



COCKTAILS

To the best of my knowledge there is no legitimate definition of what a cocktail is. To me it is a clever, appropriate & often mystical combination of spirits, liqueurs, fruit, sugars, herbs, milk, eggs, cream and on occasion vegetables. Most of the best are simple, usually using only 3 or 4 key ingredients. Many are too sweet and designed to mask the taste of alcohol.

Here I have split the list into two halves - one half dedicated to the classic cocktails of another era that are now making a fashionable comeback. And modern cocktails that are often sweeter & fruitier & designed to appeal to young modern audiences. Your preferred style will most likely be determined by your palates level of maturity and your need for sugar/sweetness.

The greatest cocktail is one where the whole is greater than the sum of the parts.

Undoubtably cocktail mixology would have begun soon after the invention of base spirits occurred, in the Middle Ages. By the 15th century we had evolved a clear distinction between gins, whiskies, vodkas, rums, tequilas and brandies. By the 19th century we were not just adding fruit juice to our spirits, but we began experimenting with plants, herbs, and spices as well.

For about 150 years between the late 1700's and prohibition, through to the second World War, we continually expanded our ideas and experimentation and most of the world's great cocktails were invented during this time. However WWII put a huge dent into cocktail culture as the concept of using often expensive & scarce ingredients for cocktails at a time when poverty, sadness and depression were affecting virtually every culture, was seen as elitist and unnecessary. Pretty soon the craze for cocktails all but died out and mass marketing in the 1950's led time poor citizens to buy "ready-made" products. No longer did we have the time for the elaborate ritual of customised cocktail making.

Fortunately during the late 1980's and 1990's a new generation of drinkers discovered the joy of cocktails and the craze was revived. And it seems to have gone from strength to strength. Many of the cocktails in these decades are of fairly dubious nature, but they did trigger a rise in the re-evolution of the art and soon bartenders everywhere were trying to re-create the glory years of cocktail consumption. And the interest does not look like slowing down!

"The only time I ever said no to a drink was when I misunderstood the question"

Will Sinclair

THE NEGRONI

Originating in Italy, supposedly in the Caffé Casoni in Florence, almost a century ago. It is claimed a certain Count Negroni asked his bartender to make his favourite Americano cocktail (Campari, Sweet Vermouth, Soda Water) stronger, so the bartender replaced the soda water with Gin..naturally. And so the Negroni was born!

Here at the Dispensary we just love em! Probably our favourite cocktail for its simplicity and ease. So to show our appreciation for this wonderfully simplistic drink we have devoted a whole page to it with a few classics and new varieties.

Classic Negroni

\$19

The greatest cocktail ever made?. Well, it's up there. We make ours with a gentle squeeze of a fresh orange, Tanqueray gin, Campari and sweet vermouth. Simple.

Negroni Sbagliato

\$19

Another classic version - the incorrect Negroni. 'Sbagliato' meaning wrong or incorrect in Italian. Incorrect because it replaces the Gin with Prosecco (sparkling wine).

Cyn Cin

\$19

Perhaps the most hardcore of all the variants of The Negroni. Here we replace the Campari (God forbid!) with a unique artichoke liqueur called Cynar. It's as brutal as it is tasty. For the true lover of a bitter drink. Quite possibly one of the best aperitifs ever invented.

Dutch Count Negroni

\$19

Yep - we LOVE a Negroni or seven. Genever is the original form of Gin, invented by the Dutch. It's a lot richer and maltier than what we know as London Dry Gin. But if you take a traditional Negroni and use Genever instead of Gin, you get a really flavoursome, more pungent "Dutch" version of a Negroni.

Unusual Negroni

\$19

The same basic concept, just flipped on its head. To me it's a feminine version of the masculine classic. Very pretty indeed, it uses Hendricks Cucumber & Rose Petal Gin, Aperol Aperitivo & Lillet Blanc, with a little orange twist. It's very easy on the eyes and the lips. Superb upgrade of one of the stalwarts of the cocktail scene. As a (extremely) general rule...those of us who like a traditional Negroni, don't like the Unusual version, but those of you who don't traditionally like a Negroni, love the Unusual version.

