

Wines

Sparkling

150ml / Bottle

Aurelia Prosecco 200ml | 17
South East Australia

Aurelia Prosecco | 52
South East Australia

The Lane Lois Blanc de Blancs | 62
Adelaide Hills SA

Freixenet Cordon Negro Cava | 13 / 50
Catalunya ESP

Piper-Heidsieck Cuvée Brut | 190
Reims France

Hancock & Hancock Shiraz Cuvée 200ml | 17
McLaren Vale SA

White

150ml / 250ml / Bottle

The Lane Sauvignon Blanc | 60
Adelaide Hills SA

The Hidden Sea Sauvignon Blanc | 13 / 17 / 50
Limestone Coast SA

Majella Riesling | 52
Coonawarra SA

Gemtree Luna Crescente Fiano | 58
McLaren Vale SA

Pikorua Pinot Gris | 13 / 17 / 50
Marlborough NZ

The Hidden Sea Chardonnay | 13 / 17 / 50
Limestone Coast SA

Wildflower Chardonnay | 54
Western Australia

Fiore Moscato (White or Pink) | 13 / 17 / 50
South East Australia



Rosé

150ml / 250ml / Bottle

St. Aimé Rosé | 14 / 18 / 52
Central Ranges NSW

Red

150ml / 250ml / Bottle

Wild Oats 187ml Cabernet Merlot | 14
Western Australia

Hidden Sea Shiraz | 13 / 17 / 50
Limestone Coast SA

Mitolo Lupo Shiraz | 75
McLaren Vale SA

Hentley Farm The Beauty Shiraz | 165
Barossa Valley SA

Metala Cabernet Sauvignon | 56
Langhorne Creek SA

Riddoch Cabernet Sauvignon | 75
Coonawarra SA

Pennant Cabernet Sauvignon by Robert Oatley | 240
Margaret River WA

Robert Oatley Pinot Noir | 14 / 20 / 58
Victoria

Majella The Musician Shiraz Cabernet | 52
Coonawarra SA

Hancock & Hancock Tempranillo | 60
McLaren Vale SA

Ziegler Fire Clay Grenache | 62
Barossa Valley SA



Bourbon / Whiskey | 30ml

Bulleit Bourbon | 13

Jack Daniels | 13

Jim Beam White | 13

Makers Mark | 13

Wild Turkey | 13

Canadian Club | 13

Fireball | 13

Jameson | 13



Scotch | 30ml

Johnnie Walker Red | 13

Johnnie Walker Black | 13

Chivas Regal 12yo | 15

Glenfiddich | 17

Dewars 12yo | 16

Balvenie Single Malt 12yo Double Wood | 18

Rum | 30ml

Bacardi | 13

Bundaberg | 13

Sailor Jerry | 13

Captain Morgan Spiced Gold | 13

Kraken Black Spiced | 14

Malibu | 14

Ron Zacapa XO 30ml | 39

Vodka | 30ml

Smirnoff Red | 13

78 Degree | 14

Belvedere | 17

Grey Goose | 17

Add \$1.00 for mixer

Cognac | 30ml

Courvoisier VSOP | 17

Hennessey VSOP | 17

Brandy | 30ml

St Agnes | 13

Ouzo | 30ml

Olympus Ouzo | 13

Tequila | 30ml

Jose Cuervo | 14

Cazadores Blanco | 14

Cazadores Resposado | 14

Cazadores Anejo | 14

Liqueurs | 30ml

Baileys | 13

Midori | 13

Pimms | 13

Alize Bleu | 13

Chambord | 13

Cointreau | 13

Frangelico | 13

Galliano Black Sambuca | 13

Galliano White Sambuca | 13

Grand Marnier | 13

Jagermeister | 13

Kahlua | 13

Southern Comfort | 13



Add \$1.00 for mixer

Packaged Beer

- Asahi** | 12
- Corona** | 12
- James Boags** | 12
- Coopers Pale** | 12
- Coopers Sparkling** | 12
- Great Northern (Mid)** | 12
- Coopers Stout** | 12
- Hahn Super Dry** | 12
- Cascade Light** | 12
- Stella Artois** | 12
- Gluten Free Beer** | 12
- Non-Alcoholic Beer** | 10



