



COCKTAILS

To the best of my knowledge there is no solid 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.

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

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!

*I am the last barman poet.
I see America drinking the fabulous cocktails I make.
Americans getting stinky on something I stir or shake.
The sex on the beach, the schnapps made from peach,
The Velvet Hammer,
the Alabama Slamma!
I make things with juice and froth: the Pink Squirrel, the 3-Toed Sloth.
I make drinks so sweet and snazzy:
The Iced Tea, The Kamikaze, The Orgasm, The Death Spasm,
The Singapore Sling, The Dingaling.
America you've just been devoted to every flavor I got.
But if you want to get loaded,
why don't you just order a shot?
Bar is open.*

- Brian Flanagan

THE CLASSICS AND RIFFS THEREOF

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. .

Sazerac

\$19

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.

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!!!

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.

Nice Guy Eddie

\$19

This is a simple drink in appearance, but as you know, appearances can be deceiving. The subtle balance between the strong, sweet and bitter components of this drink is tough to achieve, but delicious to drink. Rye whisky stirred down with orange and walnut bitters with a lick of Crème de Noyaux.

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.

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.

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.

Cable Car

\$18

Tony Abou-Ganim created this drink as the signature cocktail at the Starlight Room. As the sugared rim hints at, it's model was the Brandy Crusta of 19th-century fame. It remains his best known original cocktail. A pleasing mixture of spiced rum, lemon juice, dry curaçao and our house made simple syrup.

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!

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.

AND JUST A FEW MORE FOR GOOD MEASURE.

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.

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.

Casualty

\$19

From New York City's Amor y Amargo, the Casualty showcases Byrrh's versatility as a seasonless aperitif wine. Stirred with Scotch, Amaro Montenegro and two dashes of chocolate bitters, it serves as a pinch-hitter for sweet vermouth, resulting in a spirituous drink that's cold weather-ready.

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?

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. A great riff on a time tested classic.

Rob Roy

\$19

The Rob Roy cocktail was created in the late 19th century at the Waldorf Astoria in New York City. In simplest terms it is a Manhattan with Whisky being swapped for bourbon.

Farmers Armagnac

\$22

A pun on the Farmer's Almanac, the most ubiquitous bedside book apart from the Bible. The Farmer's Armagnac builds on the classic Sidecar formula, simply swapping out Cognac for Armagnac and Cointreau for Bénédictine.

De La Louisiane

\$22

his deep, boozy number goes by other names, including La Louisiane and Cocktail à la Louisiane. And the recipe varies. Traditionally, it's equal parts rye, Bénédictine and sweet vermouth—a simple ratio that can skew syrupy-sweet. In this version, from The PDT Cocktail Book, the amount of rye is upped to cut the saccharine notes. Dashes of Peychaud's bitters and absinthe add spicy and earthy notes, and blend the ingredients seamlessly.

Clover Club

\$17

The Clover Club Cocktail is a drink that pre-dates Prohibition, and is named for the Philadelphia men's club of the same name, which met in the Bellevue-Stratford hotel. The Clover Club cocktail is so beloved that it even has a bar in Brooklyn, New York, named after it. A well shaken blend of Dry London gin, lemon juice raspberry syrup and egg white for texture.

Millionaire

\$19

Little is known about this Prohibition-era cocktail except that it was a popular name for cocktails of that time. A tantalising mix of dark rum, sloe gin, apricot brandy and lime. Ripping.

Pegu Club

\$19

As the British colonized their way across continental Asia in the 19th century, they set up outposts for their empire's wayward explorers in an effort to provide a civilized gathering place after a long day of conquering. Each of these boys' clubs had their own rituals and drinking rites, and the Pegu Club, located in Yangon, Myanmar, found itself at the center of British social life in 1920s. Gin, Pierre Ferrand dry curaçao, lime and bitters shaken until ice cold.

THE NEGRONI

**Originating in Italy, supposedly in the Caffé Casoni in Florence, almost a century ago. It is claimed a certain Count Camillo Negroni asked his bartender, Fosco Scarcelli to make his favourite Americano cocktail (Campari, Sweet Vermouth, Soda Water) stronger, so the Fosco, being a clever man, 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.

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.

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!

"Alcohol may be man's worst enemy, but the bible says love your enemy."

- Frank Sinatra



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

\$17

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 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. 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 and some gomme. 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 kernels 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 kernels 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.