White Negroni

\$19

So did you know the Negroni had a cousin? Using Tanqueray Gin, locally made Maidenii Dry Vermouth, French Gentiane flavoured bitters Suze and garnished with lemon peel. A truly inverted Negroni. Traditional bitter taste, herbacious and slightly sweeter, personally I get a menthol after taste...

Victorian Negroni

\$19

Our best effort to utilise locally produced products in the classic Negroni cocktail. We have chosen Maidenii Sweet Vermouth made by Giles Lapalus (of nearby Sutton Grange winery), a lighter, rosier styled vermouth. Hand numbered and labeled Four Pillars rare dry gin from the Yarra Valley. And of course Campari. The Aussie Gin and Vermouth utilise uniquely Australian botanicals that give this complex drink a different edge to the standard. Dare I say we have improved on perfection...

Negroni Jaffa

\$19

Don't feel like a dessert? How about a dessert cocktail?! Gin, Campari and instead of Vermouth we use Dark Creme de Cacao, a chocolate liqueur. Tastes just like Jaffa!



THE WORLD OF SOURS

A Sour is a traditional family of mixed drinks, usually containing a base spirit, citrus juice and some type of sweetener. Egg whites are also commonly used in a Sour but are optional. We always use them, so if you don't want it in your - let us know before you order it! The earliest description of a Sour appears in Jerry Thomas 1862 book How To Mix Drinks. They are delicious all year around.

Pisco Sour **\$15**

Originating in South America 1920's, both Peru and Chile claim this as their national drink, each using their own Pisco (Peruvian/Chilean Pisco). We use Peruvian Pisco, fresh lime juice, sugar syrup, egg white, and Creole bitters as a garnish. It's a very refreshing sour indeed.

Absinthe Sour **\$19**

Deceptively simple, yet paradoxically perverted...in the best possible way. A lot of intense research has been undertaken by the Distillerie des Terres Rouges to revive the ancient Mythe Absinthe liqueur. Mythe is distilled with aniseed, badiane, vervain, hyssop, and, of course, wormwood which produces a full, layered bouquet that is then followed by a balanced palate. We make an atypical "sour" with it, and once you have one you'll be hooked. The perfect Juxtaposition between 4 ingredients.

Eldersour **\$18**

A tart and refreshing tippie. Citroën vodka, modern bar staple St. Germain Elderflower Blossom liqueur, Elderflower cordial, fresh citrus juice and our own sugar syrup served on crushed ice. A lip puckerer!

Aperol Sour **\$14**

Another perfect cocktail for the warmer weather...or if it's Winter and the heater's on! Aperol is an amazingly flavoured aperitivo from Italy with a real orange character. We add a good measure of lime juice, a splash of vodka to make it a little more fiesty and some gomme. Pour it over ice and its a bonafide modern classic.

Whisky Sour **\$15**

Easily the most popular of all the Sours and rightfully so, it is a fantastic cocktail. Using just enough lemon to make a counterpart to the whisky and just enough sugar to take the edge off the lemon. Addition of egg white tones down the sour taste and gives balance.

Noyaux Sour **\$17**

With the comeback of the classic 19th century French liqueur, Creme de Noyaux made from cherry and apricot pit kernals along with bitter almonds and other botanicals, we bring you the Noyaux Sour! Thanks to the Switzerland's Tempus Fugit Spirits, the prized liqueur once lost has been recreated after many years of research and tests to represent the classic Creme de Noyaux recipe. Creme de Noyaux, lemon juice, sugar and a touch of egg white for that velvet mouth-feel. Pretty in pink!

