



# APERITIFS

***It is not known who made the first aperitif and when. Whether it happened in ancient Egypt or Greece, or as a result of some medieval monk's experiment, the history of aperitifs goes far back in time. Today's aperitifs may have an active, glittering and international image, but their complex, sometimes secret recipes are often those devised by their creators many decades or centuries ago. Typically an aperitif is a drink usually taken before a meal to stimulate the appetite.***

The word aperitif covers a vast array of drinks, some well known all over the world, others popular only in their country of origin. Nowadays almost anything consumed before eating is considered an aperitif, including Champagne, Sauvignon Blanc, and even beer or a whisky! Most true aperitifs are relatively low in alcohol. Italy and France account for the majority of the world's aperitif production.

***Aperitifs can be loosely divided into two categories: wine based or spirit based.***

**Wine Based** - Developed in Southern Europe, where many local wines were of poor quality. This was resolved by adding brandy, herbs and spices to provide fortification and enhance flavour. As this practise developed, other styles of aperitif emerged, including fortified natural wines with no added herbs and spices. Southern French Muscats, Spanish Sherry, Port and Madeira are amongst these. Vermouth, which is flavoured with secret recipes of herbs (including wormwood) and spices was one of the most important and well known wine-based fortified aperitifs to develop. Aromatized wines, such as Dubbonet, though these are based on quinine, not wormwood. Although the exact recipes of most of these famous branded wine-based aperitifs is guarded by considerable secrecy, known ingredients are thyme, cumin, nutmeg, coriander, cloves, cardamom, mace and myrrh.

**Spirit Based** - There are two main types of these - bitter and pastis, each of which have very different backgrounds. Bitters originated in the Netherlands, as the Dutch had access to many exotic herbs and spices through their colonies. The term "bitters" is self-explanatory as these spirit-based aperitifs are often flavoured with bitter tasting herbs and spices and usually consumed with mixers. Campari and Cynar are two of the best known varieties. Bitters are said to be good for settling the stomach immediately prior to or just after food - which is why some aperitifs can be used as digestifs. Pastis originated from two sources, the ancient Greek world and the Moorish-occupied Southern Europe. They existed long before the creation of spirits and in both instances, they were simple aniseed-based drinks diluted with water. Pastis covers a wide range of aniseed drinks, from Ouzo in Greece and Cyprus to the classic French Pernod.

There are a few other types of aperitifs that sit outside these two main groups. These are Advocaat from The Netherlands, which is made from brandy and eggs. Pineau des Charentes from Cognac, which is made by adding young Cognac to pure grape juice before fermentation. Ratafia from Champagne is made in a similar way to Pineau. Guignolet is a cherry based aperitif from western France and Creme de Cassis is based on Blackcurrants.