Beer Tap

Please ask our service associates for our exclusive choices

- Schooner** | 12
- Pint** | 15
- Imperial** | 18

Cider

- Hills Apple** | 12
- Hills Pear** | 12

RTDs

- Vodka Cruiser** | 14

Sangria Jugs

- The Bay Bubbles** | 60
Vodka / Sparkling White / Apple Juice / Cucumber and Apple
- Strawberry Sunset** | 60
Strawberry Liqueur / Mint / Strawberries / Lemon wedges / Apple and Cranberry Juice / Rose
- Caribbean Surprise** | 60
Spiced Rum / Vanilla Liqueur 43 / fresh Orange and Lemon slices / Red Wine / Apple Juice
- Passion Pop** | 60
Vodka / Elderflower Liqueur / Passionfruit / Orange slices / White Wine / Orange and Pineapple Juice

Shots

B52 | 13

Baileys Irish Cream / Grand Marnier / Coffee Liqueur

Blow Job | 13

Amaretto / Baileys Irish Cream / Whipped Cream

Chocolate Cake | 13

Hazelnut Liqueur / Vodka / wedge of Lemon with Sugar

Silver Bullitt | 13

Gin / Scotch / Lemon twist

Alabama Slammer | 13

Sloe Gin / Amaretto / Southern Comfort / Orange Juice

Fresh Pussy | 13

Absolut Vodka / Peach Schnapps / Cranberry Juice / Lime Juice

Jager Bomb | 13

Jägermeister / Red Bull



Coffee

Café Latte | 5

Flat White | 5

Cappuccino | 5

Long Black | 4

Short Black | 4

Macchiato | 4

Long Macchiato | 4

Hot Chocolate | 6

Chai Latte | 6

Mocca | 6

Dirty Chai Latte | 6

Mug | 1.5

Milk

Full Cream and Skim

Iced

Iced Chocolate | 10

Iced Coffee | 10

Tea

English Breakfast, Earl Grey, Green, Peppermint, Lemon, Chamomile | 5

Juice

Orange, Cranberry, Pineapple, Apple | 6

Soft Drinks

Post Mix

Pepsi, Pepsi Max, Lemonade, Solo, Sunkist, Tonic Water | 6

300ml Drinks

Dry Ginger Ale | 7

Lemon Lime and Bitters | 7

Soda Lime and Bitters | 7

Red Bull (250ml) | 7

Fever-Tree Tonics (300ml) | 8

Mediterranean / Cucumber / Indian Tonic / Ginger beer / Elderflower / Aromatic / Lemon



Gins

Australian Distilling Co.

Whilst our roots are traditional, our approach is not. Every spirit Australian Distilling Co. produces is a homage to the beautiful cities and regions of Australia. By distilling in locations throughout Australia we ensure that each spirit we create is an authentic articulation of something that is both beautifully crafted and uniquely Australian.

Adelaide Gin | 20

Garnished with an orange wheel slice and served with Fever-Tree Mediterranean Tonic Water.

The beautiful richness of Kangaroo Island lavender gives Adelaide Gin a subtle and delicate lavender profile. While floral in nature, the flavour profile is built up with a traditional range of spices, including juniper root, coriander and cardamom. The result is a truly unique spirit enhanced by the flavours of South Australia

Melbourne Gin | 20

Garnished with a cucumber slice and served with Fever-Tree Indian Tonic Water.

This small batch gin leads with juniper, then is enhanced by opulent spices and zest, reflective of this culture-rich and effortlessly cool city. The palate is balanced by complementary layers of cinnamon, mountain pepper and a touch of fresh ginger.

Sydney Gin | 20

Garnished with an orange wedge and served with Fever-Tree Mediterranean Tonic Water.

