

COCKTAILS

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 local craft spirits.

SOCIETY acknowledges the Nipaluna people, traditional custodians of the land on which we gather, we pay our respects to their Elders past and present.

PREMIUM HOUSE SPIRITS

GIN & TONIC \$10

**MCHENRY, CLASSIC GIN
HOUSE-MADE TONIC
FRESH ORANGE**

VODKA SODA \$10

**ENDANGERED DISTILLING, BREAD VODKA
SODA
FRESH LIME**

PALOMA \$10

**1800, SILVER TEQUILA
PINK GRAPEFRUIT JUICE
LEMONADE**

DARK & STORMY \$10

**NEW NORFOLK DISTILLERY, SPICED RUM
GINGER BEER
FRESH LIME & MINT**

WHISKY HIGHBALL \$10

**MONKEY SHOULDER, SCOTCH
PS40 NATIVE SODA: QUANDONG TEA // SMOKED LEMONADE // HOPPED ROOT BEER
FRESH LEMON**

Because there is nothing basic about our back bar

HIGHBALLS

RUBY ROSE \$18

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

MCHENRY, CLASSIC DRY GIN
APEROL, APERITIVO
RUBY RED GRAPEFRUIT
LIME
ROSE

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
GEKKEIKAN SAKE
YUZU
SODA
MAGNOLIA LEAF

PASSIONFRUIT COLLINS \$18

Our old mate Tom Collins was ready to stir things up, so we gave him a little makeover, accessorised with passionfruit and fresh mint.

MCHENRY, CLASSIC DRY GIN
PASSIONFRUIT
LEMON
SODA
MINT

TROPICS & TIKI

BLUE HAWAII \$20

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

**BACARDI, CARTA BLANCA RUM
MARIONETTE, BLUE CURACAO
PINEAPPLE
LIME**

GÎNA COLADA \$20

Who needs a holiday when you can drink Gîna Coladas and get caught in the rain! Blended with a house made vegan sorbet, keeping it light and luscious!

**40 SPOTTED, CLASSIC DRY GIN
COCONUT, PINEAPPLE & LIME SORBET
DEHYDRATED PINEAPPLE
SHAVED COCONUT
JUNIPER BERRIES**

PEARL DIVER \$25

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, pink grapefruit, and aromatic spice.

**NEW NORFOLK, SPICED RUM
BEACH HOUSE, SPICED RUM
GOSLING, BLACK SEAL RUM
DON'S SECRET GARDENIA MIX
GRAPEFRUIT
LIME**

VINTAGE CLASSICS

MARGARITA \$20

Everyone kept ordering Margaritas! So we decided to put it on the menu. Go on, take a little trip to Mexico with this timeless classic.

1800, SILVER TEQUILA
COINTREAU, ORANGE LIQUEUR
LIME JUICE
SEA SALT

CORPSE REVIVER No.2 \$20

An iconic vintage classic, always in fashion. The Corpse Reviver #2 is well balanced, strong and refreshing.

MCHENRY, CLASSIC DRY GIN
COINTREAU, ORANGE LIQUEUR
LILLET BLANC
ABSINTHE

MONTPELIER MARTINI \$20

Is there anything sexier than a classic martini? Our old school martini is strong and sophisticated. Stirred 50 times for perfect dilution, served dirty or twisted.

MCHENRY, CLASSIC DRY GIN
DOLIN, DRY VERMOUTH
DIRTY? SICILIAN OLIVES
TWISTED? LEMON TWIST

BOOZY & BITTER

SAFFRON NEGRONI \$18

*The bittersweet crimson classic with a Tasmanian twist.
We batch our Negroni with a locally distilled saffron gin.*

GROWERS OWN, SAFFRON GIN
CAMPARI, BITTER APERITIVO
ANTICA FORMULA, SWEET VERMOUTH
ORANGE TWIST

COFFEE & CIGARETTES \$20

*Strong, smoky and intense, created for those that indulge in life's more
addictive pleasures, enjoy in moderation.*

LAPHROAIG, SINGLE MALT WHISKY
CYNAR, AMARO
COLD DRIP COFFEE
ORANGE TWIST

BENNY BLANCO \$20

A SPICY LITTLE NEGRONI RIFF FEATURING TEQUILA

1800, SILVER TEQUILA
CAMPARI, BITTER APERITIVO
APEROL, APERITIVO
LILLET BLANC
HABANERO CHILLI

SOMETHING SWEET

RASPBERRY FIZZ \$20

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

DON'T FEED THE DUCKS, VODKA
RASPBERRY LIQUEUR
LEMON
SODA
RASPBERRY MERIGNE FOAM

CARAMILK \$20

Cadbury Caramilk in cocktail form, loose yourself in this creamy, dreamy, caramel elixir, garnished with a row of chocolate.

