

# ROCKPOOL BAR & GRILL HOUSE RULES

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Best manners and temperance are expected at all times

Don't look fiercely at people, or talk loudly or harshly, but cultivate a smiling countenance and a quiet, but firm tone of speech

Gentlemen, don't approach ladies; and if you are so lucky to have one approach you, endear her as you would your mother

No hooting, no hollering

Don't bring yourself into prominence before a crowd at the bar  
Be polite and approachable, but let them advance to you

Gentlemen, don't interrupt or join any conversation,  
but if it is general you may seem interested

Leave your attitude, with your hat at the door

Back slapping after six drinks should be tempered with mercy

Remember, nothing is on the house but the roof

*And before you ask....*

*There are 2682 Riedel Riesling glasses in our chandelier; yes, it is purely ornamental; yes, we clean it regularly, (using a ladder- the old fashioned way!); and no, Sydney is not on an active geological fault line and thus you are not at risk whilst sitting at the bar....*

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We are still heartily of the opinion that decent libation supports as many million lives as it threatens; donates pleasure and sparkle to more lives than it shadows; inspires more brilliance in the world of art, music, letters, and common ordinary intelligent conversation, than it dims

— *Charles H. Baker Jr., Culinary and Cocktail Commentator, 1895-1987*

*All credit card payments will incur a 1.5% processing fee.*

*A 10% surcharge applies on Sundays.*

*A 15% surcharge applies on all public holidays.*

## CHAMPAGNE / SPARKLING BY THE GLASS

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2015	Chandon ‘Rockpool Cuvée’ <i>Brut</i> , Yarra Valley, Victoria	\$19
NV	Ruinart ‘R de Ruinart’ <i>Brut</i> , Reims, Champagne, France	\$36
NV	Chartogne-Taillet ‘Le Rosé’ <i>Brut</i> , Merfy, Champagne, France	\$40
2008	MOËT ET CHANDON ‘DOM PÉRIGNON’ VALLÉE DE LA MARNE, Champagne, France	\$75

## WHITE BY THE GLASS

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2018	Riesling, St Hugo, Eden Valley, S.A.	\$17
2018	Riesling, Keller ‘Limestone’ Rheinhessen, Germany	\$23
2017	Grüner Veltliner, Weszeli ‘Felix’ Kamptal, Austria	\$18
2017	Albariño, Granbazan ‘Etiqueta Ámbar’ Rias Baixas, Spain	\$20
2018	Sauvignon Blanc, Domaine Christian Salmon, Sancerre, Loire Valley, France	\$19
2016	Vermentino, Jankara, Vermentino di Gallura, Sardegna, Italy	\$21
2016	Chenin Blanc, Lieu Dit, Santa Ynez Valley, U.S.A.	\$23
2018	Chardonnay, Louis Michel, Chablis, Burgundy, France	\$23
2019	Chardonnay, Battles, Margaret River, Western Australia	\$20

## RED BY THE GLASS

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2018	Pinot Noir, Giant Steps ‘Applejack Vineyard’ Yarra Valley, Vic.	\$29
2017	Pinot Noir, La Crema, Monterey County, California, U.S.A.	\$21
2017	Xinomavro, Thymiopoulos ‘Young Vines’ Naoussa, Greece	\$18
2018	Mataro, An Approach To Relaxation, Barossa Valley, S.A.	\$16
2017	Cabernet Franc, Guiberteau, Saumur, Loire Valley, France	\$26
2016	Cabernet Blend, Si Vintners ‘Si Red’ Margaret River, W.A.	\$16
2014	Carménère, Viña Marty ‘Pirca’ Maule Valley, Chile	\$17
2013	Tempranillo, Señorío de P. Peciña ‘Crianza’ Rioja, Spain	\$20
2017	Syrah, Domaine Barou ‘Cuvée des Vernes’ IGP Rhône Valley, France	\$21
2017	Shiraz, Torbreck ‘Rockpool’ <i>en Magnum</i> , Barossa Valley, S.A.	\$28

## BAR FOOD

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### SMALL PLATES

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A Plate of Olives \$6 \*

Rockpool Beef Jerky \$6 \*

Macadamias with Ancho Chilli \$8 \*

Freshly Shucked Oysters with Mignonette \$6 each

Don Bocarte Anchovy and Smoked Tomato Toast \$6 each

King Prawn Cutlet with Aioli \$12 each

Charcoal Roasted Abrolhos Islands Scallop \$8.50 each

Corn Tostada

- Avocado, Sheep's Ricotta and Sunflower Seeds \$10

- Fish Ceviche \$10

- Beef and Adobo Butter \$12

Empanadas

- Beef \$14 for 4

- Black Bean and Oaxaca Cheese \$12 for 4

Pork and Wagyu Meatballs with Tomato and Buffalo Mozzarella \$16

### MAIN PLATES

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Wood Fire Grilled Chicken Salad with Grains and Seeds \$18

Wagyu Bolognese with Hand Cut Fettuccine \$25/\$38

Selection of Fish available from the Charcoal Oven (Market Price)

Wood Fire Grilled Minute Steak with Café de Paris Butter \$32

## BAR FOOD

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### PERFECT PAIRINGS

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David Blackmore's Full Blood Wagyu Burger with Bacon, Gruyere Cheese and Zuni Pickle \*

Paired with a glass of Si Vintners 'Si Red' Cabernet Blend \$27

Rockpool Cheeseburger with Bacon and Dill Pickle \*

Paired with a Sydney Beer Co. Lager \$20

### SANDWICHES AND BURGERS

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Grilled Fontina and Mushroom \$16

David Blackmore's Wagyu Reuben \$22

Steak Sandwich with Mustard and Onion \$25

David Blackmore's Full Blood Wagyu Burger with Bacon, Gruyere Cheese and Zuni Pickle \$22 \*

Rockpool Cheeseburger with Bacon and Dill Pickle \$16 \*

### SIDES

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Radicchio, Cos and Endive Salad with Palm Sugar Vinaigrette \$9 \*

Boiled Mixed Greens with Olive Oil and Lemon \$12

Fat Cut Chips \$8 \* - add Wagyu Gravy \$4

Onion Rings with House Made Ketchup \$12

Butter Lettuce, Avocado, Cherry Tomato and Jalapeno Chilli Salad \$12

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\* (limited menu 3-6pm, these items are still available during this time)

\*\* (cannot be substituted for other menu items)

## A LITTLE BIT FANCY

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*For times of celebration, or when one is simply feeling a little fabulous.*

**MONKEY ROYALE** \$26

*Sparkling Australian Wine is topped with Monkey 47 Sloe Gin from Schwarzwald, Germany*

**\*Upgrade to Ruinart 'R de Ruinart' Brut Champagne +\$12**

**XO COGNAC COLADA** \$40

*Hine 'Antique' XO and Zacapa 23yo Rum is shaken with Coco Lopez Coconut Cream, Cognac-glazed Pineapple, Lime*