When seeking to capture the essence of Sydney, we utilised the region's local botanicals to show off the unique flora of this sun-soaked country. Our set of aromatics are distinctly Sydney, including juniper, coriander, native lemon myrtle and orange zest - all patiently added to the finest quality base.

Seppeltsfield RD Distillery | Barossa Valley

Named after the picturesque, palm-lined stretch of road in the Barossa where this award-winning distillery calls home, Seppeltsfield Road Distillers are making waves both at home and abroad with their range of premium, handcrafted gins. The brain-child of the gin-loving, husband and wife duo, Jon and Nicole Durdin, Seppeltsfield Road Distillers produce gins that are bright, fresh, exciting and above all delicious, carefully crafted, with patience, dedication, and a commitment to only using the highest quality ingredients.

Seppeltsfield House Gin | 13

Garnished with green apple and served with Fever-Tree Mediterranean Tonic Water. A refreshingly modern gin with layers of fresh citrus on subtle juniper notes. Chamomile and locally grown lavender add delicate depth, and cornflower gives beautiful, bright sweetness.

Seppeltsfield Barossa Dry Gin | 18

Garnished with pink peppercorns and dehydrated pink grapefruit, served with Fever-Tree Indian Tonic Water. A classic dry-style gin with clean juniper and coriander notes, and hints of pink peppercorns harvested from the Western Ridge of the Barossa Valley.

Seppeltsfield Savory Allsorts Gin | 20

Garnished with slice of lemon and sprig of rosemary, served with Fever-Tree Mediterranean Tonic Water. This gin is distinctly savory with upfront star anise characters fused with thyme, marjoram, borage, and gentian, giving wonderfully fresh herbaceous flavors.

Seppeltsfield Barossa Shiraz Gin | 20

Recommended to enjoy just neat over ice or mixed with Fever-Tree Indian Tonic Water. Produced in a sloe gin style, handpicked Western Barossa Shiraz is macerated in House Gin. This flavoured gin delivers soft tannins and rich Shiraz fruit flavours, with subtle juniper, orange, and cinnamon notes.

Thirty Six Short Distillery | Virginia

An Adelaide born and raised family business driven to realise their late father's dream of distilling traditional Rakia with a modern twist. Since then they have expanded to creating only the best gin on the South Australian plains of Virginia using locally sourced fruits.

Original Gin | 20

Garnished with cucumber and served with Fever-Tree Mediterranean Tonic Water. Made with a balanced range of botanicals with lifted floral notes taking you on a journey to a full flavoured back palate.

Blood Orange Gin | 20

Garnished with blood orange/orange and served with Fever-Tree Indian Tonic Water. Has a fragrant, sweet blood orange scent that is very lightly spiced and uses blood oranges from the family's property.

Rhubarb Gin | 22

Garnished with fresh apple and rhubarb and served with Fever-Tree Aromatic Tonic Water. Made with South Australian rhubarb, grown for Virginia Spirits. A delicately smooth gin enhanced with a distinctive floral and rhubarb bouquet giving it a crisp and refreshing finish to the palate.

McHenry Distillery | Tasmania

Started in 2010 by William and Alison McHenry, McHenry Distillery is recognized as one of Australia's leading distilleries. Located in Tasmania, the Distillery sits on the edge of this southern world and at its heart lies the unspoiled natural environment of Tasmania. The stormy air rising from the Southern Ocean and the ancient soil forms its foundation. Unique to the location is its natural spring which feeds the pure and fresh water directly into the Distillery.

Old English Sloe Gin | 22

Garnished with a slice of lemon, served with Fever-Tree Lemon Tonic Water. Slightly ruddy, ruby red with brick red edges. Offers moderate aromas of semi-ripe blackberry and raspberry. Light and natural in the mouth with brambly, dried berry flavors followed by hints of raspberry tart and flashes of gin peeking through at the finish. Ends nicely balanced, mildly tannic and pleasantly long. Avoids the 'too sweet trap'.