Amaretto Sour **\$16**

Using the legendary Italian liqueur, Disaronno. Dating back to the most romantic and creative periods in Italian history - the Renaissance. In 1525 a Saronno church commissioned artist Benardino Luini, one of Leonardo da Vinci's pupils, to paint a fresco of the Madonna of the Miracles. In need of a model to portray the Madonna, Luini chose a beautiful local innkeeper. As a mark of her gratitude for the artist she prepared a special gift of amber, almond tasting liqueur, fragrant and delicate using apricot kernals and brandy. Her recipe found in 1600, passed down generations to become Amaretto di Saronno, later Disaronno as we know it today. Still produced in Saronno, Italy using the same historic recipe. A beautiful nutty Sour.

THE CLASSICS

Now this is where we get serious. On the following pages are a list of cocktails that best exemplify the drinks category we have all come to know and love. These cocktails are full-flavoured and designed to be sipped and enjoyed. They are either made to century old recipes or slight deviations of them. A word to the wise...this section is not for you if you thought watching Carrie on Sex in the City drinking Cosmos was cool! These cocktails actually taste like alcohol. If you're after vodka based drinks that disguise the flavour of alcohol with fruit juices and sugars...skip to the next section. Below are the sexy romantic drinks that Humphrey Bogart, Clark Gable and Ernest Hemmingway would have drunk.

Classic cocktails are all about the flavour - the elaborate garnish and weird ingredients are rarely used. They are a celebration of flavour. They are most often served in a simple cocktail glass, coupe or what we now call a martini glass. Sometimes they are served in an old-fashioned glass (named after the cocktail) or a hi-ball. And generally they are either stirred very briskly over ice to get them chilled and to combine the ingredients or they are shaken and strained into the cocktail glass. Most, but not all classic cocktails, are poured, chilled and strained and are served neat (without ice). They are garnished simply. They are a celebration of the combination and the quality of ingredients - not the bluff and puff of flair bartending and gimmicks.

So long live the classic cocktail - drink them in moderation, but by all means try them, for they are some of the greatest drinks ever invented.

Sazerac

\$16

Many consider this to be America's first cocktail. Originally made with Cognac, but it soon evolved to be Rye Whiskey based. We use both. We add some Cognac to rye whiskey and stir it over ice with a muddled, Peychaud's Bitters soaked sugar cube, then strain it into a chilled old fashioned glass that has been dangerously laced with absinthe. Be patient - this brilliant cocktail takes a while to prepare correctly.

Martinez

\$19

The original Martini. Featuring Old Tom gin (slightly sweeter than others), sweet Vermouth, Maraschino liqueur and a dash of bitters. An orange twist for garnish. This drink gradually got redefined until we ended up with the ubiquitous dry martini we know today. Named after the city of its birthplace - Martinez, California, this concoction is far more multi-faceted than its modern brother.

Aviation

\$17

Gin, lemon juice, Maraschino liqueur and Crème de Violette. So deceptively simple, so perfectly formed. This cocktail disappeared from the planet for nearly 100 years and only resurfaced again at the end of the last decade. This is cocktail porn. Try before you fly!!!

Red Lion

\$18

It is said that in 1933 one Arthur Tarling of London's Café Royal created the Red Lion for the Chicago World Fair and the winner of the British Empire Cocktail Competition of that year. Using Gin, Grand Marnier, orange, lemon and a touch of Pomegranate. A tangy sky at sunset...

French 75

\$15

Named after a very powerful World War One gun, the early 20th century cocktail is one of our favourite ways to start your night. It's elegant and stylish, delicious and just a little bit dangerous. We take some London Dry Gin, fresh lemon juice, a white sugar cube slowly dissolved and topped with sparkling wine.

Old Fashioned

\$19

The perfect bar drink. Double shot of Bourbon, some bitters, a sugar cube, a decent splash of Grand Marnier and garnished with an orange twist and cherry.



THE CLASSICS CONTINUED...

Sloe Gin Fizz

\$17

Sloe gin is not really gin, but a very old English liqueur made by steeping the berries of the blackthorn bush (similar to small plums) in gin to create a unique liqueur. We combine Sloe gin, lemon juice, housemade sugar syrup and some fizzy water to give it kick.

