



DIGESTIFS & LIQUEURS

There are no rules or regulations about what to drink after lunch or dinner. Typically in this country we just keep drinking what we had with the last meal - which very strangely, is often red wine.

Its also very common in Australia to have a fortified wine (Tokay, Muscat, Port etc...) after ones meal as we have such an excellent industry devoted to this unique beverage.

In Europe which has a thousand or more years of drink culture, it's often a liqueur or a digestive that is had at the end of ones meal.

Over the next few pages are a list of most of the "After Dinner" drinks we stock and recommend. Yes, of course you may keep drinking red wine, or have a wonderful fortified...but if you want to try something a bit different, we have you covered.

Digestif / Digestivo - A digestif is an alcoholic beverage served after a meal, in theory to aid digestion. When served after a coffee course, it may be called pousse-café. Digestifs are usually taken straight. In certain areas it is not uncommon for a digestif to be taken before a main course. One example is the trou normand, a glass of Calvados taken before the main course of a meal.

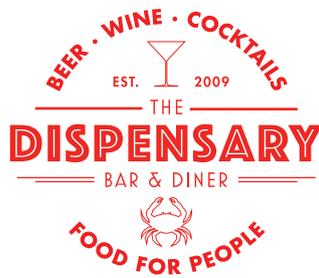
In many countries, people drink alcoholic beverages at lunch and dinner. Studies have found that when food is eaten before drinking alcohol, alcohol absorption is reduced[4] and the rate at which alcohol is eliminated from the blood is increased. The mechanism for the faster alcohol elimination appears to be unrelated to the type of food. The likely mechanism is food-induced increases in alcohol-metabolizing enzymes and liver blood flow

Liqueurs - A liqueur is an alcoholic beverage made from a distilled spirit that has been flavored with fruit, cream, herbs, spices, flowers or nuts and bottled with added sugar or other sweetener (such as high-fructose corn syrup). Liqueurs are typically quite sweet; they are usually not aged for long after the ingredients are mixed, but may have resting periods during their production to allow flavors to marry.

Liqueurs are historical descendants of herbal medicines; they were made in Italy as early as the 13th century and were often prepared by monks (e.g. Chartreuse). Nowadays, liqueurs are made worldwide and are served in many ways: by themselves, poured over ice, with coffee, mixed with cream or other mixers to create cocktails, etc. They are often served with or after a dessert. Liqueurs are also used in cooking.

Some liqueurs are prepared by infusing certain woods, fruits, or flowers, in either water or alcohol, and adding sugar or other items. Others are distilled from aromatic or flavoring agents. Anise liqueurs have the interesting property of turning from transparent to cloudy when added to water: the oil of anise remains in solution in the presence of a high concentration of alcohol, but crystallizes when the alcohol concentration is reduced; this is known as the ouzo effect.