Butterfly Gin | 23

Garnished with a strawberry and thyme, served with Fever-Tree Mediterranean Tonic Water. McHenry Butterfly Gin features the Butterfly Pea Flower, a natural botanical which results in a spectacular transformation from deep Asiatic blue to an alluring pink with the addition of tonic water.

Glen Ewin Estate | Adelaide Hills

Glen Ewin Estate has been a home and working farm for generations, inspired by the textures and flavours from the landscape. The finest handpicked figs are selected, and every nuance of flavour are selected from the products.

Pot and Still Fig Gin | 21

Garnished with a wedge of lime and served with Fever-Tree Mediterranean Tonic Water. Bright gold, this gin opens with a bouquet of fresh figs and traditional botanicals. Brief air contact accents hints of lavender, lemon verbena and earthy juniper while the fruit retreats. Pure and creamy with semi-sweet fig flavours dominating, finishing with delicate peel and herbal freshness. Skilfully balanced.

Dasher + Fisher | Tasmania

Isolated from the rest of the world, north-west Tasmania is naturally blessed. The purest water runs from the snowmelt from Cradle Mountain via Rivers - Dasher and Fisher.

Ocean Gin | 21

Garnished with a slice of fresh radish, served with Fever-Tree Indian Tonic Water. Tasmanian Coastal Gin. A clean salty, smooth sophistication. A session able drink. Begging you to take another sip. Wakame seaweed, pepper berry, lavender.

Raspberry Gin | 22

Garnished with fresh strawberry, best enjoyed over ice or served with Fever-Tree Premium Soda Water. Sumptuous fresh raspberries from northwest Tasmania. A beautifully balanced, mix of spice, fresh berry and sweetness.

Applewood Distillery | Adelaide Hills

Founded in 2015, Applewood is the number 1 gin distillery in the Adelaide Hills and uses only native ingredients.

Applewood Coral Pink Gin | 21

Garnished with pink peppercorns and vanilla, served with Fever-Tree Indian Tonic Water. Inspired by the Great Barrier Reef and its tropical surrounds, the aromatics of Strawberry Gum, the fragrant spice of ribberries and the salinity of Karkalla, Coral Pink Gin truly speaks of a captivating Australian seascape.

Applewood Alpine Gin | 21

Garnished with lime and rosemary and served with Fever-Tree Mediterranean Tonic Water. A traditional, bold Australian gin, with double macerated juniper, intense finger lime and subtle pepper berry spice.

Forty Spotted Lark Distillery | Tasmania

Tasmanian Lark Distillery is synonymous with the Australian distilling scene. Known the world over for its award-winning malt whisky it is increasingly recognized for its gin. Its founder, Bill Lark, is credited with setting the scene for the craft distilling industry we see exploding in Australia today.

Citrus & Pepperberry Gin | 23

Garnished with orange, rosemary, and served with Fever Tree Indian Tonic Water. Forty Spotted Citrus & Pepperberry showcases the sweet, aromatic influence of Australian citrus and the spice of native Tasmanian pepperberry. With refreshing notes of orange and tangerine and a long citrusy finish, each sip is like biting into a fresh, juicy orange.

Tassie Bush Honey Gin | 26

Garnished with rosemary, slice of apple, and served with Fever Tree Indian Tonic Water. Forty Spotted Tassie Bush Honey brings together the warming sensation of rooibos tea and the silky sweetness of Tasmanian bush honey. A fleeting hit of fragrant juniper quickly yields to a wave of caramel, consumed by a flood of floral meadow notes and a touch of peppery heat.

Archie Rose Distilling Company | Sydney

Australia's most highly awarded distillery founded in 2014. Utilises the diversity of the crops and produce grown across Australia.

Archie Rose Signature Dry Gin | 20

Garnished with a wedge of lemon and sprig of rosemary, served with Fever-Tree Elderflower Tonic Water. Features a distinctive selection of traditional and native botanicals, each uniquely infused and individually distilled in a copper pot for a wonderful, complex character. Featuring blood lime, river mint, fresh lemon myrtle and dorrigo pepperleaf. Awarded World's Best International Contemporary Gin.

