



COCKTAILS

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

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

SHARE THE LOVE ♥



@societysalamanca

PREMIUM HOUSE SPIRITS

GIN & TONIC \$10

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

VODKA SODA \$10

**ENDANGERED DISTILLING, VODKA
SODA
FRESH LIME**

PALOMA \$10

**1800, SILVER TEQUILA
PINK GRAPEFRUIT JUICE
LEMONADE & FRESH LIME**

DARK & STORMY \$10

**BEACH HOUSE, SPICED RUM
GINGER BEER
FRESH LIME & MINT**

CUBA LIBRE \$10

**HAVANA CLUB, 7YO CUBAN RUM
COCA - COLA
FRESH LIME**

Because there is nothing basic about our back bar

SOCIETY SIGNATURE

ELDERFLOWER GIN MULE \$20

Fresh, fragrant and invigorating cocktail balancing sweet and sour elements.

MCHENRY, CLASSIC DRY GIN
ASHBOLT ELDERFLOWER
GINGER BEER
LIME JUICE
MINT



SOCIETY SOUR \$20

Our signature sour. Tasmanian Gin and Aperol are shaken into submission with fresh citrus, sugar and egg white, creating a gorgeous meringue like foam.

MCHENRY, CLASSIC DRY GIN
APEROL, APERITIVO
EGG WHITE, LEMON, SUGAR
SHERBERT



RASPBERRY FIZZ \$20

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

ENDANGERED DISTILLING, VODKA
RASPBERRY LIQUEUR
LEMON & SODA
RASPBERRY FOAM
SHERBERT



TROPICS & TIKI

PISCO SOUR \$20

The national drink of both Peru and Chile, the origin of Pisco may be contentious, but damn it is delicious! This recipe is inspired by a trip to Huacachina, an idyllic Peruvian Oasis..

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



PÎNA COLADA \$20

Who needs a holiday when you can drink Pîna Coladas and get caught in the rain? Blended with our light and luscious vegan sorbet.

**BACARDI, CARTA BLANCA RUM
COCONUT, PINEAPPLE & LIME SORBET
SHAVED COCONUT**



MAI TAI \$25

Probably the best Mai Tai you will ever drink... Featuring premium Caribbean and Martinique rum, fresh juice and house-made Orgeat. Adapted from Jeff Beachbum Berry's iconic 1998 'Grog Log'

**BEACH HOUSE, GOLD SPICED RUM
HAVANA CLUB, 7yo CUBAN RUM
COINTREAU, ORANGE LIQUEUR
ORGEAT
FRESH LIME
MINT // CITRUS // FLORALS**



BITTER & TWISTED

WHIP SNAKE \$20

The smooth dose of Orgeat - a house-made almond and orange flower syrup and the bitter bite of Campari inspired this Gin based cocktail.

MCHENRY, CLASSIC DRY GIN
CAMPARI, BITTER APERITIVO
LEMON JUICE
ORGEAT



THE DAVIS \$20

*First featured on the SOCIETY menu in 2015.
The Davis is bitter, tart and complex. It was perhaps ahead of its time?
So we are bringing it back.*

HAVANA CLUB, 7yo CUBAN RUM
AVERNA AMARO
POMEGRANATE MOLASSES
LIME JUICE



COFFEE & CIGARETTES \$20

Strong, smoky and INTENSE. This is not for everyone. Created for those that indulge in life's more addictive pleasures.

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



MODERN CLASSICS

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.

ENDAGERED DISTILLING, VODKA
COFFEE LIQUEUR
COLD DRIP COFFEE
BURNT ORANGE



COSMOPOLITAN \$20

And just like that... the Cosmo returns. The OG pink drink popularised in the 90's by cultural icons like Carrie Bradshaw and Madonna. A nostalgic, rose-tinted reminder of a simpler time.

ENDAGERED DISTILLING, VODKA
COINTREAU, ORANGE LIQUEUR
CRANBERRY JUICE
LEMON JUICE



PENICILLIN \$20

Created in the early 2000's by Rockstar Australian bartender Sam Ross the Penicillin is sure to cure whatever ails you.

MONKEY SHOULDER, SCOTCH
LAPHROAIG, SINGLE MALT WHISKY
HONEY & GINGER SYRUP
LEMON JUICE



VINTAGE CLASSICS

BEES KNEES \$20

The Bees Knees was invented in the 1920's by American socialite and philanthropist Mrs Margret Brown who after surviving the Titanic was famously known as the 'Unsinkable Molly Brown.' The SOCIETY recipe highlights local honey and garden botanicals.

