



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, present and emerging.

SHARE THE LOVE ♥



@societysalamanca

PREMIUM MIXED 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

One of our all-time best sellers. Fresh, fragrant and bubbly.

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
SHERBET



RASPBERRY FIZZ \$20

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

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



DARK MOFO

DRINKS TO OPEN YOUR MIND AND CARRY YOU INTO THE NIGHT

ABSINTHE MINDED \$20

The love child of our bartenders Ronan and Katie. Inspired by some experimentation for a local absinthe cocktail competition.

MCHENRY, CLASSIC DRY GIN
LOCAL ABSINTHE
CAMPARI, BITTER
ORGEAT
LEMON 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



THE DAVIS \$20

Pucker up, tart and complex, a bitter sweet symphony.

HAVANA CLUB, 7yo CUBAN RUM
PUNT E MES // AMARO
POMEGRANATE MOLASSES
LIME JUICE



DARK MOFO

DRINKS TO OPEN YOUR MIND AND CARRY YOU INTO THE NIGHT

HELLFIRE SOUR \$20

Sloe and Dry Gin, the heat of chilli, the sting of citrus, the aroma of rose, shaken into submission

HELLFIRE, DRY GIN
HELLFIRE, SLOE GIN
EGG WHITE, LEMON, SUGAR
CHILLI FLAKES



SAFFRON NEGRONI \$20

The bitter sweet crimson classic with a Tasmanian twist.

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



MENACE TO SOCIETY \$30

Our take on tiki. Limit of one cocktail per customer as this drink is also a menace to sobriety.

CAMPARI, BITTER APERITIVO MCHENRY, CLASSIC DRY GIN
DEL MAGUEY, VIDA MEZCAL
HAVANA CLUB, 7yo CUBAN RUM
JEZABEL, ABSINTHE
LIME // PINK GRAPEFRUIT // PINEAPPLE
ORGEAT // FRESH MINT



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 Margaret 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 then may we introduce you to the Aviation. Don't be fooled by the pretty face, this is a serious drink.

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



AMARETTO SOUR \$20

Not quite vintage, this contemporary classic will leave you 'frothing' a very popular drink with a devoted following.

DISARONNO, AMARETTO
ANGOSTURA, BITTERS
EGG WHITE, LEMON, SUGAR
LUXARDO CHERRY



VINTAGE CLASSICS

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 house-made vegan sorbet.

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



MARGARITA \$20

Take a little trip to Mexico with this timeless classic.

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



MONTPELIER MARTINI \$22

*Our house martini is strong, sexy 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 mixed with high quality rye whiskey.

**TEMPLETON, RYE
ANTICA FORMULA
DOLIN, DRY
ANGOSTURA 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 // SPICED CHOCOLATE BITTERS
RUM	ANGOSTURA, 1919 RUM // FIG & CINNAMON BITTERS

NON - ALCOHOLIC

SOFT DRINKS \$5

- SODA WATER
- HOUSE-MADE TONIC
- BITTERS, LIME & SODA
- LEMON, LIME & BITTERS
- 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
PINEAPPLE JUICE
DEHYDRATED PINEAPPLE
SHAVED COCONUT



MOCK MULE \$10

Refreshing and fragrant mocktail balancing sweet and sour elements.

BUNDERBERG, GINGER BEER
ASHBOLT, ELDERFLOWER
LIME JUICE
FRESH MINT



CARAMILK KID \$10

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

WHITE CHOCOLATE
SALTED CARAMEL
REAL MILK
CADBURY, CARAMILK



SHOTS

SNOZZBERRY \$10

"The snozberries taste like snozberries!"

Roald Dahl, Charlie and the Chocolate Factory

MCHENRY, CLASSIC DRY GIN

BLACKBERRY LIQUEUR

LEMON

TEQUILA SHOT \$10

Lick, sip and suck... a rite of passage practised by generations. The method behind the madness? the salt cools the burn and the lime enhances the flavour.

SEA SALT

1800 SILVER

FRESH LIME

PICKLEBACK \$10

Undoubtably the house favourite, prepared with love and our own pickle brine. It tastes just like a cheeseburger, if your into that...

JAMESON, IRISH WHISKEY

BREAD & BUTTER PICKLE BRINE

LAST WORD \$10

The prohibition-era cocktail, in a teeny tiny glass. Fresh, balanced & boozy.

MCHENRY, CLASSIC DRY GIN

GREEN CHARTREAUSSSE

MARASHINO LIQUEUR

FRESH LIME