



WOOLSHED

COCKTAIL MENU

'Days get shorter and shorter, nights longer and longer,  
before you know it, your life is just one long night with  
a few comatose daylight hours.' -Brian Brown, Cocktail 1988

Here at the Woolshed we endeavour to mix the old with the new,  
we don't hesitate to have fun with our drinks,  
we use top quality ingredients and a whole lotta love in everything we create,  
from classics to signature cocktails we are always in pursuit of the  
perfect balance, just like in life.

## Featured

Paloma Royal Herradura Plata tequila, Campari, grapefruit, soda, seasonal fruit	single \$15    jug \$35
Pink and Tingly Absolut Raspberri vodka, Chambord, peach schnapps, cranberry and lemonade	single \$15    jug \$35
Strawberry Smash Who doesn't like an interesting combination, but when it works, we smash it! Thanks Kyle! Sipsmith gin, strawberry, basil, balsamic, lemon	\$20
Rum Nut Ratu Spiced Rum, Ratu Liqueur, Orgeat, orange bitters, touch of coffee	\$20
Jä Groni Jägermeister, Campari, Lillet Rouge, Lillet Rose	\$20
Mulled Wine House made mulled wine infused with cloves, star anise, vanilla, cinnamon and orange with Bati Spice rum	\$15

# Signature

Espresso Martini We wouldn't be in Melbourne with out this! Absolut Vanilla vodka, fresh espresso, Galliano Ristretto and a dash of vanilla	\$20
Lychee Martini Twist on a classic that goes down easy Four Pillars Rare Dry gin, lychee, rose, lemon	\$20
Raspberry Ginger Fizz Perfect long drink after a long day Rogue Society gin, raspberry, lemon & 100 taps ginger beer	\$20
Woolshed Bloody Mary <i>(Only \$15 on Sunday's)</i> House smoked vodka, tomato juice, fresh chilli, lemon and lime juice, served in a tall glass with fresh chilli, salami, olives, a paprika and celery salted rim, lemon wedge and a mini Tabasco if you want that extra kick!	\$20
Pink Fiesta Absolut Raspberri vodka, strawberry, mint, lemon juice, topped with moscato	\$18
Up In Smoke Brought to us by Miguel, strong but delicate House Aged Woodford Reserve Bourbon, Benedictine, Averna, laphroaig 10yr, bitters and Absinthe rinse	\$24
Pepper Cognac It's not often your cocktail comes with a food pairing, thanks to Asha we get the best of both Pepper infused Courvoisier VSOP, chocolate bitters, sugar, honey and sesame rim paired with Tarwin Blue cheese	\$22
Hot Buttered Rum For those winter nights, inspired by Sam, this is how to stay warm and indulgent Bati Spice Rum, spiced butter, fresh orange	\$20
Lime Sorbet Absolut Citron vodka, Absolut Vanilla vodka, lime, vanilla and egg white	\$18
Lemon Meringue Pie We prefer to drink our dessert! Absolut Citron vodka, White Crème de Cacao, lemon, cream and milk	\$16
White Chocolate Passion House made white chocolate liqueur, Absolut Vanilla vodka, pineapple, cream & passionfruit	\$19

# 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
Hernö Old Tom	Northern Sweeden	\$32
Sipsmith	London, England	\$29
Eristoff	Racha, Georgia	\$25
Ketel One	Schiedam, Holland	\$27
D1 London Potato	London, England	\$31
Grey Goose	Gensac-la-Pallue, France	\$33

Classic cocktails are always available, just ask at the bar