## ROCKPOOL BAR & GRILL CLASSICS

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*The bar team at Rockpool Bar and Grill have been creating and changing our cocktail list every three months since opening in March 2009.*

*Most libations presented here have been served since we first opened our doors and we are still proud to be offering them.*

**OUR BELLINI** \$19

*Peach & Myrtle puree whisked with Australian Sparkling Wine*

**ROCKPOOL TONIC** \$20

*Tanqueray Gin, Campari, topped with a splash of Organic Tonic Water*

**ITALIAN SOUR NO.3** \$22

*Neil's Favourite. Aperol, Strega, Campari, Grapefruit, Lemon, Whites*

**CHIPOTLE MARGARITA** \$24

*Chipotle & Sweet Paprika-washed Tequila, Fresh Lime and Agave*

## ROCKPOOL BAR & GRILL SEASONAL FAVOURITES

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*Part of the menu that is constantly changing and offers a diversity of cocktails based on seasonal ingredients. Look inside to view a horoscope of gaiety, joy, revelry, carousing and happy madness.*

### SPRITZ ROYALE

\$24

*Afragrant St. Germain Elderflower Liqueur, Lillet Rosé and Orange Bitters are charged with Chandon Brut*

### TAILORED TUX #3

\$28

*Absolut Elyx Vodka, Tanqueray 10 Gin, Chamomile-infused Vermouth, Italicus Rosolio and Grapefruit Bitters. Served from the freezer*

### ODD CALLING

\$24

*Ketel 1 Vodka is shaken with Yuzu Sake, Fino Sherry, Myrtle Honey and Lemon Bitters*

### POMELO ON POINT

\$24

*House-made Salted Grapefruit Cordial, Don Julio Blanco Tequila, Bianco Vermouth, Suze, Lemon Juice and a dash of Absinthe*

### OUR BOULEVARDIER

\$28

*Michter's Limited Release 'Toasted Barrel' Sour Mash, local Poor Tom's Imbroglio and Oscar 697 Rosso are stirred down with a Pernod rinse*

### BYRON FASHIONED

\$28

*Banana-infused Woodford Reserve 'Double Oaked' Rockpool Premium Blend Bourbon, MAC. by Brookie's Macadamia & Wattleseed Liqueur, Smoked Maple and Bitters*

## DRINKS IN THE NAME OF TEMPERANCE

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*Non-alcoholic beverages for whenever the stoic urge to abstain takes a hold of you...*

**GFT BITTERS** \$16

*House-made Salted Grapefruit Cordial is paired with Seedlip ‘Grove 42’ Non-Alcoholic Distilled Spirit, Lemon and topped with ‘Organics’ Tonic*

**APPLE THIEF ‘THE ACCOMPLICE’ NON-ALC. CIDER** \$13

*Made in Batlow, NSW, from ripe Pink Lady apples. Served over ice with Mint and a squeeze of Lime*

**SEASONAL ICED TEA** \$8

*Cold-Brewed Rabbit Hole ‘Grey Rabbit’ with a hint of Lemon*

**SOUL REVIVER** \$12

*Fresh-pressed Apple and Carrot with Lemon, Ginger and Honey*

**RP VIRGIN MARY** \$13

*Fresh-pressed Tomato, Carrot, Celery, RP Spice Mix, livened with Citrus*

**SHRUB & SODA (Non-Alcoholic)**

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*Inspired by 17<sup>th</sup> Century English fruit preservation methods, we have taken the best of seasonal fruit, and created home-made syrup concentrates using three different Ripe Fruits, and the finest Champagne Vinegar we could get our hands on, to create lively Non-Alcoholic Fruit Drinks that also benefit from No Added Sugar, and Probiotic Qualities similar to that of Kombucha. A single shot of spirit (of your choosing) can be added upon request, which makes for a delicious lower-alcohol highball cocktail!*

*All shrub served tall over ice with soda.*

**LEMONADE FRUIT** \$9

**PINEAPPLE** \$9

## INTRODUCING OUR SPIRIT SELECTION

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We search high and low for our spirit selection, so that our guests may experience something new and interesting every time they visit our bar. We trawl auction houses, wine merchants and the internet in quest of rare and specialty spirits from around the world.

Still in its infancy, our selection will be an ever changing being, as we strive to keep it fresh and up to date, whilst always challenging your palates to try something new.

We hope that you enjoy the fruits of our research...

## VODKA

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Vodka is perhaps the most simple of all spirits, made for hundreds of years throughout Eastern Europe. Vodka may be made from any source of starch, though it is most commonly made from wheat or rye – which is malted and mashed, then left to ferment. The ferment is then run through a still several times, to higher and higher strengths of alcohol, evaporating all impurities (otherwise known as congeners) until it reaches a sufficient purity. It is then filtered and watered down to around 40% alcohol, ready to be mixed with anything and everything.

30ML / MARTINI 60ML

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	\$12	\$25
Ketel One (wheat), Netherlands	\$12	\$25
Grey Goose (grain, wheat), France	\$14	\$29
Belvedere (rye), Poland	\$14	\$29
Absolut Elyx (wheat), Sweden	\$13	\$27
Aylesbury Duck (wheat), Canada	\$13	\$27
Fair (Bolivian quinoa), France	\$14	\$29
Archie Rose (wheat), Sydney, Australia	\$12	\$25
Lawrenny Saint Clair (wheat), Tasmania, Australia	\$14	\$29
McHenry PUER (wheat), Tasmania, Australia	\$13	\$27
Ciroc (grape), France	\$14	\$29
Tito's <i>Handmade</i> (corn), USA	\$13	\$27
Ketel One Citrus (wheat, infused with citrus peel), Netherlands	\$12	
Zubrowka (rye, infused with Bison Grass), Poland	\$13	

## GIN

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Derived from the Dutch spirit Genever, this famous incarnation made its way across the English Channel to ravage 1700s London. In what became known as the ‘gin madness’, the British public took this new elixir with unbridled enthusiasm. A legend was born. 100 years later, Gin had become a refined spirit with an increasing reputation amongst bartenders and trade professionals.

Spurred by the rebottling and launch of ‘Bombay Sapphire’ in the mid-90s, gin is once again at the forefront of cocktail development worldwide. Gin is made by infusing a grain alcohol with "botanicals" such as juniper, citrus peels and various other flavourings and re-distilling by various means. While juniper is the predominant flavouring, each brand has their own special recipe using all sorts of other botanicals.

