



WOOLSHED

COCKTAIL MENU

After Dark

The Next Classic Courvoisier, Cointreau and Crème De Pêche, shaken and strained with fresh passionfruit and lemon juice	\$17
A Bitter Disappointment A signature mix of Tuaca and Pomme Verte shaken with fresh mint, apple and lemon	\$21
Sparkling Diamond Absolut Vanilla, passionfruit liqueur, fresh lemon, strawberry and pineapple, shaken hard and served with a side of Prosecco	\$21
Woolshed Devil Auchentonshan Bourbon oak whisky, chilli chocolate, and fresh lime, shaken with our house made pineapple and ginger shrub, served over fresh ice, with a side of Persian fairy floss and grated chocolate	\$21
Espresso Martini Fresh espresso, house infused vanilla vodka, Galliano Ristretto and a dash of vanilla sugar	\$20
Salted Caramel Espresso Martini Fresh espresso, Galliano Ristretto, and Kettle One vodka, shaken with our house made salted caramel syrup	\$22
Escobar Martini A blend of Absolut Vanilla vodka Grand Marnier and fresh espresso, shaken with vanilla, dark chocolate liqueur and a hint of fresh orange	\$20

Something Sweet

Rose Petal Martini Four Pillars Gin, Lychee, rose and fresh lime, sweetened with honey and vanilla	\$19
Raspberry Ginger Fizz Four pillars gin, raspberry, lemon & 100 taps ginger beer, perfect long drink after a long day	\$21
White Chocolate and Raspberry House made white chocolate liqueur, Absolut Raspberri vodka, pineapple juice, cream & berry purée	\$21
French Martini Absolut Raspberri, Chambord, and pineapple juice, shaken with fresh lime	\$19

Classics

Sidecar

\$19

Attributed to the motorcycle that a WW1 Army Captain living in Paris rode and from the quaint bistro where the Sidecar was born.

Courvoisier and Cointreau shaken with fresh lemon juice and finished with a frosted sugar rim

Old Fashioned

\$31

One of the great, original classic cocktails, the Old Fashioned was popularised by Bourbon distiller Colonel James E. Pepper.

Woodford Reserve Double Oaked bourbon stirred slowly over ice combined with a dash of Australian Bitters Company bitters, sugar and Luxardo

Chivas 18yr Sour

\$29

The first documented reference to the Whisky Sour was in a Wisconsin newspaper in the year 1870. You know that if a drink has been around for over 100 years, it has to be damn good.

Chivas 18yr old, freshly squeezed lemon juice and a dash of orange bitters, gently shaken and served with a burnt orange twist

The Bramble

\$19

The Bramble is a cocktail that has seen its way onto almost every UK cocktail bar menus, although a correct recipe is not always used, it is still a testament to its excellence of both flavour, and memorable naming, created in the mid-1980s by Dick Bradsell at Fred's Club in Soho, London.

A liberal serve of D1 London dry gin, fresh lemon juice and Crème de Mure, served over crushed ice, with fresh berries

Manhattan

\$25

It sailed through the Taft years and the Hoover ones; Nixon couldn't kill it and

Bush Jr. actually gave it strength and it will survive Trump, even if the rest of our society doesn't.

The greatness of the Manhattan was recognized while it was still in its hot youth, back in the 1880s, and its acclaim lasted long into the 20th century.

Woodford Reserve rye, Lillet Rouge, and Australian Bitters Company aromatic bitters, stirred down over ice with a hint of burnt orange and Luxardo

Negroni

\$23

The story of the Negroni begins at the Café Casoni in Florence.

There's no documented historical account, but it is believed by cocktailians that Count Camillo Negroni invented the drink when he ordered an Americano made with gin in place of the usual soda water.

It was a success and not long after, the Negroni family founded the Negroni distillery, which produced a ready-to-drink version of the cocktail that they called Antico Negroni 1919.

Equal Parts Four Pillars Gin, Campari, and Lillet Rouge with a dash of orange bitters and burnt orange

Martini

All of our Martinis can be made to your specifications; speak to one of our friendly bar staff for any recommendations. All Martinis are served using Lillet Blanc, Cinzano Blanco, or Noily Pratt.

Four Pillars Rare Dry	Yarra Valley, Vic	\$27
Beefeater 24	Kennington, London, England	\$27
Hendricks	Girvan, Ayrshire, Scotland	\$30
D1 London Dry Gin Premium Cut	London, England	\$31
Tanqueray 10	Cameron Bridge, Scotland	\$32
Rogue Society	Auckland, New Zealand	\$27
Eristoff	Racha, Georgia	\$25
Ketel One	Schiedam, Holland	\$27
D1 London Potato	London, England	\$31
Grey Goose	Gensac-la-Pallue, France	\$33

A Little Bit of Everything Else

Bloody Maria		\$21
Heradurra Plata Tequila, tomato juice, fresh chilli, lemon and lime juice, served in a tall glass with fresh chilli, coriander and a celery salted rim and salted cucumber		
Pink Margarita		\$21
Agave nectar, pink Passion tequila and Cointreau, served in a chilled margarita glass with a pink salted rim		
Aperol Spritz		\$19
A refreshing boost of Aperol, orange bitters and Italian Prosecco, served with fresh orange and a dash of soda to keep you hydrated!		
High Society		\$20
Lillet Rosé, Rogue Society gin and lemon served in a coupé		
The Pink Fiesta		\$17
Absolut Raspberri, strawberry liqueur, fresh strawberry, mint and lemon juice, topped with moscato		

Cocktails To Share

Lady Lychee	\$36
Paraiso lychee liqueur, Absolut Vanilla, fresh mint, lime, lemonade, the perfect hot day share jug.	
Pimms Jug	\$36
A large serving of Pimms No. 5, seasonal fruit, dry ginger, lemonade	
Big Strawberry Woo Woo	\$36
A disco ball of a pitcher; Absolut Raspberri vodka, Dekuyper Peach liqueur vodka, strawberries and cranberry juice. For the first (and last) people on the dancefloor.	
Bolivian Mojito	\$36
A twist on the classic. Agwa combined with lime and mint topped with ginger ale and a dash of soda	

Mocktails

Five Alive	\$8.5
A fruity serve of mixed juice a little sugar all shaken with ice, served in a highball	
Ginger Vacation	\$8.5
Apple juice, mint, strawberries topped with ginger ale	
Pink Citrus	\$8.5
Our version of a shirly temple - lemon, granadine topped with lemonade	