The Last Word

\$18

A classic pre-prohibition cocktail invented at The Detroit Athletic Club - Gin, lime juice, Maraschino liqueur and green Chartreuse all shaken in equal measures. Monster flavours. Pretty as a picture and a tantalising tippie to be sure. Gives an almighty big bang for your buck!

Corpse Reviver #2

\$19

Equal parts Gin, Lillet Blanc, Cointreau and lemon juice with a dash of Absinthe and lemon bitters. This is one of my all-time favourite cocktails. The whole being a lot greater than the sum of the parts.

Mai Tai

\$21

The Mai Tai went from being one of the greatest cocktails to a parody of overwhelming proportions. We have chosen to make ours to a very old recipe - the way they should be made. Two types of Rum, Cointreau, fresh lime juice, housemade sugar syrup and rare Orgeat syrup. A rare treat.

Submarine Kiss

\$17

"Sailors who come to Broadway for a touch of high life have invented a new drink called The Submarine Kiss. The liquid combination is a milky white above and purple below and the submarine effect is secured after drinking about three." New York Day By Day Newspaper (November 24, 1915).

Million Dollar Cocktail

\$19

Invented by Singapore mixologist Ngiam Tong Boon around 1910. We use Beefeater Gin, Maidenii Sweet Vermouth, pineapple, Grenadine and a dash of egg white. Smooth and silky..

White Lady

\$17

Possibly originating in a bar in Paris opened by Harry MacElhone called Harry's New York Bar. As the bar became very popular so did his cocktail, the White Lady. MacElhone claims the name of the cocktail is said to be referenced to the end of the most horrifying war in history and the presence of death across the nation using the myth of the ghost that people claim to see when death has occurred, The Lady in White. Velvety, sour and tantalising on the tongue. Classic Summer drink!

Between The Sheets #2

\$19

An adaptation by David Wondrich. Benedictine takes the place of rum in this variation on a classic. Interlaced with VSOP Cognac, fresh lemon juice and cointreau. Interesting and complex.

Manhattan

\$19

Very old school. Couple of shots of rye whiskey, a shot of sweet Vermouth, a few dashes of bitters, a orange twist and a cherry for garnish. Inspired a nation. A Perfect Manhattan uses equal parts sweet and dry Vermouth. To create a Central Park places a mint leaf in the centre of the Perfect Manhattan.

THE CLASSICS CONTINUED...

Eagle's Dream

\$16

Featured in the 1930 Savoy Cocktail Book written by Harry Craddock. Gin, lemon, egg white, sugar and the lovely Crème Yvette liqueur. The essential ingredient, recently brought back into production, Crème Yvette is a blend of four berries - mûre, framboise, cassis, and fraise sauvage, mixed with dried violet petals from Provence. Like drinking a fluffy fruit tingle cloud!

Pimms Fruit Cup

\$18

Fruit salad in a glass? Not quite. Pieces of orange, lime, lemon, cucumber and mint leaves get smashed by the muddling stick, topped with ice, two shots of Pimms No.1 Cup, half shot of Ketel One vodka and topped with Capi dry ginger ale and lemonade. A more refreshing drink you will struggle to find!

Cuba Libre

\$19

Created around 1901/1902 during the Spanish-American war when patriots came to Havana, Cuba. "Cuba Libre" means "Free Cuba" in Spanish. In an old fashioned glass we crush some lime wedges with a La Perruche French raw sugar cube, add some lime juice then two shots of Mount Gay golden rum and leave you to top with Coca-Cola (full sugar, of course) Vive la revolution!

Clover Club

\$16

A pre-prohibition cocktail, dating to 1917. It was named after the Philadelphia Men's club of the same name, who met at the Bellevue-Stratford Hotel. The club itself dating to 1896. A simple cocktail combining Gin, lemon, raspberry syrup and a touch of egg white for that velvety finish!

Corpse Reviver #9

\$19

Another great version of a Corpse Reviver. Its base spirit being Linie Aquavit, a Norwegian spirit flavoured with herbs and spices but the main spice being either caraway or dill. To this we add Lillet Blanc, Cointreau, Lime and a spray of Absinthe on the surface.