The gins stocked in our bar can be grouped into three categories: London Dry, Plymouth and Distilled. The London Dry style is a crisp, citrus and juniper-lead gin. Distilled gin, a relatively new category, often introduces interesting aromatics to their makeup, such as fresh grapefruit zest, cucumber and rose petal. The Plymouth style, from Plymouth, in the south of England, is a softer, smooth gin, with a slightly oily mouth-feel, purported to be the original gin used in the Dry Martini

### LONDON DRY

30ML / MARTINI 60ML

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Tanqueray, Cameron Bridge, Scotland	\$12	\$25
Beefeater 24, London, England	\$14	\$29
Sipsmith, London, England	\$13	\$27
Fords, London, England	\$13	\$27
No.3, London, England	\$14	\$29
Death's Door, Wisconsin, USA	\$14	\$29
Hernö Dry, Dala, Sweden	\$15	\$31
Hernö Juniper Cask, Dala, Sweden	\$19	\$39
Dodd's, London, England	\$14	\$29
Plymouth, Plymouth, England	\$13	\$27
Smeaton's Bristol Method, Netherlands	\$19	\$39

# GIN

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## DISTILLED 30ML / MARTINI 60ML

Tanqueray No 10, Cameron Bridge, Scotland	\$14	\$29
Millers <i>Westbourne Strength</i> , West Midlands, England	\$15	\$31
Hendrick's, Ayrshire, Scotland	\$14	\$29
Monkey 47, Germany	\$14	\$29
Kyrö Napue, Isokyrö, Finland	\$16	\$33
Ki No Bi, Kyoto, Japan	\$16	\$33
An Dúlamán 'Maritime Gin', Donegal, Ireland	\$16	\$33

## AUSTRALIAN 30ML / MARTINI 60ML

Archie Rose Dry, Sydney, NSW	\$12	\$25
Brookie's Dry, Byron, NSW	\$13	\$27
Four Pillars 'Bartender Series' Rockpool Gin, Yarra, VIC	\$12	\$25
Four Pillars Chardonnay Barrel, Yarra, VIC	\$16	\$33
Four Pillars Sherry Barrel, Yarra, VIC	\$16	\$33
Four Pillars x Hernö, 'Dry Island', Yarra, VIC	\$15	\$31
The Westwinds Cutlass 50%, WA	\$15	\$31
The Westwinds Broadside 58%, WA	\$16	\$33
Dasher and Fisher Ocean, Devonport, TAS	\$15	\$31
Dasher and Fisher Mountain, Devonport, TAS	\$15	\$31
Melbourne Gin Co., Gembrook, VIC	\$13	\$27
McHenry Classic Dry, 40%, Port Arthur, TAS	\$13	\$27
Lawrenny Van Diemens, Derwent River, TAS	\$14	\$29
Lawrenny 1818 Settlers, 52.5%, Derwent River, TAS	\$15	\$31
Forty Spotted Rare Gin Classic, Bothwell, TAS	\$13	\$27
Never Never Juniper Freak, 58%, Adelaide, SA	\$17	\$35

# WHISKY & WHISKEY

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## SINGLE MALT

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A single malt whisky is one that is produced only from malted barley at one single distillery. Since The Glenlivet released the first legal single malt in 1824, the category has developed a cachet of elegance and complexity that has never wavered. The great beauty of malt whisky lies in the fact that there are so many different styles and flavour characteristics within the category. We've searched high and low to bring you a unique and evolving whisky collection.

## EXCLUSIVE AND RARE WHISKYS

30ML / 45ML MEMBERS

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Through our partnership with the Scottish Malt Whisky Society, we are happy to offer a selection of rare and exclusive single malts: single barrel, non-chill filtered, cask strength, from some of Scotland's finest producers. Our knowledgeable staff can help decipher the whimsical names and explain the origins of these high quality tipples.

Aultmore, 15 y.o., Speyside	\$30
<i>'Anzac Biscuits and Cricket Bats'</i>	
Glen Grant, 24 y.o., Speyside	\$52
<i>'Honey and Spice Poached Pear'</i>	
Aberfeldy, 8 y.o., Highland	\$32
<i>'Mojitos and Muscle Rub'</i>	
Glen Moray, 14 y.o., Speyside	\$39
<i>'A Moroccan Snake Cake'</i>	
Glenlossie, 24 y.o., Speyside	\$61
<i>'Relaxing in a Sauna'</i>	
Glen Scotia, 16 y.o., Campbeltown	\$38
<i>'Summer Seaside Picnic'</i>	
Mannochmore, 9 y.o., Speyside	\$30
<i>'A Sunny Day in Late Summer'</i>	

# WHISKY & WHISKEY

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## SCOTTISH WHISKY

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### ISLAY AND THE ISLANDS

30ML

The most distinctive and complex whiskies of all are those that hail from Islay, an island located just off the west coast of the mainland. They are known for their strong peatiness, backed up by coastal influences such as sea air, iodine and seaweed. All along and up the coast the harsh environs take hold of the whiskies, from Arran to Orkney, creating robust, warming drams, perfect for the hip flask on that trek to the end of the Loch.

Lagavulin 16 y.o., Islay	\$19
Talisker 10 y.o., Isle of Skye	\$16
Talisker 18 y.o., Isle of Skye	\$25
Talisker Distillers Edition, Amaroso Cask, Isle of Skye	\$23
Arran 10 y.o., Isle of Arran	\$19
Octomore 6 y.o., Islay <i>Cask Strength (Rest &amp; Be Thankful)</i>	\$55
Highland Park 18 y.o., Orkney, Islands	\$32
Laphroaig Select Cask, Islay	\$16
Laphroaig Triple Wood, Islay	\$28
Laphroaig 10 y.o., Islay	\$16
Laphroaig Quarter Cask, Islay	\$28
Laphroaig 30 y.o., Islay	\$265
Port Ellen 35 y.o., Islay (Extremely Rare)	\$425

*For the 17 years before its closure in 1983 Port Ellen created some of the best made whisky in all of Scotland. The 14<sup>th</sup> release of this fabled malt exhibits toasted nut quality and exceptionally balanced oak and warm peat. Rare and delicious.*

## WHISKY & WHISKEY

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### LOWLANDS

30ML

These tend to be light in body with soft grassy notes, some sweet fruit and a lovely maltiness. They make nice aperitif whiskies; can be easy introductions to the novice malt drinker, or for those wanting a complex, soft but ethereal malt, such as Rosebank

Glenkinchie 12 y.o., Pencaitland \$16

Ladyburn 42 y.o., Girvan \$185

*This rare lowland from a defunct distillery closed in 1975 after only 10 years of operation. Also known as Ayrshire by independent bottlers, Ladyburn was originally an extension of the Girvan distillery and never released whisky under its own label in its lifetime.*

### CAMPBELLTOWN

30ML

Once the thriving Cradle of whisky production in Scotland, Campbelltown, on the Mull of Kintyre, is home to three of the finest malts in circulation, all made under the same roof: Springbank, Hazelburn and Longrow. Their distinctive style is full bodied and mildly peated, with a wonderfully oily mouthfeel.

Hazelburn CV \$17

*See also SMWS listing on page 11*

# WHISKY & WHISKEY

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## HIGHLANDS AND SPEYSIDE

30ML

These are epitomised by those from its famous sub region known as Speyside, which has the highest concentration of malt distilleries; over half of those throughout Scotland in fact. Because they cover such a wide region, the styles vary greatly, but quite often they tend to be light to medium bodied, showing grassy and floral notes, dried fruit and heather honey, backed up by tones of orchard fruits and spice.

