



This menu represents our team's collective effort to capture produce at the *peak of season*, and present it to you in its best form.

We're *very lucky* to have access to such *wonderful produce* here in Australia, and this menu represents our *appreciation of that gift*.

If you are searching for something off the menu, or if you have any dietary needs, please notify us and we'll happily discuss alternatives to serve you.

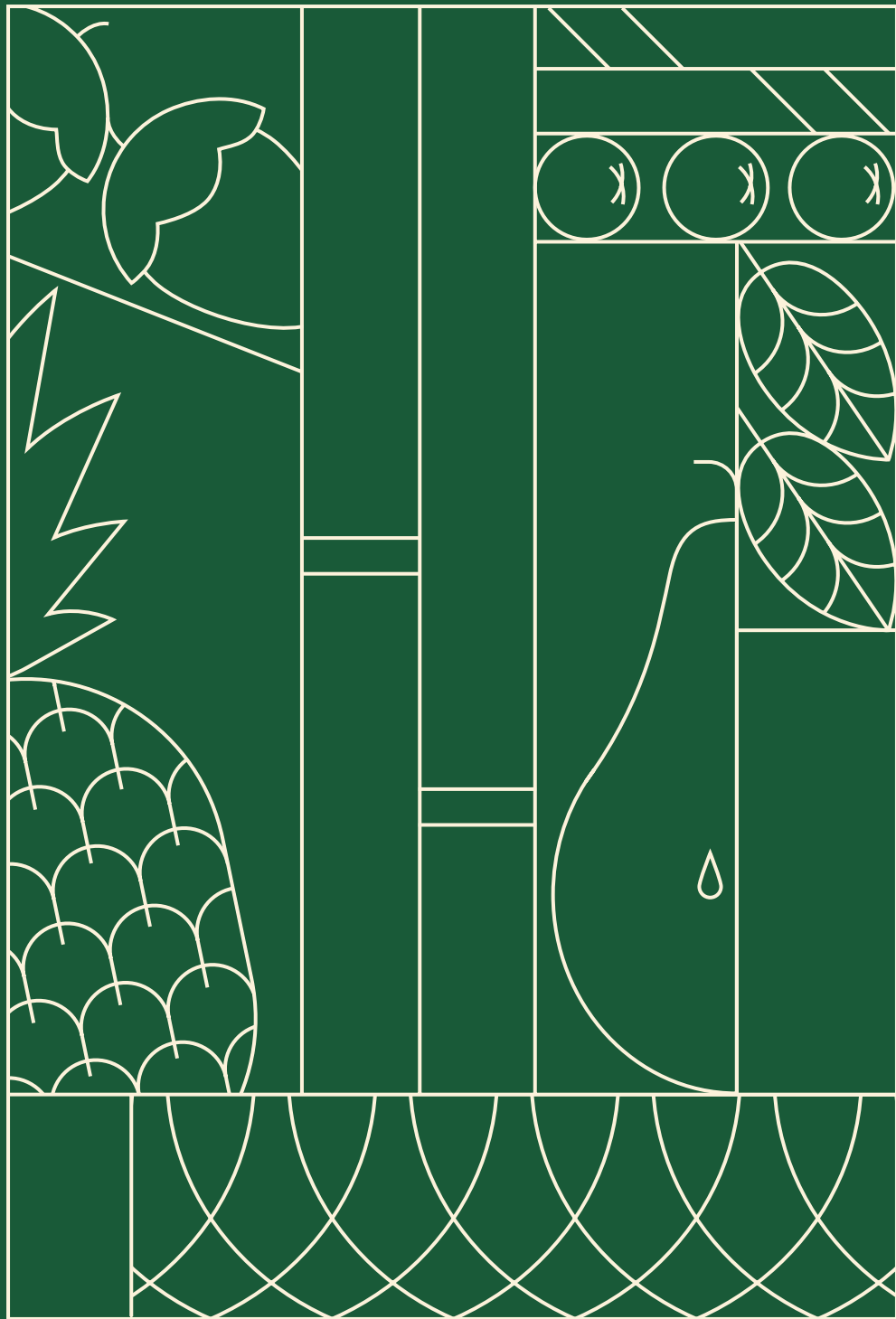
The Maybe Mae Team

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Very few of these drinks contain animal products or gluten; please notify us if you'd like to discuss vegan or gluten free options and alternatives.

There is a 15% service charge on Public Holidays - Sorry :(



FROM THE MARKET

Seasonal and local produce, these drinks hang on the bountiful produce we have at our fingertips today.

SMOKE 'N' ROSES

\$20

Pink Lady Apples, Roses, Paperbark.
Never Never Triple Juniper, Dry Vermouth.
Served tall and fizzy.



CRIMSON ROYALE

\$21

Watermelon, Habanero.
Tequila, Punt-e-mes.
Shaken and served up.



BUILT DIFFERENT

\$21

Honeydew, Cucumber, Kombu, Wasabi.
Never Never Aquavit, White Vermouth.
Served tall on pebbles.



GERALDTON WINE

\$20

Geraldton Wax, Pineapple, Coconut.
Riesling, Seppeltsfield DP116, Vodka.
Blended and bottled, poured to serve.





FROM THE CELLAR

Preserved and captured at the peak of its season,
the following drinks are made with produce from
the other side of the year.

NO.15

\$20

Rhubarb, Bayleaf, Native Lemongrass.
Fruit Wine, Rhubi Mistelle.
Served tall on pebbles.



SILVER LINING

\$21

Yuzu, Pearl Barley, Jasmine Silver Needle Tea.
Vodka, Amazake.
Brewed and batched, spritzed to serve.