Dispensary Honey Daiquiri

\$18

A take on the original daiquiri. If you're thinking sweet, fruity slushy... think again! We use a dark aged rum, some freshly squeezed lime juice, honey to add some sweetness and some orange blossom to make it slightly unique. Quite an interesting but delish drink!

Bramble

\$17

Dick Bradsell's 1984 classic London cocktail. A refreshing glass of crushed ice loaded with quality Gin, fresh lemon juice, gomme and berry liqueur bleeding over the surface.

Daiquiri Elixir

\$21

The classic Daiquiri cocktail with an old world twist! Havana Club 3yr rum, fresh lime, agave syrup and a touch of Green Chartreuse adds a complexity to this fabulous simplistic beverage. Gets better with every sip!

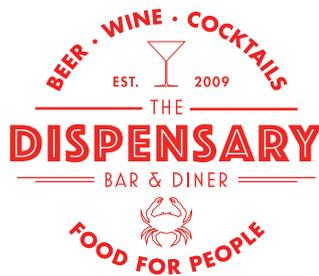
Mint Julep

\$23

There are many varieties of the Julep, a southern American beverage originating in the eighteenth century. Essentially the recipe calls for mint, sugar, crushed ice and spirit of choice, although through the years Bourbon-based Juleps have surpassed other variants. Here at the Dispensary we have chosen to use Woodford Bourbon added to fresh mint, mint syrup and Bitter Truth Aromatic Bitters for a touch of spice. Topped with crushed ice and served traditionally in a metal cup. Perfect way to drink bourbon in the warmer months.

"One Martini is alright, two is too many, three is not enough."

James Thurber



NEW SCHOOL

THE MODERN COCKTAIL

The rise of Vodka as the world's most popular spirit over the past 50 years has had a profound effect on modern cocktails. As vodka is virtually flavourless, it is often used as a base to provide the alcohol hit, but little else.

The individual characteristics are often derived from an array of different flavours, sugary liquers and fruit juices. Many of the "sex" orientated cocktails of the 1980's fall into this category - but you won't find them here. If your after "Sex On The Beach", "Slippery Nipples" or "Screaming Orgasms" - you've come to the wrong place. We have tried to give you a range of modern cocktails that best identify and expand on their quality ingredients.

Burnt Orange & Vanilla Bean Margarita \$18

A healthy shot of burnt orange & vanilla bean syrup shaken till icy with two shots Silver Tequila and a shot of fresh lime juice. Served in a martini glass with a flamed orange twist garnish. Salt not necessary.

Maradona Good, Pele Better, George Best \$19

Known in these parts simply as the George Best - The world's greatest footballer (apologies to Johan Cryuff!). Premium vodka is shaken over ice with Frangelico, Amaretto and fresh apple juice and lovingly poured into a chilled martini glass.

Cucumber Martini \$21

A great savory version of one of America's finest inventions. Two and a half shots of Square One cucumber vodka shaken over ice in a Boston shaker that has been rinsed with Noilly Prat vermouth and garnished with cucumber. It is very hard to explain but for some reason this combination tastes like caramel - cucumber flavoured caramel, I'll grant you, but caramel nonetheless.

Lychee Martini \$18

This baby reminds us all of the tropics. That delightful lifted floral fragrance from the lychees is divine. We use Citroën vodka, lychee liqueur, lime juice, lychee juice and of course, a whole lychee as garnish. A sophisticated ladies Spring/Summer cocktail.

The Wink \$18

A little treat from The Lonsdale Bar, London. Reminiscent of the classic American whiskey cocktail, the Sazerac but with gin! In an Absinthe laced glass we put Gin, Cointreau, sugar and Peychaud's Aromatic Bitters. Pink to make the boys wink....!