Dalwhinnie Distillers Edition, Olorosso Cask, Highland	\$21
Dalwhinnie 25 y.o., Highland	\$69
Aberlour <i>A'bunadh</i> , Speyside	\$21
Ben Nevis 18 y.o., (Wilson & Morgan), Highland	\$39
Ben Nevis 1996 21 y.o., (Liquor Library), Highland	\$44
The Glenrothes 25 y.o., Speyside	\$65
GlenAllachie 12 y.o., Speyside	\$18
GlenAllachie 18 y.o., Speyside	\$34
GlenAllachie 25 y.o., Speyside	\$70
Cragganmore 29 y.o., (Adelphi), Ballindalloch	\$60
Glenfarclas 15 y.o., Speyside	\$36
Dailuaine 34 y.o., Speyside	\$79
Balvenie 12 y.o., ‘Double Wood’, Speyside, Dufftown	\$17
Balvenie 14 y.o., ‘Caribbean Rum Cask’, Speyside, Dufftown	\$23
Balvenie 30 y.o., Speyside, Dufftown	\$165
Brora 30 y.o., Natural Cask Strength, Brora	\$185

*Get this extremely rare bottling before it's all gone. We have some of the very last bottles in the country.*

## WHISKY & WHISKEY

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### BLENDED SCOTTISH WHISKY

30ML

Blends are made exactly as the name suggests. They are a blend of lighter, grain whiskies and any number of different single malts, to form a satisfying and individual whole that is more easily enjoyed by a wider demographic.

Johnnie Walker 12 y.o., <i>Black Label</i>	\$12
Johnnie Walker Blender's Batch, Espresso Roast	\$14
Johnnie Walker 15 y.o., <i>Green Label</i>	\$19
Johnnie Walker <i>Blue Label</i>	\$48
Chivas Regal 18 y.o.	\$16
Chivas Regal 25 y.o.	\$39
Monkey Shoulder Batch 27	\$13
 The John Walker	 \$299

*A tribute to the founder of Johnnie Walker. This masterpiece is the result of a fascinating endeavour to re-create the authentic flavours of a 19th century blended whisky in his own style. The Master Blender has selected some of the last irreplaceable liquids from long gone distilleries.*

# WHISKY & WHISKEY

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## NORTH AMERICAN WHISKEY

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### BOURBON

30ML

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Bourbon takes its name from Bourbon County, Kentucky, once the major transhipment site for distilled spirits heading down the Ohio and Mississippi rivers to New Orleans. Barrels shipped from its ports were stamped with the county's name, and Bourbon and whiskey soon became synonymous. A Congressional proclamation issued in 1964 declared Bourbon an 'All American product', whereby strict laws governing its production came into force. 51 percent of the grain used in making the whiskey must be corn; must be aged for a minimum of two years in new charred oak barrels and nothing can be added at bottling except spring water. Though technically bourbon can be made anywhere, Kentucky is the only state allowed to put its name on the bottle. As Kentucky distillers are quick to point out, bourbon is not bourbon unless the label says so. Tennessee whiskies such as Jack Daniel's are produced in exactly the same way except that they are filtered through maple charcoal prior to bottling.

Woodford Reserve, Versailles	\$13
Woodford 'Double Oaked' Rockpool Premium Blend, Versailles	\$14
Woodford Reserve 'Brandy Cask Finish' Masters Collection, Versailles	\$32
Makers Mark, Loretto	\$13
Buffalo Trace, Frankfort	\$15
Wild Turkey <i>Rare Breed</i> , Lawrenceburg	\$13
Bib & Tucker, Crestwood	\$18
Bomberger's Declaration, 108 Proof, Kentucky	\$30
Michter's US★1 Bourbon, Louisville	\$14
Michter's 10 y.o, Louisville	\$32
Michter's 20 y.o, Louisville	\$115
Pappy Van Winkle Family Reserve 23 y.o, Frankfort	\$180
Kings County, New York	\$24
Kings County 'Bottled in Bond', New York	\$29

# WHISKY & WHISKEY

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## NORTH AMERICAN WHISKEY

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### RYE WHISKEY

30ML

In the United States, “rye whiskey” is, by law, made from a mash of at least 51% rye. (The other ingredients of the mash are usually corn and malted barley.) Rye whiskey was the prevalent whiskey of the North-Eastern States, especially Pennsylvania and Maryland, but largely disappeared after Prohibition. One to have withstood the post-prohibition years is the mercurial Rittenhouse, whilst New York based Tuthilltown Sprits is the first newcomer to this category since the 21st Amendment took effect in 1933.

Bulleit, Lawrenceburg	\$13
Rittenhouse, Louisville	\$13
Woodford Rye, Versailles	\$13
Michter's US★1 American Whiskey, Louisville	\$14
Michter's US★1 Straight Rye, Louisville	\$14
Michter's US★1 Sour Mash, Louisville	\$14
Michter's Limited Release ‘Toasted Barrel’ Sour Mash, Louisville	\$18
Michter's 10 y.o, Louisville	\$34
Shenk's Homestead, Louisville	\$30
Sazerac Rye, Frankfort	\$13
Pikesville, Louisville	\$26
Whistle Pig <i>100 Proof</i> , Vermont	\$24
Whistle Pig <i>Boss Hog 117 Proof</i> , Vermont	\$39
Hudson Manhattan Rye, New York	\$17
Thomas Handy, Frankfort	\$44

### TENNESSEE

30ML

Jack Daniel's Single Barrel, Lynchburg	\$15
George Dickle Sour Mash, Tullahoma	\$12

# WHISKY & WHISKEY

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## WORLD WHISKEY

30ML

It shouldn't come as a surprise that countries other than Scotland have been making brilliant whiskey for several decades. Whether you like the tradition and pride of Irish whiskey or the analytical approach taken by the Japanese in order to mimic the Scottish styles or our very own world class Australian malts, we have collected our favourites and added a few odd balls from across the continents.

## CANADIAN WHISKY

30ML

Canadian distillers make predominantly rye based whiskies also. The distillers can also age their whiskies in sherry or assorted fruit wine casks to bolster their particular flavour profile. The resultant spirit is smooth with a lighter body than the spicy, complex straight American rye style.

Canadian Club 12 y.o., Ontario	\$13
Masterson's 10 y.o., Alberta	\$22

## IRISH WHISKEY

30ML

From just across the water comes a completely different dram all together: The Irish Pure Pot Still. Made in just a handful of distilleries these days, the Irish were responsible for one of the liquor industry's greatest breakthroughs: Continuous Distillation. This meant that a spirit could be produced faster, in higher volumes and with greater purity than its counterparts to the east. The result is a lighter, malty, smooth and at times honeyed spirit.