DISARONNO - Amaretto (Italy)	20%	\$10
<i>Amaretto is a traditional sweet Italian almond flavoured liqueur. Disaronno is flavoured by a combination of herbs and spices that are then soaked in apricot kernel oil. The final product is delightfully rich yet delicate.</i>		
AMARO MONTENEGRO (Italy)	23%	\$10
<i>Amaro Montenegro, 'the liqueur of the virtues', was created in 1885 thanks to the lengthy, impassioned experiments of a famous distiller and herbalist, Stanislao Cobianch. It is similar to Averna, but with a greater emphasis on the bittersweet orange character. On ice with a slice of orange it is absolutely delicious.</i>		
DOM BENEDICTINE (France)	40%	\$11
<i>Dom Benedictine has as its basis the blending of 27 different plants and spices from five continents. These include a blend of herbs, spices and an infusion of saffron, honey, thyme, tea and caramel. The delicately herbal bouquet is an unusual combination of earth and flowers; one of the more seductive, unique and piquant liqueur perfumes in existence. In the mouth, the full texture coats the tongue as sweet flavors of honey, citrus peel, rosemary, sage & basil.</i>		
GIORI ORI DI - Grappa (Italy)	40%	\$10
<i>The flavour of grappa, like that of wine, depends on the type and quality of the grapes used, as well as the specifics of the distillation process. Grappa is made by distilling the skins, pulp, seeds, and stems (i.e., the pomace) left over from winemaking after pressing the grapes. This is a very dry and fruity style of Grappa.</i>		
LUXARDO - Limoncello (Italy)	27%	\$10
<i>Good clean lemon zest nose with a hint of white pepper. Syrupy but not sickly-sweet palate with balance provided by fresh, zesty lemon zest notes. Citrus zing lasts through the long silky finish, again well balanced by citrus acidity.</i>		
CYNAR (Italy)	16.5%	\$11
<i>The artichoke liqueur known for its versatility and taste, Cynar is an artichoke based bitter. Its distinctive flavour is enriched from an infusion of 13 herbs & plants, making it a completely natural drink, rich in scents and a unique taste.</i>		
FLOC DE GASCOGNE (France)	17%	\$12
<i>The Floc de Gascogne is a regional apéritif from the Côtes de Gascogne and Armagnac regions of Sud-Ouest wine region of France. It is a vin de liqueur fortified with Armagnac, the local brandy. Its sweet, enchanting and sensual taste comes from the subtle blending of fresh grape juice with the vigor of young Armagnacs coming from local farms. On the rocks, Floc de Gascogne is very pleasant way to start or finish a meal.</i>		
UNDERBERG (Germany)	44%	\$9
<i>Underberg is a true digestif bitter produced in Germany and made of aromatic herbs from 43 countries. The exact number and identity of the herbs remain a well-guarded secret. Neat or on ice are the best ways to enjoy this.</i>		
FERNET BRANCA (Italy)	37%	\$9
<i>A household name in Italy, Fernet-Branca is an unusual drink. Its thick, bitter flavour, once famously described as "black-licorice flavoured Listerine" makes it something of an acquired taste, but those who do like it, love it. Said to contain more than 27 different herbs and spices including aloe, rhubarb, and saffron, sourced from four continents.</i>		
LINIE - Aquavit (Norway)	41.5%	\$13
<i>Aquavit or "Water of Life" is Norway's national spirit. The most famous of these is Linie. Produced from potatoes, Linie receives an infusion of caraway and other herbs to complete its fragrant, attractive character. The spirit is matured in sherry casks while on board cargo ships that voyage to the Southern Hemisphere and back (and sometimes further), crossing the equatorial line twice – hence the name 'linie' = 'line'</i>		
FERNET BRANCA - Menta (Italy)	37%	\$9
<i>The mint version of the Fernet Branca. Reminiscent of mouthwash or toothpaste...if that's your kinda thing!</i>		
FRANGELICO (Italy)	20%	\$9
<i>This northern Italian hazelnut liqueur has only been around for 30 or so years but in that time it has become an icon. Used in a number of exotic cocktails it is a valuable addition to any sweet and nutty after dinner desire.</i>		
GRAND MARNIER (France)	40%	\$11
<i>A liqueur made from fine French Cognac and flavoured with the essence of bitter orange.</i>		



DRAMBUIE (Scotland)	40%	\$10
<i>Drambuie is a sweet, golden coloured 40% ABV liqueur made from malt whisky, honey, herbs and spices.</i>		
AVERNA (Italy)	29%	\$9
<i>For my money this is the greatest digestif in the world. A 150 year old Sicilian recipe of herbs and roots. A full and rich bitter flavoured drink with remarkable depth. Have it on ice with a big slice of orange.</i>		
JAGERMEISTER (Germany)	35%	\$9
<i>Jägermeister is a German 70-proof digestif made with 56 herbs spices, fruits and roots from across the world.</i>		
OPAL NERO - Black Sambuca (Italy)	38%	\$9
<i>Opal Nera is intense and rich drink with strong aniseed flavours. It can be lit on fire for a warming effect.</i>		
GAU GALIN - Opium & Poppy Seed liqueur (France)	25%	\$12
<i>A heavenly drink and a true liqueur, Gau Galin offers the innovative flavors of poppies. You'll love its raspberry taste with a hint of lychee, brought together by the spiced, vegetal aroma of red poppy. Best on crushed ice.</i>		
LICOR 43 (Spain)	31%	\$10
<i>Aromatic composition of deliciously ripe citrus fruits, spicy Mediterranean herbs, selected vegetable essences and aromatic spices with a sensuous hint of vanilla.</i>		
PATRON - XO Cafe (Mexico)	40%	\$12
<i>Patrón XO Café is an extraordinary blend of ultra premium tequila and the natural essences of the finest coffee. Unlike most coffee liqueurs, the taste is more dry than sweet. The higher proof brings out the coffee essence.</i>		
VEDRENNE - Liqueur De Paris (France)	18%	\$11
<i>Made from the stone of a little wild berry, 'la prunelle'. The stones are first macerated with neutral sugar beet alcohol. Distillation takes place in a small traditional pot still, before being blended with other ingredients. First nosing reveals amaretto / marzipan combined with a maraschino-like note. Entry is light and sweet. Mid palate is broad, sweet and delivers moderate concentration with the marzipan and maraschino notes.</i>		
DOMAINE DE CANTON - Ginger Liqueur (France)	28%	\$12
<i>Domaine de Canton is made from only the finest ingredients; hand-cut young Vietnamese ginger macerated with herbs and spices, honey from Provence, Tahitian vanilla and Tunisian ginseng. Domaine de Canton is eau de vie based, enhanced with 10% VSOP and XO Grande Champagne Cognacs.</i>		
CREME YVETTE (France)	27.75%	\$12
<i>Taken off the market in 1969 and only recently re-introduced. This is viscous, pale ruby hue with a cherry red heart. A sweet floral top note hovers over scents of candied berries (raspberry / cranberry / blueberry). A hint of pomegranate and a faintly medicinal edge make for an intriguing sniff. Soft, glycerous entry sees the palate reflecting the aromas with intense ripe berry / fruit jubee notes and a pleasant spiciness adding depth. Luxurious texture; finishes clean and fresh with excellent balance. Reminiscent of old style sweet cough lollies. Brilliant.</i>		
PAVAN (France)	18%	\$11
<i>Named after the European 16th century dance of the peacock, Pavan liqueur is made with small Muscat grapes from the Appellation d'Origine Controlee region of Frontignan, aged in oak casks and blended with Muscat eau-de-vie and orange blossom water. Clear, very pale straw and gold in colour. The perfumed bouquet is floral yet curiously fruity; Moscato gelato with a dose of orange peel combined with something more exotic. Feijoa peel? Or is it Kiwi fruit? Either way it's fruits, sweetly grapey and delicious.</i>		

