

COCKTAILS

*“This is a good place,” he said.
“There’s a lot of liquor,” I agreed.*

Ernest Hemingway, The Sun also Rises, 1926

RUBY ROSE \$18

Light, refreshing and citrus driven, this radiant pink cocktail is totally genderfluid, worthy of gaining many followers.

40 SPOTTED, RARE DRY GIN
APEROL, ITALIAN APERITIVO
RUBY RED GRAPEFRUIT
LIME
SEA SALT
ROSE

RASPBERRY FIZZ \$18

The ultimate adult treat, spiked raspberry lemonade, topped with a whipped raspberry meringue foam.

MCHENRY, TASMANIAN VODKA
RASPBERRY LIQUEUR
LEMON
SODA
RASPBERRY MERINGUE FOAM

TOKYO TONIC \$18

A long invigorating cocktail that highlights the Japanese flavours of yuzu and sake, which work beautifully with our local McHenry gin.

MCHENRY, CLASSIC DRY GIN
JAPANESE SAKE
YUZU JUICE
SODA

PINA COLADA \$18

Who needs a holiday when you can have Pina Coladas and get caught in the rain! We blend our Pina Colada with a house made sorbet, which keeps it light and luscious.

BACARDI, CARTA BLANCA RUM
COCONUT CREAM
PINEAPPLE
LIME

PISCO SOUR \$20

Take a trip to Peru, this custom recipe is inspired by the oasis town of Huacainia where they shake their pisco sours with fresh passionfruit.

MACHU, PERUVIAN PISCO
EGG WHITE, LEMON, SUGAR
PASSIONFRUIT
ANGUSTURA BITTERS

PEARL DIVER \$22

A mid-century tropical tiki classic, this fruity rum-based cocktail was created by the god of tiki himself, Don the Beach Comber. A mixture of vibrant fresh flavours including lime, grapefruit, and spices. This recipe has been adapted to be suitable for vegans.

BLENDED RUM (JAMAICA, CUBA, MAURITIUS)
FALERNUM (CLOVE, LIME & ALMOND SYRUP)
LIME JUICE
ALLSPICE DRAM
DON'S SECRET GARDENIA MIX

MONTPELIER MARTINI \$20

Is there anything sexier than a classic martini? Our old school dry martinis are strong and sophisticated. Stirred 50 times for perfect dilution served dirty or twisted, whatever your preference.

MCHENRY, CLASSIC DRY GIN

DOLIN, DRY VERMOUTH

DIRTY? SICILIAN OLIVES

TWISTED? LEMON TWIST

REMADE MARGARITA \$18

An original cocktail inspired by the classic, but reimagined to use zero waste ingredients. Orange cores leftover from zesting are lacto-fermented and fino sherry and mezcal are incorporated for depth and complexity.

EPSOLON, SILVER TEQUILA

FINO SHERRY

LACTO FERMENTED ORANGE

DEL VIDA MAGUEY, MEZCAL

SILVER ROSE \$18

An unusual and delicious stirred rum cocktail. What happens when a Negroni and a Martini collide with light rum? Silver Rose. A complex cocktail with subtle bitterness, smokiness, and rum funk.

DIPLOMATICO, LIGHT RUM

MANZANILLA SHERRY

DEL VIDA MAGUEY, MEZCAL

SELECT APERITIVO, RED AMARO (BITTER LIQUEUR)

SOURS

A sour is a classic cocktail which combines your chosen spirit with fresh citrus, sugar and egg white. The egg white is shaken into submission creating a gorgeous meringue like foam. We adore a classic sour here at SOCIETY and add a few special ingredients to elevate your experience.

AMARETTO SOUR \$18

DISARONNO, AMARETTO
EGG WHITE, LEMON, SUGAR
LUXARDO CHERRY

1.5 STANDARD DRINKS

GIN SOUR \$20

MCHENRY, CLASSIC DRY GIN
EGG WHITE, LEMON, SUGAR
PEPPERBERRY BITTERS
LAVENDER

2 STANDARD DRINKS

WHISKY SOUR \$20

MONKEY SHOULDER, SCOTCH
EGG WHITE, LEMON, SUGAR
PINOT NOIR
LUXARDO CHERRY

2 STANDARD DRINKS

OLD FASHIONED

An old fashioned is a classic cocktail that simply combines your booze of choice with sugar and bitters. It was originally created during the prohibition era to mask the taste of low quality hooch. Rest assured we stir our cocktails with the good stuff and use house made and small batch bitters.

WHISKY OLD FASHIONED \$18

MONKEY SHOULDER, SCOTCH
MR BITTERS, APRICOT & SMOKED HICKORY
LUXARDO CHERRY, ORANGE

2 STANDARD DRINKS

BOURBON OLD FASHIONED \$18

BUFFALO TRACE, BOURBON
SPICED CHOCOLATE BITTERS
LUXARDO CHERRY, ORANGE

2 STANDARD DRINKS

RUM OLD FASHIONED \$18

MATUSALEM, CLASSICO CUBAN RUM
MR BITTERS, FIG & CINNAMON
SUGAR, NUTMEG, ORANGE

2 STANDARD DRINKS

STRAIGHT EDGE

Delicious non - alcoholic drinks for responsible rebels.

PS40 AUSTRALIAN SODAS \$5

- SMOKED LEMONADE *smoked water, lemon, lime & rosemary*
- QUANDONG TEA *native peach, coconut, ceylon tea & lemon*
- HOPPED ROOTBEER *galaxy hops, rivermint, ironbark & sassafras*

SOCIETY TONIC \$5

We prepare our house made tonic water every week at SOCIETY using minimal sugar, fresh citrus, exotic spices and local botanicals.

COUNTERFEIT COSMO \$10

A fresh take on the classic cosmo mixed with Ashbolt elderberry, cranberry, lime and rosemary.

MOCK MULE \$10

Refreshing ginger beer based mocktail created with Ashbolt elderflower, mint and fresh lime.

PINA FAUXLADA \$10

Who needs a holiday when you can have Pina Fauxlada's and get caught in the rain? Created using a light and luscious house made vegan sorbet.