666 BUTTER VODKA
WHITE CHOCOLATE LIQUEUR
SALTED CARAMEL
REAL MILK
CARAMILK

ESPRESSO MARTINI \$20

Australia's favourite cocktail, where our devotion to coffee and booze collides. The SOCIETY recipe includes cold drip coffee, premium vodka and burnt orange.

DON'T FEED THE DUCKS, VODKA
MR BLACK, COFFEE LIQUEUR
COLD DRIP COFFEE
BURNT ORANGE

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 TWIST**

BOURBON OLD FASHIONED \$18

**BUFFALO TRACE, BOURBON
SPICED CHOCOLATE BITTERS
LUXARDO CHERRY
ORANGE TWIST**

RUM OLD FASHIONED \$18

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

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.

GIN SOUR \$20

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

PISCO SOUR \$20

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

WHISKY SOUR \$20

**MONKEY SHOULDER, SCOTCH
EGG WHITE, LEMON, SUGAR
LUXARDO CHERRY**

AMARETTO SOUR \$20

**DISARONNO, AMARETTO
EGG WHITE, LEMON, SUGAR
LUXARDO CHERRY**

BEER

No we do not have beer on tap, sorry! But we do stock delicious craft tinnies. This is our core list, which focuses on local breweries. We also stock delicious **seasonal beers**, check the list at the bar or ask a friendly bartender for a recommendation.

| | | | |
|--------------|-----------------------------|------|------|
| CASCADE | <i>Premium Light</i> | 2.6% | \$7. |
| CASCADE | <i>'Blue' Lager</i> | 4.8% | \$7 |
| JAMES BOAG'S | <i>Premium Lager</i> | 4.6% | \$8 |
| NORT | <i>Non-Alcoholic IPA</i> | 0.5% | \$8 |
| MOO BREW | <i>Session Ale</i> | 3.5% | \$8 |
| BOATROCKER | <i>Raspberry Sour</i> | 3.5% | \$8 |
| KAIJU | <i>Tropical Pale</i> | 4.7% | \$8 |
| SPOTTY DOG | <i>California Haze</i> | 5.0% | \$9 |
| SPOTTY DOG | <i>Portland Pale</i> | 5.2% | \$9 |
| HBC | <i>Pale Ale</i> | 4.4% | \$9 |
| HBC | <i>Amber Ale</i> | 5.6% | \$9 |
| SHAMBLES | <i>American IPA (500ml)</i> | 6.4% | \$15 |
| T BONE | <i>Choc Milk Stout</i> | 8.0 | \$10 |

BEER

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|--------------|-------------------------|------|------|
| WILLIE SMITH | <i>Organic Apple</i> | 5.4% | \$10 |
| LOST PIPPIN | <i>Wild Apple Cider</i> | 8.0% | \$10 |
| PAGAN | <i>Cherry Cider</i> | 8.0% | \$12 |

WINE

SPARKLING

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| KREGLINGER, BRUT <i>NV Pipers Brook, Tasmania</i> | \$12 | \$55 |
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WHITE

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| PIPERS BROOK, SAUVIGNON BLANC <i>2019 Pipers Brook, Tasmania</i> | \$10 | \$45 |
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| JOSEF CHROMY, PINOT GRIS <i>2020 Relbia, Tasmania</i> | \$12 | \$55 |
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RED

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| TOMFOOLERY, YOUNG BLOOD SHIRAZ <i>2019 Barossa Valley, South Australia</i> | \$10 | \$45 |
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| SMALL ISLAND, PINOT NOIR <i>2018 Saltwater River, Tasmania</i> | \$14 | \$65 |
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NON - ALCOHOLIC

SODAS \$5

LEMON, LIME & BITTERS

LEMONADE

GINGER BEER

COCA - COLA

DIET COKE

MOCKTAILS

GIN & TONIC \$10

Hellfire Distillery non - alcoholic Pink Gin, mixed with our house- made tonic garnished with rose & pink grapefruit

COUNTERFEIT COSMO \$10

A fresh take on the iconic cosmopolitan mixed with Ashbolt elderberry, cranberry, lime and rosemary.

MOCK MULE \$10

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

PÎNA FAUXLADA \$10

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