The Dispensary Mojito \$17

The Mojito is now quite possibly the most popular cocktail in the world. Thought to have been invented at Sloppy Joes, one of the greatest bars on the planet (Havana, Cuba). Personally I think they are tragic...I'm not a fan of the original at all...I've been led to believe that Australian mint is about 10 times more pungent and fiesty than Cuban, and that's the reason Mojitos taste crap here. So here is our "vastly improved" version. Two small mint leaves muddled with brown sugar and three lime wedges. Then we add equal measures of Appleton Estate aged Rum and Mount Gay Eclipse Rum topped with plenty of crushed ice. Sip. Talk. Flirt. Repeat.

New York Flyer \$16

Almost like an Aviation but with Whiskey! Sazerac Rye Whiskey, Maraschino liqueur, lemon and Crème Yvette. Sweet, citrus overtones, berry-cherry and vanilla finshed with typical American Rye. With a cherry on top!

NEW SCHOOL

THE MODERN COCKTAIL CONTINUED...

Brass Monkey

\$16

Invented right here in 2013 to showcase a new bubblegum styled French liqueur called Pavan. We use Pavan, Frangelico, Zubrowka Bison Grass Vodka, lime juice and housemade sugar syrup to create a tumbler loaded with rocks and flavours that range from mastic sweetness, apple pucker, nutty cream to brisk delectable moorish shithottedness...Fun and frisky, easy going and named after a Beastie Boys song - what more could one want?

Pomegranate Margarita

\$19

La Pinta proudly represents the union between two worlds - Tequila, the National beverage of Mexico, and Pomegranate, a distinctive fruit from the Spanish Culture. Together with 1800 silver, blood plums and lime, a fantastically fruity margarita is born!

Tom Waits Mule Variations

\$17

Staff cocktail of choice! Lots of vodka, house made pepper-ginger syrup, muddled mint leaves and lime wedges and topped with Fentiman's ginger beer. Very hard to just have one! This is equally tart, sweet, bitey, peppery, aromatic and refreshing - a truly unique cocktail...much like the man himself.

Passion Fruit Martini

\$22

A dangerously tasty cocktail. Very difficult to have just one of these. Healthy dose of Ketel One vodka, the pulp of two passionfruits, freshly squeezed lime juice and sugar to balance. You will finish this before you even take your first sip! Only available when the fruit is in season.

Penicillin

\$21

Created in 2005 by bartender Sam Ross from New York bar, Milk & Honey. Ross says the name is a joke of the drink being a "cure-all". We are making a slight variation of the cocktail using Chivas Regal Scotch whiskey, the peaty Lagavulin Single Malt 16yr old whisky, honey, Canton de Domaine ginger liqueur and some fresh lemon. Served old-fashioned with candied ginger.

The St. Germain Cocktail

\$16

A modern classic - first sampled in Bendigo by Sally Cahill. Equal parts sparkling wine and St. Germain Elderflower liqueur, topped with soda. All built in an old fashioned with a lemon twist. Simple and elegant.

Purple Pear Martini

\$21

We love this cocktail!!! Invented in 2002 by World Famous bartender Simon Difford. Featuring Zubrowka Bison Grass Vodka, Grey Goose La Poire, Violet liqueur and Lillet Blanc. An intoxicating floral and fruity journey into the cocktail wilderness...It will make you the envy of everyone around you. The quintessential "I'll have what they are having" cocktail!

Speedy Gonzales

\$23

Almost an Old-Fashioned but not quite... Replace the bourbon with 1800 Anejo tequila, sugar with agave, add some bitter orange Amer Picon and Fee Brothers Aztec Chocolate bitters.. Arriba! Arriba! Andale! Andale!

Grapefruit Collins

\$16

A twisted take on the classic Collins cocktail. A healthy dose of Beefeater gin, house made grapefruit gomme and some citrus to balance the sweetness. Shaken and poured onto ice in a Collins glass with a cherry on top!

Periscope

\$22

Featuring the lovely St Germain Elderflower Blossom liqueur, Tanqueray gin, citrus and egg white. Fabulously light, almost creamy and very refreshing. Tastes like hops...?! Try it if you don't believe me!