Never Never Distilling Company | McLaren Vale

Founded by 3 people with a passion for flavour and having a serious go at creating Australia's most exciting and innovative Spirit brand. Juniper is the core of the ingredients, thus called the Juniper revolution. The Juniper is distilled in three ways using the triple Juniper method, complimented by 8 other botanicals including the Australian pepper berry. This creates rich and complex gins and makes delicious gin and tonics or cocktails.

Never Never Triple Juniper Gin | 21

Garnished with a lemon wedge and sprig of thyme, served with Fever-Tree Lemon Tonic Water. With early pine and angelica root. You can almost smell the fresh juniper branches, boughs and needles. Hints of bitter orange oil lends to a lovely depth and roundness.

Never Never Grenache Gin | 21

Garnished with raspberries and a sprig of thyme, served with Fever-Tree Mediterranean Tonic Water. You can smell fresh cherry and plump fruits. Plush tannins and a silky, ripe body followed by a light boysenberry swirl.

Ambleside Distillery | Hahndorf

Ambleside Distillers produce uncomplicated, creative and innovative spirits whilst keeping respectful to the traditional art form of distilling. They source the highest quality ingredients, which are mostly picked and grown in the distillery garden in the Adelaide Hills. Each hand-crafted spirit encompasses its own personality, one that will have a lasting effect to stand the test of time.

Big Dry Gin | 21

Garnished with a slice of jalapeno and coffee beans, served with Fever-Tree Indian Tonic Water. Big, dry and peppery with notes of rosemary, thyme, kaffir lime and sage, but what sets the gin apart is the jalapeno that gives the gin that extra kick. The intense and robust flavours complement the dry taste of the juniper berries.

No 8 Botanical Gin | 21

Garnished with dehydrated organic orange, served with Fever-Tree Aromatic Tonic Water. No 8 showcases the zesty citrus flavour of SA's very own Riverland Oranges. The botanical gin is soft and smooth on the palate. The citrus notes are complemented by the distinct flavour of star anise and coriander seed.

Red Hen Distillery | Adelaide

Every Wednesday night after work four guys gather to distill, infuse and bottle gin at Adelaide's first CBD based distillery, Red Hen. The three Vallenga Brothers, Michael, Anthony and Daniel, and old friend Luke Page, spent years catching the red hen railcars into town or school. Now they meet at their own incarnation each night for 'gin night.' "The kids think it's 'gym night'," jokes Page, but they are not completely wrong - there is plenty of physical activity required to haul the ingredients around, operate the equipment, and fill, label and seal each bottle. After 2 years and 30 practice batches the effort has paid off.

Classic Dry Gin | 21

Garnished with cucumber and served with Fever-Tree Elderflower Tonic Water. This gin is juniper forward, with some soft citrus and floral notes upfront. The pallet is crisp and peppery off the back of fresh celery leaf, cubeb Pepper Berries and grains of Paradise. These tones flow smoothly with a hint of Cassia into a light but earthy finish.

Ultra Violet Gin | 23

Garnished with fresh strawberry and rosemary served with Fever-Tree Mediterranean Tonic Water. Well-rounded gin with a light oily juniper texture. Delicate spicy notes shine through from the presence of coriander and pepper, followed by a mellow sweetness to finish on the back of vanilla and Cassia.

Kangaroo Island Spirits

Owners Jon and Sarah Lark married in 2002 and set out to establish Australia's first dedicated gin distillery where they wanted to do things properly, the traditional way. They believe that gin should be predominantly juniper flavoured. A huge number of distilleries have started since KIS was established, almost by force and wilful marketing. The KIS model is based on inclusion, family, sharing ideas, and being creative with botanicals, resulting in more craft products.

Mulberry Sloe Gin | 24

Garnished with fresh berries and basil, served with Fever-Tree Lemon Tonic Water. This historic mulberry tree on KI was the inspiration for this take on a sloe gin. Naturally sweet and boldly tart, rich and smooth mulberry flavours distinguish this elegant gin.