Jamesons Black Barrel, Cork	\$14
Jamesons Limited Reserve 18 y.o., Cork	\$42
Redbreast 12 y.o., Cork	\$17
Midleton Very Rare, Cork	\$40
Bushmills 'Black Bush', Northern Ireland	\$13
Bushmills 10 y.o., Northern Ireland	\$16
Bushmills 16 y.o., Northern Ireland	\$38

# WHISKY & WHISKEY

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## WORLD WHISKEY

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### AUSTRALIAN WHISKY

30ML

Australian distillers are making quite an impression on the global stage, producing spirit to rival some of the world's finest producers. None more so than whisky makers from places like Sullivans Cove, Belgrove, Lark, Overeem and Nant.

Belgrave Rye, Kempton, Tasmania	\$28
Lark Classic Cask, Hobart, Tasmania	\$28
Overeem Sherry Cask, 43%, Hobart, Tasmania	\$30
Overeem Port Cask, 43%, Hobart, Tasmania	\$30
Overeem Port Cask, 60%, Hobart, Tasmania	\$40
Nant Bourbon Cask, 43%, Bothwell, Tasmania	\$38
Nant Port Cask, 43%, Bothwell, Tasmania	\$38
Nant Sherry Cask, 43% Bothwell, Tasmania	\$38
Nant White Oak Cask, 43% Bothwell, Tasmania	\$76
Sullivan's Cove American Oak, Cambridge, Tasmania	\$60
Sullivan's Cove Double Cask, Cambridge, Tasmania	\$50

Sullivan's Cove 16 y.o., French Oak 'HH0516', Cambridge, Tasmania \$245

*Following on from the infamous and now unobtainable 'HH0525' cask that sent the Tasmanian whisky industry into overdrive; this award-winning whisky has an orange-gold hue, and big sweet raspberries and blueberries on the nose. The palate is initially drying, but then a berry-sweetness emerges, turning to a long and "chewy" caramel-oak finish.*

## WHISKY & WHISKEY

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### WORLD WHISKEY

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#### JAPANESE WHISKY 30ML

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Unless you've been living under a rock, you'll know that Japanese Whisky is "so hot right now". The Japanese art of precision combined with the knowledge and experience of Scottish styles combines in a marriage of art and finesse in the glass. Furthermore on the back of the 2015 award given to Yamazaki Sherry cask as best Whisky in the world, stocks won't last.

Chichibu Ichiro's Malt & Grain	\$22
Hakushu Distillers Reserve	\$28
Hakushu 12 y.o.	\$52
Hibiki Harmony	\$28
Kurayoshi 12 y.o.	\$42
Kurayoshi 18 y.o.	\$64
White Oak 'Akashi' 3 y.o.	\$24
White Oak 'Akashi' 5 y.o.	\$30
Yamazaki Distillers Reserve	\$30
Yamazaki 12 y.o.	\$54
Yamazaki 18 y.o.	\$135
The Chita Single Grain Distillers Reserve	\$24
Nikka Yoichi Single Malt	\$32
Nikka Taketsuru Pure Malt	\$28
Chichibu 'The Peated' 10 <sup>th</sup> Anniversary	\$58
Chichibu Ichiro's Malt Double Distilleries	\$32

Ichiro's Malt & Grain Ltd. Edition Japanese Blended Whisky #332 \$395

*This incredible 2019 release whisky just won best limited release at the World Whiskies Awards. One of only three bottles to land in Australia. Bottled at 48.5%, this super-rare release will only increase in value. "Flavourful and harmonious. Well-balanced with organic solvent, persimmon tannin, wood and vanilla. Ends with milk chocolate and barley sugar".*

## RUM/RON/RHUM

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Even though the Caribbean is undoubtedly the spiritual and cultural home of rum, the category has no appellation and can therefore be made anywhere that sugar cane is grown. Molasses— the fermentable by-product of sugar production, is believed to have first been discovered by the slaves who worked the cane fields of the Caribbean soon after Columbus brought the first cuttings of the grass to Hispaniola, present day Haiti, in the late 15th century.

### RUM/RON SPANISH STYLES

30ML

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Havana Club <i>Añejo</i> 3 y.o., Cuba	\$12
Havana 7 y.o., Cuba	\$14
Pampero <i>Blanco</i> , Venezuela	\$12
Pampero <i>Añejo Especial</i> , Venezuela	\$12
Plantation 2004 Vintage, Panama	\$25
Ron Zacapa 23 y.o. <i>Centenario</i> , Guatemala	\$18
Ron Zacapa XO <i>Grand Reserva Especial</i> , Guatemala	\$29
Diplomatico Reserva Exclusiva , Venezuela	\$15
Santa Teresa 1796 <i>Solera</i> , Venezuela	\$25

### RUM/RON NICARAGUA

30ML

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Flor de Caña 12 y.o., Chichigalpa	\$16
Flor de Caña 18 y.o., Chichigalpa	\$20
Flor de Caña 25 y.o., Chichigalpa	\$42
Flor de Caña 'V Generaciones' 30 y.o., Chichigalpa	\$265

*This single barrel 30 year-old rum which was distilled in 1988 is the oldest rum from Flor de Caña to date. Matured in ex-bourbon, it is bottled at 80 proof. The name of the rum pays homage to the five generations of the Pellas family who have overseen the brand since its inception in 1890. There were only 411 bottles of V Generaciones produced, and we are lucky enough to have two of the few that made it to Australia. The bottle is topped with actual volcanic stone from San Cristóbal, the highest volcano in Nicaragua. Deep notes of tropical fruit and cocoa on the nose, with swirls of burnt brown sugar, cherry and orange on the palate.*

## RUM/RON/RHUM

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### RUM CARRIBEAN STYLES 30ML

English Harbour 5 y.o., Antigua	\$13
Mount Gay <i>Extra Old</i> , Barbados	\$13
Rockley Still 1986 Sherry Finish 26y.o, Barbados	\$46
Plantation Vintage 2005, Guyana	\$26
El Dorado 21 y.o., Demerara, Guyana	\$28
Dos Madeiras 5+5, Barbados/Guyana	\$16
Gosling's <i>Black Seal</i> , Bermuda	\$13
Gosling's Family Reserve Old Rum, Bermuda	\$25
Kraken Spiced, Trinidad and Tobago	\$13
Cargo Cult Spiced, South Pacific	\$13
Black Tot, Last Consignment British Royal Navy Rum	\$160

*Last Consignment rum was officially released on the 31st July 2010 to celebrate the 40th Anniversary of Black Tot Day. This unique rum represents the last fragment of a Naval tradition that began in 1655 and ended over forty years ago.*

### CACHAÇA 30ML

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Germana Cachaca, 2 y.o., Brazil	\$13
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### RHUM AGRICOLE 30ML

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Born from the French settler's desire to create yet another fine spirit to call their own, Rhum Agricole puts to use knowledge of distilling techniques used in Cognac production. The rhum is made from distilling the fermented sugar cane juice instead of the more widely used molasses. The result is a unique, lighter, dry and more pungent spirit

J.M Rhum Agricole, 2002, Martinique	\$25
Maison Jacoulot Transat XO, Martinique	\$30
La Mauny Rhum Vieux Agricole 1995, Martinique	\$32

## TEQUILA

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Despite the popular myth that tequila is made from the juice of a cactus, it is actually made from the distilled juice of the blue agave. The heart of the plant, known as the *pina*, is the main source of the fermentable sugars necessary to make tequila. Working in the Mexican sun with spade sharpened like a knife, the *Jimador* cuts away the leaves to expose the pina (which can weigh up to 200 pounds). Tequila is categorised by the level of agave it contains and the amount of time it is aged, whereby 100% Blue Agave is regarded as the finest. Silver tequila, also known as *Plata* or *Blanco*, is generally aged for less than 3 months and bottled immediately. Those silver tequilas that are 100% agave show the true flavour components of the plant more than any other tequila category – peppery, spicy and perfect for cocktails. The aged varieties exhibit more complex spice and richer flavours; *Reposado* (meaning ‘rested’) and *Añejo* (meaning ‘aged’). Both take on more characters from barrelling and show tones of vanilla, caramel, nut and spice.