KUITPO

\$22

River Mint, Monterey Pine.
St Agnes 'Bartender's Cut' Brandy,
Never Never Amaro.
Stirred and served up.

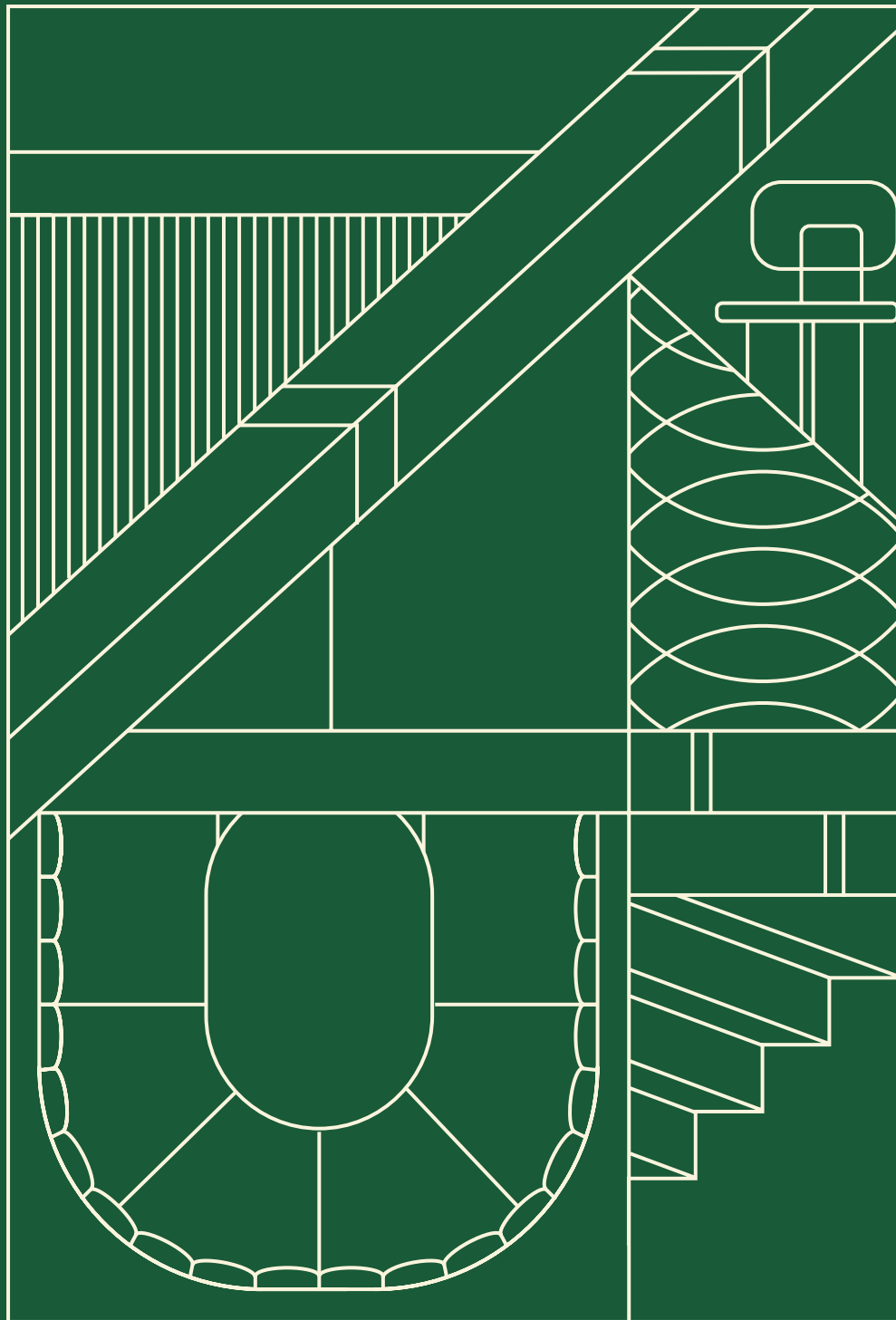


A CURRANT AFFAIR

\$21

Eucalyptus, Red Currant, Black Currant.
White Rum, Marionette Dry Cassis and Groseille.
Stirred, served on a big cube of ice.





HALL OF FAME

Six years of bangers; here are the drinks that keep on coming back.

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BOOZE & JUICE

\$12

Apple, Lime, Cracked Pepper.
Rye Whiskey.
Juiced to order.



PEEL ST CORPSE REVIVER

\$14

Ginger & Honey, Lemon.
Gin and Lager.
Shaken and topped up with lager, served frothy.



BILL MURRAY

\$20

Apricot, Lemon, Mint and Whites.
Whiskey and Apricot Liqueur.
Shaken and served frothy on cubes.



PINEAPPLE CLUB

\$22

Pineapple, Lime, Coconut, Ginger.
Blend of Rums, Dry Curacao.
Built and swizzled to serve.





NON-ALCOHOLIC

Non-alcoholic options with an equal amount of care and flavour as their boozier counterparts.

HOLY HOLY

\$12

Rhubarb, Coconut Water.
Strangelove Holy Grapefruit & Basil Soda.
Served tall and fizzy.



DR. STRANGELOVE - Contains Honey

\$12

Jalapeno and Honey.
Strangelove Mandarin Soda.
Served tall and fizzy.



SOUTHWARD SPIRIT

\$14

Green Apple, Mace, Cascara, Wattle,
Dandelion Root.
Lyre Dark Cane 'Spirit', Verjuice.
Stirred, served on a big cube of ice.



GREEN LIGHT

\$14

Sencha Green Tea, Pineapple, Jasmine.
Lyre White Cane 'Spirit', Lyre 'Absinthe'.
Shaken and served up.