MCHENRY, CLASSIC DRY GIN
LEATHERWOOD HONEY
LEMON JUICE
ROSEMARY & LAVENDER



AVIATION \$20

If you fancy sipping on a pretty purple drink that dates back to 1916 then may we introduce you to the Aviation, strong, floral and delicious.

MCHENRY, CLASSIC DRY GIN
LUXARDO, MARASCHINO
VIOLETTE LIQUEUR
LEMON JUICE
FLORALS



LAST WORD \$20

A Prohibition-era cocktail that's easy to assemble but hard to forget.

MCHENRY, CLASSIC DRY GIN
GREEN CHARTRUESSE
LUXARDO, MARASCHINO
LIME JUICE



VINTAGE CLASSICS

MARGARITA \$20

Take a little trip to Mexico with this timeless classic.

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



SAFFRON NEGRONI \$20

The bittersweet crimson classic with a Tasmanian twist.

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



MONTPELIER MARTINI \$22

Is there anything sexier than a classic Martini? Our old school martini is strong and sophisticated. Stirred 50 times for perfect dilution.

MCHENRY, CLASSIC DRY GIN
DOLIN, DRY VERMOUTH

DIRTY? SICILIAN OLIVES
TWISTED? LEMON TWIST
GIBSON? PICKLED ONION



CUSTOM-MADE MARTINI \$28

Made with your choice of Gin, from our evolving collection of 150+ bottles.

VINTAGE CLASSICS

MANHATTAN \$22

We serve our Manhattan medium - dry with the 'perfect' ratio of sweet and dry vermouth.

TEMPLETON, RYE
ANTICA FORMULA
DOLIN, DRY
ANGUSTURA BITTERS
LUXARDO CHERRY



WHISKY SOUR \$20

The whisky sour thrived during the prohibition-era and its legacy continues. Scotch whisky, fresh citrus, sugar and egg white shaken into submission creating a gorgeous meringue like foam.

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



OLD FASHIONED \$18

We stir our Old Fashioneds with the good stuff, using premium spirits and house made or small batch bitters.

WHISKY	MONKEY SHOULDER // APRICOT & SMOKED HICKORY
BOURBON	BUFFALO TRACE // CHOCOLATE BITTERS
RUM	HAVANA CLUB 7yo // FIG & CINNAMON BITTERS

NON - ALCOHOLIC

SOFT DRINKS \$5

- SODA WATER
- HOUSE-MADE TONIC
- LEMON, LIME & BITTERS
- LEMONADE
- RASPBERRY LEMONADE
- GINGER BEER
- COCA-COLA
- DIET COKE



COUNTERFEIT COSMO \$10

A unique Tasmanian take on the iconic cosmopolitan.

**ASHBOLT, ELDERBERRY
CRANBERRY JUICE
LIME JUICE
ROSEMARY**



BUMBLE BEE \$10

*Flavour profile Inspired by the classic Bees Knees cocktail minus the gin.
Juniper, local honey, fresh citrus and garden botanicals.*

**JUNIPER TINCTURE
LEATHERWOOD HONEY
LEMON JUICE
ROSEMARY & LAVENDER**



NON – ALCOHOLIC

PÎNA FAUXLADA \$10

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

COCONUT, LIME & PINEAPPLE SORBET
DEHYDRATED PINEAPPLE
SHAVED COCONUT



MOCK MULE \$10

Refreshing and fragrant mocktail balancing sweet and sour elements.

BUNDERBERG, GINGER BEER
ASHBOLT, ELDERFLOWER
LIME JUICE
MINT



MARTI-NO \$20

Is there anything sexier than sipping on a Martini? The cultural defiance of sipping on a non-alcoholic Martini? Made with non-alcoholic vapour infused spirit.

SEEDLIP, NON-ALCOHOLIC SPIRIT

DIRTY? SICILIAN OLIVES
TWISTED? LEMON TWIST
GIBSON? PICKLED ONION



EASTER TREATS

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
CADBURY, CARAMILK



BLACK FOREST \$20

Cadbury Black Forest in cocktail form, ingredients inspired by the iconic Black Forest Gateaux, garnished with a row of chocolate.

MCHENRY, CLASSIC DRY GIN
MILK CHOCOLATE LIQUEUR
BLACK CHERRY
CADBURY, BLACK FOREST



RUM & RAISIN \$20

Old Gold Rum & Raisin in cocktail form, featuring premium Caribbean rum, dark chocolate liqueur and fortified sherry, garnished with a row of chocolate.

HAVANA CLUB, 7yo CUBAN RUM
DARK CHOCOLATE LIQUEUR
PEDRO XIMINEZ
OLD GOLD, RUM & RAISIN