## THE TEQUILA VALLEY

30ML

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The area surrounding the town of Tequila features fertile dark brown earth. The tequila produced from distilleries that source Agave from this area tends to be earthy, vegetal and herbaceous when bottled young.

Herradura <i>Añejo</i>	\$15
Herradura <i>Seleccion Suprema</i>	\$85
Jose Cuervo 1800 <i>Reposado</i>	\$16
Jose Cuervo 1800 <i>Añejo</i>	\$17
Jose Cuervo <i>Reserva de la Familia</i>	\$31
Siete Leguas <i>Blanco</i>	\$15
Siete Leguas <i>Reposado</i>	\$17
Fortaleza <i>Blanco</i>	\$16
Fortaleza <i>Reposado</i>	\$21
Fortaleza <i>Añejo</i>	\$26
Fortaleza <i>Still-Strength Blanco</i>	\$28
Arte NOM 1146 <i>Añejo</i>	\$18

## TEQUILA

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### LOS ALTOS (THE HIGHLANDS)

30ML

The Los Altos region of Jalisco is typified by its red soil. This soil isn't known for being as fertile for other crops, but it does wonders for the Agave tequila. Consequently, the best agave comes from this area. The unaged tequilas from this area will have a fruity and spicy bouquet.

Calle 23 <i>Blanco</i>	\$13
Calle 23 <i>Criollo</i>	\$16
Gran Centenario <i>Reposado</i>	\$14
Gran Centenario <i>Añejo</i>	\$16
Don Julio <i>Blanco</i>	\$15
Don Julio <i>Reposado</i>	\$17
Don Julio 1942 <i>Extra Añejo</i>	\$32
Tromba <i>Añejo</i>	\$16
Arte NOM 1580 <i>Blanco</i>	\$15
Arte NOM 1414 <i>Reposado</i>	\$16
Patron <i>Silver</i>	\$16
Patron <i>Reposado</i>	\$18
Patron <i>Roca Reposado</i>	\$26
Patron <i>Piedra Extra Añejo</i>	\$71
Patron <i>Gran Burdeos Añejo</i>	\$95

### MEZCAL

30ML

Mezcal is also protected by an Appellation of Origin status (granted in 1995). It is produced in many regions of Mexico, most notably Oaxaca. Mezcals typically exhibit earthier, smokey profiles and develop richer agave flavour. *Please feel free to discuss our Mezcal selection with a bartender – we have some special Del Maguey bottles that are not listed here!*

Del Maguey 'Vida', Oaxaca	\$14
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# BRANDY

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## COGNAC

30ML

Cognac is the most famous and revered of all the world's brandies, produced under very strict guidelines in only six designated sub regions within the area of Cognac. The best ones hail from a small area in the centre of Cognac, known as Petite and Grande Champagne. However, each sub region of Cognac has its own recognisable style. Cognac is primarily made from the ugni blanc, folle blanche and colombard grapes; it is double distilled in pot stills; and is aged in French 'limousin' oak. The relative qualities of cognacs depend on the length of time they have been aged. Classifications range from VS (Very Superior), which may contain brandies as young as three years old. The next is VSOP (Very Superior Old Pale) where the youngest spirit has spent at least five years in wood. Cognacs with a minimum of six years in their blends may be called XO.

Tesseron Royal Blend \$170

*Originally commissioned by a Royal Family, the Royal Blend combines fifty Grande Champagne Cognacs from the Paradis, all of which baring an age of between fifty to one hundred years of age. This exceptional assemblage combines fruity and floral notes with an elegant finish of warm spices.*

L'Or De Jean Martell \$475

*An exceptional cognac created from series of unique encounters. The precious union of Grande Champagne and Borderies is a blend of elegance, power and richness. Over 400 extremely rare eaux-de-vie, some over a century old, come together in this prestigious cognac. Upon tasting, Cellar master Benoît Fil presents an unrivalled sensory experience. A melodious symphony of fresh citrus notes, bergamot, blackberry, plum, gingerbread, hazelnut and precious wood such as myrrh, with a long finish of dry spice echoing on for days.*

## BRANDY

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### COGNAC

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30ML

Hine H by Hine VSOP, Grande Champagne & Petit Champagne	\$14
Francois Voyer Napoleon 15 y.o., Grand Champagne	\$16
Martell XO, Grande Champagne & Borderies	\$44
Delamain XO Pale and Dry, Grand Champagne	\$18
Frapin XO Chateau Fontpinot, Grande Champagne	\$22
Hine Antique XO, Grande Champagne	\$40
Tesseron Lot No.53 XO Perfection, Grande Champagne	\$42
Drouet VSOP, Grande Champagne	\$16
Drouet XO Ulysse, Grande Champagne	\$34
Drouet Hors d'Age Paradis de Famille, Grande Champagne	\$46
Tesseron Lot No.29 XO Exception, Grande Champagne	\$98

Hennessey Richard \$365

*A blend of Hennessey's oldest eau de vie from the Paradis. On the nose there are hints of pepper, leather, vanilla, spices and floral scents. Persistent and harmonious to the end. One of the greats.*

Remy Martin Louis XIII \$385

*A unique blend of up to 1,200 of the house of Remy Martin's rarest and oldest eaux-de-vie from Grande Champagne. The sheer luxury and intense flavours found in this bottle have been nurtured by many generations of cellar masters since 1874. Today, Cellar Master Baptiste Loiseau is setting aside the finest eaux-de-vie as a legacy for his successors over the coming century. Rich in aromas of Myrrh, Plum, Honey and Jasmine. A complex, warm, spicy and harmonious palate with an extremely long finish.*

## BRANDY

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### ARMAGNAC

30ML

Armagnac hails from the Gascony region in south west France. There are three main areas of production within this region – Bas Armagnac, Tenareze and Haut Armagnac, of which the first is considered the best. Main differences between Armagnac and Cognac include: Cognac is largely made from the ugni blanc grape whereas the base wine of Armagnac is made from several local varieties; it is aged in a local black oak and not in limousin oak as Cognac is; the continuous still is used as opposed to the pot still; it is generally more fragrant, showing more biscuit and violet characters, while also being drier because it isn't adjusted with sugar like many cognacs.

