



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.

We have a surcharge of 1.2% on VISA/Mastercards
and 1.65% on AMEX cards.

There is a 20% service charge on Public Holidays - Sorry :(

FROM THE MARKET

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

CLIFFORD

\$22

Reyka Vodka, Fino Sherry, Raspberries,
Perilla, Verjuice, Jasmine Tea, Bubbles.



LILY PAD

\$22

Threefold 'Tom Yummy' Gin, Cucumber, Lime
Pineapple, Coco Lopez, Coriander Oil.
Contains dairy. Alternatives available.



POOLSIDE

\$22

Patron Silver Tequila, Mae's Garden Vermouth,
Agave, Watermelon, Cucumber,
Hibiscus, Pepperberry Leaf.



MIDDLETON MANGO

\$22

Brix Spiced Rum, Melbourne Sake,
Mango, Geraldton Wax, Shio Koji.



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.

KING BEE

\$22

Seppeltsfield DP 117 Aperera, Mezcal,
Pucara Mosto Verde Pisco, South Aus Honey.



PINK CADILLAC

\$22

Los Arcos Tequila, Heiwa Yuzushu,
Sour Red Grapefruit, Blood Plum, Salt.



WHITE SANDS

\$22

Reyka Vodka, Marionette Dry Curacao
Rockmelon, Pineapple, Lime, Fig Leaf.



ODD COMPANY

\$22

Bizzarro Aperitivo, Archie Rose Double Malt Whiskey
Lemon, Pistachio, Lemon Scented Eucalyptus.



HALL OF FAME

Nine years of bangers;
here are the drinks that keep our guests coming back.

BOOZE & JUICE

\$13

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



PEEL ST CORPSE REVIVER

\$15

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



BILL MURRAY

\$22

Apricot, Lemon, Mint and Froth,
Archie Rose Double Malt Whiskey, Apricot Liqueur.



PINEAPPLE CLUB

\$23

Pineapple, Lime, Coconut, Ginger,
Blend of Rums, Dry Curacao.
Contains dairy. Alternatives available.



NON-ALCOHOLIC

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

OBLIGATORY

\$15

Elderflower Tonic, Lemon, Mint,
Lyre 'London Dry' Non-Alc Gin.



ISLAND IN THE SUN

\$16

Lyre 'Cane Spirit', Lime, Pandan, Lychee
Ginger, Coconut, Aloe.



MEADOWS

\$15

Rosella, Strawberry Gum,
Chrysanthemum, Blood Orange Soda.



SPAGHETTI WESTERN

\$16

Lyre 'Italian Bitter', Sour Orange,
Mischief Brew 'Aperitivo' Soda, Vanilla, Froth,



WEEKLY DRINKS, BEER & WINE

GOOD DRINKING THIS WEEK

Rhinestone Cowboy

Buffalo Trace Bourbon, Amaro Nonino, Sour Peach, Pecan Orgeat.

22

BEER

200ML // 370ML

Peel St Draught	6	10
Regency Park, South Australia - 4.2%		
Little Bang Super Session Ale	6	10
Stepney, South Australia - 3.0%		
Bridge Road Beechworth Pale Ale	6	11
Beechworth, Victoria - 4.8%		
Cooper's Sparkling Ale	7	12
Regency Park, South Australia - 5.8%		

WINE

GLS // BTL

2022	La Prova Pinot Grigio	15	75
	Adelaide Hills, South Australia		
2022	HELL 'Macerato', Arinto x Malvasia	14	70
	Riverland, South Australia		
2022	Alkina Grenache Rose	15	75
	Greenock, South Australia		
2022	Basket Range Wines 'Estate' Pinot Noir	18	85
	Adelaide Hills, South Australia		
2021	Cirillo Shiraz	19	90
	Barossa Valley, South Australia		
2022	Range Life Prosecco	15	75
	King Valley, Victoria		
NV	Forest Marie Brut Champagne	26	150
	Champagne, France		
2015	Pol Roger Vintage Champagne		350
	Champagne, France		

