

COCKTAILS

Cocktail is a stimulating liquor, composed of spirits of any kind, sugar, water, and bitters.

The Balance and Columbian Repository, 1806

SHAKEN + STIRRED

Our cocktail list is an ever-evolving collection of vintage classics and Society signature recipes that have been developed to showcase seasonal Tasmanian produce and quality craft spirits.

*"This is a good place," he said.
"There's a lot of Liquor," I agreed.*

Ernest Hemingway, *The Sun also Rises*, 1926

GIN *delicious seasonal libations starring artisan Tasmanian gin.*

AVIATION

19.0

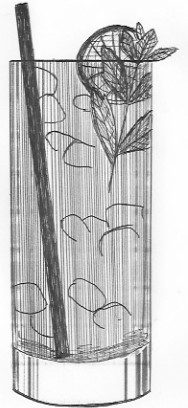
McHenry - Classic Dry Gin
Massanez - Violet
Luxardo - Maraschino
Lemon



ELDERFLOWER MULE

19.0

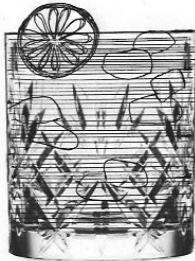
40 Spotted - Rare Gin
Ashbolt - Elderflower
Ginger Beer
Lime + Mint



ELDERBERRY BRAMBLE

18.0

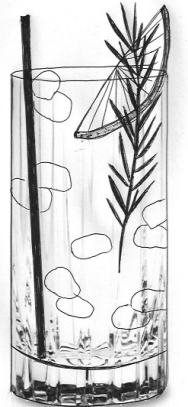
McHenry - Classic Dry Gin
Ashbolt - Elderberry
Lemon
Sugar



PINK POLTERGEIST no.2

22.0

Poltergeist - True Spirit
Pink Grapefruit Juice
Rosemary Syrup
Soda



MONTPELIER

MARTINI

19.0

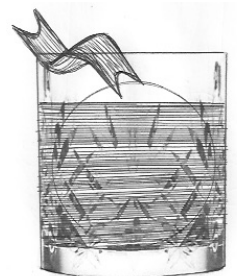
McHenry - Classic Dry Gin
Dolin - Dry Vermouth
Stirred 50 times
Dirty or Twisted?



SAFFRON NEGRONI

18.0

Growers Own - Saffron Gin
Sweet Vermouth
Campari
Orange Twist



SLOE SOUR

22.0

Nonesuch - Sloe Gin
Nonesuch - Dry Gin
Egg White + Lemon + Sugar
Dehydrated Orange



SPLENDID SOUR

22.0

The Splendid Gin
Orange Bitters
Egg White + Lemon + Sugar
Mandarin

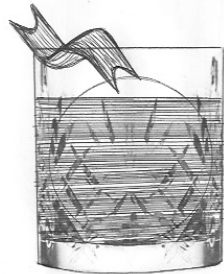


WHISKY *old and new cocktails elevating whisky, bourbon and rye.*

COFFEE and CIGARETTES

18.0

Laphroig Select Cask
Cynar
Cold Drip
Orange Twist



BLOOD and SAND

18.0

Monkey Shoulder – Scotch
Tasmanian Cherry Liqueur
Sweet Vermouth
Orange Juice



PAPER PLANE

19.0

Buffalo Trace – Bourbon
Averna – Amaro
Aperol – Aperitivo
Lemon Juice



PENICILLAN

19.0

Monkey Shoulder – Scotch
Laphroig Select Cask
Leatherwood Honey
Lemon + Ginger



SAZERAC

20.0

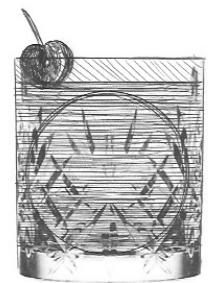
Rittenhouse – Rye
Pernod – Absinthe
Peychard's – Bitters
Lemon Peel