Bas Armagnac Delord 1985	\$20
Castarede XO	\$24
Château Laballe Bas Armagnac Résistance Baco	\$16
Château Laballe Bas Armagnac 1998	\$24
Château Laballe Bas Armagnac 1980	\$30
Château Laballe Bas Armagnac 1970	\$46
Château Laballe Bas Armagnac 1966	\$54
Château Laballe Bas Armagnac 1960	\$182

### CALVADOS

30ML

Calvados is a French brandy made from distilling apple cider. The Appellation Contrôlée is situated in Normandy, North West France, within which the Pays d'Auge is the principle region of production, along with the Domfront, whose Calvados distillate is also based on a minimum of 30% pear cider.

Le Père Jules, Pays d'Auge	\$16
Victor Gontier 2009, Domfrontais	\$18

## BRANDY

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### APPLEJACK

30ML

Applejack, the lesser known spirit to have its roots in Colonial America, and in essence the only true American spirit, is a brandy made from apple cider. The distillers employ freeze-distillation (known as "jacking") to concentrate and remove all congeners and impurities, and it can at times also be fortified with neutral grain spirit. When this neutral grain spirit is not added, it is known as Straight Apple Brandy. Known as "Jersey Fire Water", The Laird family recipe, originating in 1698, was a favourite of George Washington.

Laird's Applejack, Scobeyville, New Jersey

\$12

### AUSTRALIAN BRANDY

30ML

Sullivan's Cove XO Single Cask, Cambridge, Tasmania

\$35

### EAUX DE VIE

30ML

Eaux de Vie is a French term meaning "Water of Life". It is a colourless fruit brandy produced by means of fermentation and double distillation. Spirits of this type may come from Hungary, Germany, Scandinavia or any country that grows appropriate fruit for fermentation and distillation. Not typically aged in oak, the product retains the freshness and aroma of the parent fruit.

Charles Oates Apple '*Blanco*', Huon Valley, Tasmania, Australia

\$16

Grosset 45, Riesling Eau De Vie, Clare Valley, Australia

\$18

Domaine Jean-Marc Roulot *la Framboise*, Burgundy, France

\$40

## BRANDY

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### GRAPPA/MARC

30ML

Grappa is the national brandy of Italy. It is distilled from the skins, pips, and stalks of grapes. Sometimes known as Pomace Brandy, young grappa is very fiery, but it mellows when matured in wood. The French also produce a pomace brandy, known as Marc. This method of brandy making spread throughout neighbouring Central Europe, our example has its origins in the Kamptal region of Austria.

Moscato di Nonino, Fruili, Italy	\$16
Weinbach d' Alsace (Gewurztraminer based Marc), Alsace, France	\$16
Marc des Hospices de Beaune 2003, Maison Jacoulot, France	\$26
Marc de Bourgogne 1999, Domaine de la Romanée-Conti, France	\$80
Marc de Bourgogne 2000, Domaine de la Romanée-Conti, France	\$75
Fine de Bourgogne 2000, Domaine de la Romanée-Conti, France	\$95

### PISCO

30ML

Pisco is South American brandy but is probably more akin in flavour and body to white tequila and possibly Cachaça. Debate still rages as to whether its origins lie in Chile or Peru, its two main centres of production. Its etymology lies in the Quechuan Indian language of Peru and Bolivia, and from the traditional terracotta pots used for aging the spirit, also called Piscos. Made from aromatic varieties of muscat grapes, Peruvian Pisco stays as true to tradition as possible, nowadays aged in stainless steel vats, so that oak plays no part in the aging process, resulting in a clear clean and pungent spirit, perfect for mixing with a wide range of fruits and juices.

### Santiago *Quebranta*, Peru

\$12

## APERITIF & DIGESTIF

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### APERITIF

30ML

Aperitif is a term usually used to refer to an alcoholic drink served to stimulate the appetite before a meal. This French word is derived from the Latin verb *aperire*, meaning “to open”. Aperitifs, primarily originating in Italy, became common place all over Europe by the mid-18<sup>th</sup> Century, and had quickly spread west across the Atlantic. The origins of the modern day American Cocktail, first documented in the United States in 1806, also owe themselves to this category of liquor.

Aperol, Italy	\$12
Campari, Italy	\$12
Pimm's, England	\$12
Amer Picon Biere, France	\$16
Pampelle, France	\$12
Italicus Rosolio, Italy	\$13

### APERITIF WINES

45ML

Aperitif wines also belong in the aromatized category. They are produced in a similar fashion to vermouth, but most of them contain greater amounts of sugar and quinine and have distinctive flavours, each being a product unto itself.

Lillet <i>Blanc</i> , France	\$12
Lillet <i>Rose</i> , France	\$12
Lillet <i>Rouge</i> , France	\$12
Carpano <i>Punt e Mes</i> , Italy	\$12
Cocchi Americano, Italy	\$12

## APERITIF & DIGESTIF

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### DIGESTIF

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A digestif is an alcoholic beverage designed to be drunk after a meal. The term digestif can be wide sweeping and generic, often overlapping the sections outlined in this menu, with common digestifs being Cognac, Grappa, Eau de Vie and even aged quality Rums and Tequila. Some liquors, however, are taken specifically for their calmative qualities, and their abilities to aid digestion after a meal. Often these contain higher levels of alcohol, and are quite herbaceous and often bitter/bitter-sweet, commonly referred to in Italy as Amari, and others have high levels of sugar, with a smooth, velvet-like mouth-feel.

These sweeter styles of digestifs can also be categorised as Proprietary or Generic Liqueurs. Proprietary Liqueurs are liqueurs that are made by one specific company, often to closely guarded and ancient recipes, of between 15 and 55% alc./vol. Generic Liqueurs are often higher in sugar and lower in alcohol, and have a fruit, herb or nut base, such as apricot liqueur, sambucca (aniseed) or amaretto (hazelnut/marzipan). These liqueurs are made by myriad companies, such as Vedrenne, Luxardo and Di Saronno. Liqueurs with the prefix “*Creme de...*” have to by law contain a minimum of 200g of sugar per litre (eg *Creme de Mure*); however *Creme de Cassis* usually contains 400g of sugar per litre.

