FRA			270

ROSÉ & SWEET

	9	14	41
Willowglen Moscato Margaret River WA			
Days of Rosé, Rosé South Australia AUS	13	20	55
Arc du Soleil Rosé Provence FRA	17	27	75

RED

	10	15	43
Lorimer Shiraz AUS			
St Hallett 'Black Clay' Shiraz Barossa Valley SA	12	19	52
Grayling Pinot Noir Waipara NZ	12	19	52
Amisfield Pinot Noir Central Otago NZ			130
Katnook 'Founders Block' Merlot Coonawarra SA	13	20	55
Orlando 'Cellar 13' Grenache Barossa Valley SA	15	24	65
Campo Viejo Reserva Rioja SPA	15	24	65
Grant Burge 'Holy Trinity' GSM Barossa Valley SA			78
DB Winemakers Cab Sauvignon SA	11	17	46
Château Lilian Ladouys, Saint-Estèphe, Cru Bourgeois 2020 St Estèphe FRA			99
St Hugo 'Signature' Cabernet Sauvignon Coonawarra SA			90
Penfolds 'Bin 389' Cabernet Sauvignon Shiraz Barossa Valley SA			155
Penfolds 'St Henri' Shiraz Barossa Valley SA			185

THE
Signature
EST. 2012

SHARES & STARTERS

Panazzo All'aglio VE	15
Garlic bread	
Marinated Sicilian Olives GF, VE	9
Mushroom Arancini (4) V	18
Truffle mayonnaise and shaved parmesan	
Antipasto	27
18 month aged prosciutto, soppressa, mortadella, buffalo mozzarella & focaccia	
Salt & Pepper Squid A	17
Spiced salt & lime aioli	
Pork & Cabbage Dumplings (5)	17
Chilli, black vinegar & green shallot	
Vegetable Dumplings (5) V	17
House-made chilli oil, black vinegar & shallot	
Prawn Dumplings (5) I	17
House-made chilli oil, black vinegar & sesame	
Yellowfin Tuna Tostada (2) A	22
Yellowfin Tuna sashimi, cucumber, white soy, crispy chilli & sesame	
Korean Fried Chicken Wings	19
Chilli, shallot & garlic	
Fries V	13
Aioli	

SALADS & BOWLS

Yellowfin Tuna Noodle Salad A	30
Yellowfin Tuna sashimi, cucumber, avocado, green tea noodles, Asian greens, sesame dressing & furikake	
The Flynn B.L.T.C Salad	28
Bacon, lettuce, tomato, chicken, eschallots, soft boiled egg, shaved Parmesan, pangrattato & caesar dressing	
Japanese Rice Bowl	
Pickled red onion, edamame, cherry tomato, ginger, shallot, kewpie mayo & sushi rice	
• Salt & Pepper Tofu (V)	22
• Chicken Katsu	26
• Seared Salmon (A)	27

MAINS

Chicken Schnitzel	26
Panko crust, slaw, fries, aioli & lemon	
Chicken Parmi	30
Panko crust, slaw, fries, aioli & lemon	
Grilled Half Chicken GF	33
White miso, spiced yoghurt, shallot & cucumber salad	
The Flynn Fish & Chips A	27
Humpty-Doo Barramundi, lemon, chunky tartare & fries	
Spanner Crab Malfadine A	38
Chilli, garlic, white wine & tomato	
Rigatoni alla Vodka V	27
Napoli sauce, stracciatella, chilli & pangrattato	
Steak Frites	36
250g Riverina black Angus rump cap MB2+, fries & Café de Paris butter	
Riverina Scotch Fillet 300g MB2+	47
Creamy potato mash & mushroom sauce	

BURGERS & ROLLS

ALL SERVED WITH FRIES	
King Prawn Roll (2) A	27
Celery, chives, lemon kewpie mayo, brioche roll & crisps	
Cheeseburger	25
Smash patty, cheese, onion, lettuce, pickles & burger sauce.	
Vegetarian option available	
Sichuan Fried Chicken Burger	25
Buttermilk chicken thigh fillet, iceberg, pickles & chilli aioli	
Barramundi Burger A	26
Lettuce, tartare, pickles & fries	
Burger Add Ons	
\$3 Streaky bacon	
\$5 Grass fed beef patty OR South West fried chicken	
\$2 Gluten free bun	
\$2 Truffle fries	

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ASK OUR FRIENDLY STAFF
AT THE BAR TO JOIN

HAND STRETCHED PIZZA

Margherita V	23
San Marzano, stracciatella, basil	
Gamberi I	26
King prawn, roast capsicum, fior di latte, green chilli & oregano	
Diavola	26
San Marzano, fior di latte, spicy sopressa, Italian sausage, mushroom & black olive	
Chorizo	26
San marzano, sliced black olives, Fior di latte, roasted red capsicum & spicy mayo	
Cacio e pepe	26
Cacio pepe base, smoked speck, pecorino, fior di latte & aleppo chilli powder	
Pepperoni	26
LP's smoked pepperoni, mushroom & oregano	

SIDES

Fries & Aioli V	13
Truffle Fries & Parmesan V	15
Steamed Asian Greens VE, GF	15
Bok choy, choy sum, Gai lan & black vinegar	
Butterleaf Salad VE, GF	13
Cucumber, green peppers & citrus vinaigrette	
Creamy Mash Potato V	13

SAUCES

Aioli, roast chicken gravy, Café de Paris butter, green peppercorn, mushroom & house-made chilli oil	4 EA
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DESSERTS

Cheesecake V	15
Crushed oreo biscuit, blueberry & lemon compote	

V - Vegetarian | VE - Vegan | GF - Gluten Free | A - Australian | I - Imported

Our menu contains allergens & is prepared in a kitchen that handles nuts, shellfish, gluten & eggs. Whilst all reasonable efforts are taken to accommodate guest dietary needs, we cannot guarantee that our food will be allergen free.