

# MENU

## build your own



### STEP ONE - Choose a Gin

#### AVIATION GIN (USA)

Delicious lavender & citrus notes in a creamy rye spirit base

#### BOMBAY SAPPHIRE (UK)

The result of ten carefully selected botanical ingredients coupled with a unique distillation process

#### FOUR PILLARS RARE DRY GIN (AUS)

Citrus & spicy modern Australian Gin

#### FOUR PILLARS BLOODY SHIRAZ GIN (AUS)

Pine forest notes, white pepper & spices

#### MANLY SPIRITS LILLY PILLY PINK GIN (AUS)

Soft red berry notes from Lilly Pilly and raspberry, complemented with citrus from native limes & bloody orange

#### BAKER WILLIAMS GIN XLCR (AUS)

Local Mudgee gin with upfront citrus, the ideal refreshment for sipping on a hot Summer afternoon

#### INK GIN (AUS)

unique botanical flavours from its traditional & exotic ingredients. Ink Gin has a distinctive blue colour which changes to a blush ink when you mix it with lemon or tonic.

#### BAKER WILLIAMS WHISKEY BARREL

#### AGED GIN (AUS)

Local Mudgee gin whiskey barrel aged gin

#### MONKEY 47 SLOE (GER)

Macerated with wild grown sloe berries, typical London dry characteristics, gentle spice & crispy on the nose

#### ROKU GIN (JAP)

Journey through the four seasons unique Japanese botanicals, sakura flower, sakura leaf, yuzu peel, sencha tea, gyokuro tea & sansho pepper

#### TANQUERAY SEVILLA (UK)

Natural flavours of Seville oranges, orange blossom & other fine botanicals

#### TANQUERAY LONDON DRY (UK)

Known for pristine quality and a pure clean taste

#### HENDRICKS (SCO)

Infusion of cucumber & rose petals that results in a most iconic gin

### STEP TWO - Choose a Mixer

Fever Tree Indian Tonic

Fever Tree Mediterranean Tonic

Fever Tree Elderflower Tonic

Fever Tree Aromatic Tonic

Tonic

Soda

Orange Juice

Cranberry Juice

Apple Juice

Pineapple Juice

Lemonade

Sparkling Water

Dry Ginger Ale

Ginger Beer

Lift

### STEP THREE - Choose a Garnish

Grapefruit (Seasonal)

Orange Slice

Lemon Wedge

Lime Slice

Fresh Mint

Cucumber Slice

Thyme

Rosemary

Passionfruit Pulp

Peppercorn

**\$12.50 each**