AMARI (BITTERS)	30ML
Sweetdram Whisky Amaro, Scotland	\$16
Bonal Gentiane Quina, France	\$12
Amaro Averna, Italy	\$13
Amaro Montenegro, Italy	\$13
Amaro Nonino, Italy	\$16
Fernet Branca, Italy	\$13
Cynar, Italy	\$13
Mirto San Martino, Italy	\$12

## APERITIF & DIGESTIF

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### AROMATISED WINE

45ML

Aromatized wines, or Vermouths, are red, white or rosé still wines that are fortified with brandy and then flavoured with botanicals. The precise recipe for the botanicals in any particular vermouth is a well-protected industrial secret. Creative ancient alchemists found that the alcohol in wine preserved the medicinal properties of herbs and roots, for example wormwood (etymology stems from the German *wermut* meaning wormwood). In this way they developed some of earth's first medicines that could be stored or transported. But even before that, vintners who hadn't quite fine-tuned their craft were forced to be practical; they made their sour wines more palatable by the addition of some honey and wild herbs or whatever was plentiful and at hand. There are loosely three differing styles of Vermouth. Dry: otherwise referred to as French Vermouth; Sweet: often referred to as Italian, Rosso or Red Vermouth; and Bianco, a semi-sweet variety.

Dolin <i>Dry</i> , France	\$12
Dolin <i>Rouge</i> , France	\$12
Carpano <i>Antica Formula</i> , Italy	\$15
Cocchi Sweet Vermouth, Italy	\$12
Oscar697 <i>Rosso</i> , Piedmont, Italy	\$12
Oscar697 <i>Bianco</i> , Piedmont, Italy	\$12

## APERITIF & DIGESTIF

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### PASTIS

30ML

During the late 18<sup>th</sup> Century, absinthe was very much *de rigueur* amongst French bohemian society. Absinthe is a highly alcoholic beverage containing aniseed and wormwood, *Artemisia Absinthium*, a hallucinogenic herb that lead to the downfall of Vincent Van Gogh, among many others. The volatile nature of absinthe was clearly illustrated by the fire at the Pernod factory in August 1905 that took four days to extinguish, one of the protagonists of the temperance movement leading to the ban of absinthe in 1915, a ban that lasted up until the 1990s in Australia.

In 1932, without the aniseed elixir to sate his needs, the industrious Paul Ricard created a new wormwood-free subspecies of liquor: Pastis. Most popular in the southern regions of France, in particular Marseilles, modern day pastis is predominantly flavoured with star anise, can often include cardamom, tarragon, liquorice root, and must contain at least 100g of sugar.

Pernod, France	\$12
Ricard, France	\$12
Henri Bardouin Pastis, France	\$12
Absinthe Pontarlier Cousin Jeune, France	\$23

## APERITIF & DIGESTIF

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### LIQUEURS

30ML

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Limoncello ( <i>Bespoke</i> )	\$13
Brookie's Slow Gin, Byron, Australia	\$13
Brookie's 'MAC' Macadamia & Wattleseed, Byron, Australia	\$13
Chartreuse <i>Yellow</i> , France	\$13
Chartreuse <i>Green</i> , France	\$14
Jagermeister, Germany	\$13
Dom Benedictine, France	\$13
Cointreau, France	\$13
Grand Marnier <i>Cordon Rouge</i> , France	\$13
Cherry Herring, Denmark	\$13
Drambuie, Scotland	\$13
Frangelico, Italy	\$13
Mr Black, Cold Drip Coffee, Australia	\$13
Strega, Italy	\$13
Luxardo, Italy	\$13
Molinari <i>Sambuca</i> (White), Italy	\$13
Haymans <i>Sloe Gin Liqueur</i>	\$13
Prunelle De Bourgogne, France	\$15
Tempus Fugit Creme de Menthe, Switzerland	\$13

## BEER SELECTION

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Beer is one of the world's oldest prepared beverages. It possibly dates back to the early Neolithic period, around 9000 BC. Beer is also the world's oldest and most widely consumed alcoholic beverage, the third most popular drink overall after water and tea.

To make beer, the first step is to start with a grain (starch). It can be it barley, wheat, spelt or rice. This grain is then 'malted'. i.e. Allowed to germinate, so that the grain can convert the starch into fermentable sugar that can then be kilned off and dried to prevent the sprout from feeding off those sugars. The kilned grain is then ground into a powder and that powder is mixed with hot water and allowed to infuse before being strained off. The resulting sugary, starchy liquid is called 'wort'. Hops, a member of the nettle family and a close relative of cannabis is then added to the wort, to either bestow the beers with aroma or dryness/bitterness, or a mixture of the two.

The last crucial ingredient in beer is the yeast: the activist for fermentation which turns the wort into an alcoholic liquid. There are two styles of yeast used in the production of beers: top fermenting and bottom fermenting.

Bottom-fermenting yeasts are used in the world's most popular style of beer: lager. These yeasts are best activated in cold environs and were originally fermented in the icy caves of the German Alps. These yeasts sink to the bottom of the barrel during fermentation creating lighter bodied, fresh and crisp beers designed for quaffing and refreshment during the summer. The most famous of these is Pilsner.

Top-fermenting yeasts cause many cells to rise to the top of the barrel during fermentation causing a foamy head. These yeasts, unlike the kind used in lager production, tend to work well in warmer conditions. They leave behind certain flavour compounds and esters giving the resultant beer an often fruity complexity or buttery sweetness. Top-fermenting yeasts are used in the production of Wheat Beers (usually), Ales and Porter.

Porter (and Stout) are the darkest and most complex of all styles of beer. These beers are very dark, with an almost toasted, coffee flavour which comes from having the malted barley roasted and caramelised before fermentation.

## BEER SELECTION

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Our beer selection, like our wines, spirits and cocktails, is a constantly evolving list, changing with the ebb and flow of the seasons and always striving to find great examples across all different styles. Keep an eye out for our regular specials: fantastic, obscure, and often limited-release beers at great prices.

### ON TAP (370ML)

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PIRATE LIFE 'ROCKPOOL PILSNER' \$13  
Adelaide, SA, 5% ALC./VOL.

PIRATE LIFE ACAI AND PASSIONFRUIT SOUR \$13  
Adelaide, SA, 3.8% ALC./VOL.

### BOTTLED

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#### LAGER

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SYDNEY BEER CO. LAGER \$12  
Sydney, NSW, 330ML, 4.5% ALC./VOL.

BECKS \$12  
Bremen, Germany, 330ML, 5% ALC./VOL.

CASCADE LIGHT \$10  
Hobart, Tasmania, 375ML, 2.4% ALC./VOL.

## BEER SELECTION

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### BOTTLED

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#### ALE

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LORD NELSON THREE SHEETS \$13  
Miller's Point, Sydney, NSW, 330ML, 4.9% ALC./VOL.

4 PINES KOLSCH \$12  
Manly, NSW, 330ML, 4.6% ALC./VOL.

4 PINES HEFEWEIZEN \$13  
Manly, NSW, 330ML, 5.2% ALC./VOL.

GOOSE ISLAND IPA \$13  
Chicago, USA, 330ML, 5.9% ALC./VOL.

### CIDER

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THE APPLE THIEF GRANNY SMITH APPLE CIDER \$13  
Batlow, NSW, 330ML, 4.5% ALC./VOL.

## ROCKPOOL BAR & GRILL

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### Bar Opening Hours

Monday to Friday- Midday to Midnight

Saturday- 5pm to Midnight

Sunday- 5.30pm to 11pm

### Reservations

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