LE BIRLOU - Chestnut & Apple	18%	\$10
<i>A lovely French apéritif - perfectly blended harmony of chestnuts and crisp apples. Tres Chic!</i>		
JOSEPH CARTON - Kummel (France)	45%	\$12
<i>A slightly sweet liqueur flavoured with caraway seed, cumin, and fennel. It has clean, earthy peppery palate with caraway and icing sugar.</i>		
SOHO - Lychee Liqueur (France)	21%	\$10
<i>Exotic and tropical flavours or elderflowers and fresh sweet lychees abound.</i>		
RINQUINQUIN (France)	15%	\$10
<i>Utterly delicious , subtly sweet, sophisticated and very elegant peach liqueur. Tres Chic.</i>		
BOLS - Blue Curacao (Holland)	21%	\$9
<i>Bols Blue is distilled from a blend of herbs, sweet red oranges, the characteristically flavourful bitter Curacao oranges, and the rare Kinnow oranges.</i>		
MARIE BRIZZARD - Liqueur Menthe Verte (France)	25%	\$10
<i>A striking bright green peppermint liqueur & the principal ingredient in the often drank 1960's cocktail - Grasshopper.</i>		
G.E. MASSENEZ - Creme de Violettes (France)	25%	\$10
<i>A once rare French violet flower flavoured French liqueur. Elegant flavours of violets, vanilla, citrus and lavender.</i>		
G.E. MASSENEZ - Creme de Framboise (France)	20%	\$10
<i>A vibrant, rich and sweet Raspberry liqueur. Great in fruity cocktails or on ice as a sweet sipper to finish.</i>		
G.E. MASSENEZ - Creme de Gingembre (France)	20%	\$10
<i>A Ginger flavoured liqueur that has an almost creamy sweet spiciness. Great with pear liquers in cocktails too.</i>		
G.E. MASSENEZ - Liqueur de Mangue (France)	25%	\$10
<i>Imparts succulent tropical Mango flavours to anything it touches. Gently sweet on ice as a finisher is divine.</i>		
G.E. MASSENEZ -Creme de Mrytille (France)	20%	\$10
<i>Similar to its brother Creme de Mure, this is the more subtle flavour of Blueberries (not Blackberries).</i>		
G.E. MASSENEZ - Creme de Cassis de Dijon (France)	20%	\$10
<i>Legendary Blackcurrant flavoured liqueur and principal ingredient in iconic cocktails The Kir & The Kir Royale.</i>		
G.E. MASSENEZ - Liqueur Pomme de Verte (France)	18%	\$10
<i>A crisp dry liqueur with the natural flavours of fresh green apples and a hint of honey all immersed in a clear spirit.</i>		
G.E. MASSENEZ - Dark Creme de Cacao (France)	25%	\$10
<i>A sweet darker chocolate liqueur made by macerating cocoa beans followed by distillation and some vanilla added.</i>		
VOK - White Creme de Cacao (Australia)	23%	\$9
<i>A clear liqueur with delicious milk chocolate flavours, underpinned by faint vanilla and apricot tones</i>		
CHARTREUSE - VEP Green (France)	54%	\$17
<i>VEP means "exceptionally prolonged ageing" in English. It is made using the same processes and the same secret formula as the traditional liqueur, and by extra long ageing in oak casks it reaches an exceptional quality. Incredible.</i>		
STREGA (Italy)	40%	\$10
<i>Liquore Strega is bright yellow drink which is soft, smooth and bittersweet with herbs & vanilla in a delicate balance.</i>		
VILLA PRATO - Elisir (Italy)	28%	\$11
<i>A classic Italian Amaro. A beautiful combination of herbs and aromatics that produce an exceptional digestif.</i>		