WHISKY SOUR

20.0

Monkey Shoulder – Scotch
Egg White
Lemon + Sugar
Luxardo Cherry

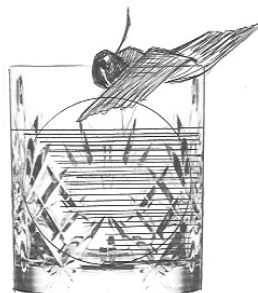


BARREL AGED *good things come to those who wait.*

WHISKY OLD FASHIONED

18.0

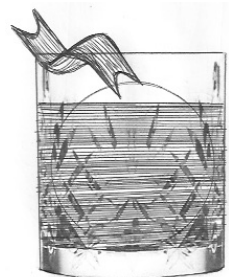
Monkey Shoulder
Hickory + Apricot Bitters
Sugar
Orange Twist



BOURBON OLD FASHIONED

18.0

Woodford Reserve
Baked Apple Bitters
Sugar
Orange Twist



TROPICS *refreshing drinks inspired by exotic destinations.*

PIÑA COLADA

19.0

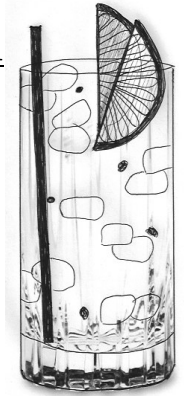
Bacardi - White Rum
Coconut + Pineapple Sorbet
Coconut Water
Lime



PEPPER BERRY PALOMA

18.0

Espolon - Blanco Tequila
Pink Grapefruit Juice
Pepperberry bitters
Lime + Soda



PISCO SOUR

22.0

Machu - Pisco
Passionfruit
Egg White + Lemon + Sugar
Angostura Bitters



TIAJUANA CARTEL

20.0

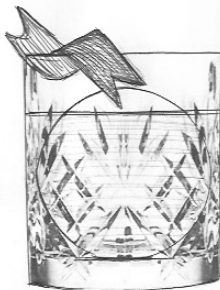
Espolon - Blanco Tequila
Ancho Reyes - Chili Liqueur
Strawberries
Lemon



RUM OLD FASHIONED

18.0

Matusalem - Classico Rum
Mr Bitters - Fig + Cinnamon
Sugar + Orange
Nutmeg



MAI TAI

22.0

Arcane - 12yo Rum
Havana Club - Especial
Cointreau - Orange
Orgeat + Lime



VODKA *modern and retro classics.*

AMARETTO SOUR

20.0

McHenry - Vodka

Disaronno - Amaretto

Egg White + Lemon + Sugar

Luxardo Cherry



CHOCOLATE WHEY

18.0

Hartshorn - Sheep Whey Vodka

Dark Chocolate Liqueur

Chocolate Bitters

Shaved Chocolate



ESPRESSO MARTINI

18.0

McHenry - Vodka

Coffee Liqueur

Cold Drip Coffee

Choc Bitters + Burnt Orange



RASPBERRY ROCOCO

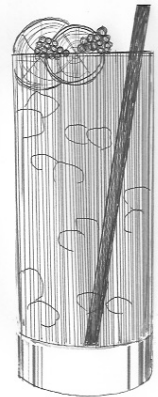
18.0

McHenry - Vodka

Raspberry Liqueur

Lemon + Soda

Raspberries



MOCKTAILS *for those practicing temperance.*

PINK SOUR

10.0

Pink Grapefruit Juice

Ashgrove - Elderflower

Lemon + Eggwhite



PIÑA -FAUX-LADA

10.0

Coconut + Pineapple Sorbet

Coconut Water

Lime



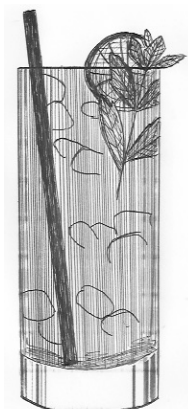
MOCK MULE

10.0

Ashbolt - Elderflower

Ginger Beer

Lime + Mint



FRUIT CUP

10.0

Pink Lemonade

Fresh Fruit

Cucumber + Mint