<b>HENRI BARDOUIN</b> (France)	45%	<b>\$10</b>
A cracking pastis - stylish and complex with lifted lemon, dried herb and dominant anise coming through at the end. Both this and the Ricard below are made by the maceration of herbs, roots and spices. Traditionally you drink them with 5 parts chilled water to one part pastis. When you add water to all pastis, they "louche", which means the clear spirit visually becomes milky.		
<b>RICARD</b> (France)	45%	<b>\$9</b>
Quite a strong flavoured pastis, with a firm backbone and , expressive nose, and licorice dominating. I prefer this on ice with equal parts water to pastis.		
<b>DOLIN</b> (France)	18.5%	<b>\$9</b>
The French are typically known to produce the best dry/white Vermouths, whilst the Italian claim dominance in the darker/ sweeter vermouths. This a brilliant vermouth with dry and subtle coriander notes. Perfect for making a not-so-dry martini.		
<b>LILLET BLANC</b> (France)	17%	<b>\$12</b>
Known around the world as the "Aperitif of Bordeaux". A brilliant feminine wine based aperitif - though you'd never guess the base was wine. Traditionally served with tonic or soda - we prefer it simply cold and neat rocks in a nice big glass so you can take full advantage of its unique flavours of candied lime, orange blossom, honey and white peach. 45ml pour. Brilliant starter.		
<b>CAMPARI</b> (Italy)	25%	<b>\$14</b>
The worlds best know aperitif...and for good reason. May well be one of the finest drinks ever invented. Campari must be served as a 60ml pour - not 30ml. If you ever go somewhere and they give you 30ml - walk out. They clearly do not understand or appreciate the drink. Campari can be served several ways , but the bittersweet elixir is best served with lots of ice and an equal measure of soda water. Simply the best. Ever.		
<b>BERTRAND Amere Biere</b> (France)	15%	<b>\$11</b>
A unique orange flavoured bitter that the French usually add to their pilsners. We think it makes a fabulous starter just on some crushed ice with a wedge of orange. 45ml pour.		
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<b>VERDRENNE - Le Figuier</b> (France)	17%	<b>\$10</b>
A bang on fig liqueur. One of our most popular drinks. Not too dry, not too sweet. The perfect aperitif.		
<b>TEMPUS FUGIT - Gran Classico Bitter</b> (Switzerland)	28%	<b>\$15</b>
This a bitter apéritif liqueur created following the "Italian Bitter of Turin" recipe dating from the 1860s. It was originally produced in Turin, Italy under the name Torino Gran Classico; the recipe had been purchased in 1925 by the small Swiss distillery E. Luginbühl and a version has been produced for mostly local consumption ever since. Gran Classico was developed by reverting back to the original recipe; it is made from a maceration of a mixture of 25 aromatic herbs and roots including wormwood, gentian, bitter orange peel, rhubarb, and hyssop. The maceration also creates a naturally attractive, golden-amber color, and no additional coloring is added. Gran Classico Bitter stands alone on ice or with soda water, but has amazing range as a modifier for many recipes and spirits. It has offered the cocktailian culture a more complex, non-red alternative Bitter ingredient for the world-famous 'Negroni'. Campari drinkers take note: the ultimate expression of Bitter. 45ml Pour.		
<b>APEROL</b> (Italy)	11%	<b>\$11</b>
Nearly 100 years old and still a brilliant entry styled aperitif. If you have never had a true aperitif - start here. Very easy going mildly sweet with spiced orange flavour. On ice or with soda or Spritz! 45ml Pour.		
<b>TEMPUS FUGIT - Liqueur de Violettes</b> (Switzerland)	22%	<b>\$10</b>
This unique and rare liqueur is based on a mid- 19th century French recipe and is made only in micro-batches by Swiss distiller Oliver Matter for Tempus Fugit Spirits. The protocol uses the finest French violets, traditionally hand-harvested in the sunny and historic Côte d'Azur, along the Mediterranean Sea, amongst the myriad of precious flowers cultivated in the region for the world's finest perfumes. This elegant elixir has a lower sugar content than the heavier 'crème'-style violet cordials, which more intensely highlights its delicate floral aromatics. Tempus Fugit Spirits Liqueur de Violettes is your ideal ingredient for both historic and modern cocktails, especially the Aviation, drizzled into a flute of champagne or simply chilled on rocks and sipped on its own. It is deep fuchsia-pink with purple reflections. Intense floral nose with a powdery tinge. Sweet but not sticky, intense violet flavor and aroma, balanced finish and length.		

*'When I read about the evils of drinking, I give up reading'*  
*- Henry Youngman*



<b>LE BIRLOU - Chestnut &amp; Apple</b> (France)	18%	<b>\$10</b>
A lovely French apéritif - perfectly blended harmony of chestnuts and crisp apples. Tres Chic!		
<b>ST. GERMAIN - Elderflower liqueur</b> (France)	20%	<b>\$9</b>
Once a year the Elderflower tree blossoms for just a few days. That rare blossom is collected and distilled into this striking drink. We serve it in cocktails as it has a beautifully lifted lychee type fragrance - but it works perfectly as a starter on crushed ice. We add a little lime wedge to cut the sweetness a touch.		
<b>RINQUINQUIN - a la peche</b> (France)	15%	<b>\$10</b>
A gentle and alluring aperitif made from peaches. A very sophisticated tippie, but mainly we stock it cause its name is really really cool. Say it out loud and you sound like your revving a motorbike.		
<b>TEMPUS FUGIT - Creme de Noyaux</b> (Switzerland)	30%	<b>\$11</b>
Tempus Fugit Spirits Crème de Noyaux is a classic 19th century French liqueur craft-made by distilling apricot and cherry pit kernels, combined with bitter almonds and other botanicals, creating a complex, nutty, pit fruit-sweet aroma and flavor, with a slight touch of balancing bitterness on the finish. Many years of research and tests were needed to finalize the production techniques and secure local Swiss sources of the natural ingredients indicated in the original protocols. Its garnet-red color comes from the addition of the natural coloring cochineal, following historic directives. This represents the classic lost Crème de Noyaux, prized by the best bartenders of the Golden Age. It is a perfect addition in many classic cocktails (especially those that call for nut or cherry liqueurs).		
<b>MAIDENII Dry Vermouth</b> (Victoria)	16%	<b>\$13</b>
A triumph of ingenuity. Gilles Lapalus is one of our favourite wine makers - from The Sutton Grange winery, and he has crafted this gem from native botanicals, including strawberry gum, wattle seed, sea parsley, and river mint. Its now our go to dry vermouth. 60ml pour.		
<b>PIMM'S No.3 Cup</b> (UK)	25%	<b>\$10</b>
There used to be several Pimm's, now only the No.1 cup is commonly found. (No.1 has a base of London dry gin to which a secret blend of herbs and fruits are added). We have tracked down a couple more - including this, the No. 3. Its a more wintery version of the drink and its based on Brandy, not Gin.		
<b>PIMM'S No.1 Cup</b> (UK)	25%	<b>\$9</b>
There used to be several Pimm's, but now only the No.1 cup is commonly found. No.1 has a base of London dry gin to which a secret blend of herbs and fruits are added. The classic way to drink Pimms is with lemonade. The Americans drink it with ginger ale. But we prefer it as a Fruit Cup...where we add loads of fruit, cucumber and mint, some vodka, lemonade and ginger ale...and of course Pimm's!!!		
<b>SUZE</b> (France)	15%	<b>\$11</b>
Suze was invented in Paris by Fernand Moureaux in 1885, but was not put on the market until 1889. It is still in production, now under the ownership of the Pernod group, although it is not widely known outside France. In 1912, the artist Pablo Picasso depicted a bottle of Suze in his collage "Verre et bouteille de Suze". It is made from root called Gentian...it reminds me a lot of tonic syrup with a herbal, almost sweet lemon flavour.		
<b>BYRRH</b> (France)	17%	<b>\$10</b>
Byrrh is a wine-based apéritif made of red wine, mistelle, and quinine. Its best on ice with a twist of lemon, or as a great alternative to Vermouth in a Negroni. 45ml pour.		
<b>MAIDENII Sweet Vermouth</b> (Victoria)	16%	<b>\$13</b>
A triumph of ingenuity. Gilles Lapalus is one of our favourite wine makers - from The Sutton Grange winery, and he has crafted this gem from native botanicals, including strawberry gum, wattle seed, sea parsley, and river mint. Its now our go to vermouth. 60ml pour.		
<b>JEAN LUC PASQUET Marie Framboise</b> (France)	16.0%	<b>\$10</b>
Clear. Dark pink appearance. Appealing, fresh aroma includes very ripe, fresh raspberry, earthiness combined with suggestions of manuka honey and crushed grapes. Light and silky entry builds with excellent concentration.		