Wild Gin | 22

Garnished with lemon, thyme, green apple, and fresh strawberries, served with Fever-Tree Mediterranean Tonic Water. This gin is distilled uniquely with 'Boobialla' - Kangaroo Island's native juniper. Fresh local limes balance with the perfume of mint picked from our garden and finished with the warmth of harvested pink peppercorns.

23rd St Distillery | Renmark

Twenty Third St Distillery is named for its location on the corner of 23rd Street and Renmark Avenue in Renmark, South Australia. 23rd St was opened on the 23rd September 2016.

Signature Gin | 19

Garnished with orange and lime, served with Fever-Tree Lemon Tonic Water. Aromas are led by juniper, Riverland mandarin and coriander, with hints of spices. On the palate, juniper is closely followed by mandarin, with fresh lime on the back palate.

Violet Gin | 21

Garnished with dehydrated orange and rosemary, served with Fever-Tree Indian Tonic Water. Pure, smooth Australian sugar-cane spirit is distilled with traditional juniper and Australian native botanicals lemon myrtle, cinnamon myrtle, pepper berry, finger lime and wattle seed. Butterfly pea are steeped in the liquid for 18 hours to bestow their natural blue tint. This is sensitive to PH and transforms to delicate violet with added acidity such as tonic or lemon.

Prohibition Liquor Co. | Adelaide

With the introduction of prohibition in 1920 a shadowy underground industry sprang into existence. Its aim was to give people what they wanted most and gin was the liquor of choice. 100 years later their spirit lives on at Prohibition Liquor.

Original Gin | 22

Garnished with orange slices and served with Fever-Tree Lemon Tonic Water. The unique flavour story starts with wormwood, a banned substance in prohibition era, better known for creating absinthe. This, combined with a tinge of blood orange and ruby red grapefruit, delivers a fresh citrus edge, taking juniper, coriander and ginger root on a journey away from the standard. It brings an Australian native lemon myrtle and subtle notes of green tea, vanilla and lavender to soften the finish and draw out flavour depth on the palate. The result is a sophisticated, deep flavour with a fresh citrus note and warm, peppery finish.

Shiraz Barrel Aged Gin | 24

Served on ice with Fever-Tree Soda. We have aged a 60% expression of our original gin in custom coopered barrels which formerly held American bourbon, then most recently Barossa Valley Shiraz – re-charred and now giving new life to our Shiraz Barrel Aged Gin. This overproof blush coloured spirit is soft and silky with a gentle Shiraz note and ricked oaked rye black note. It is punchy, yet still maintains the vanilla and floral notes which define PLC Gins.

Blood Orange Gin | 29

Garnished with dehydrated blood orange/orange and served with Fever-Tree Mediterranean Tonic Water. The short season of blood oranges herald winter turning to spring. To celebrate, our blood oranges were sourced from a single orchard near Loxton, then peeled and distilled with the finest botanicals within days of picking. Juicy, loud, and playful – they are paired with Riverland lemons and mandarins for citrus contrast and depth. Strawberry gum, chamomile and cinnamon myrtle enhance the floral characteristics.

Adelaide Hills Distillery | Adelaide Hills

In 2016 the Adelaide Hills Distillery teamed up with Steve Doorman and Toby Kline of the Hills Cider Company, uniting two locally minded liquor companies and helping to drive the distillery forward. Adelaide Hills distillery use their own custom-built copper still. With 100% vapour infusion, they have their gin basket after the column which ensures extraction of the botanicals via the purest vapours and lower temperatures to retain delicate, fresh aromas. Each botanical is distilled individually and then blended, including many native Australian ingredients.

Adelaide Hills Sunset | 21

Garnished with strawberries and served with Fever-Tree Mediterranean Tonic Water. A premium spirit with an exquisite taste. Balanced and complex with a core of fresh red berries and a hint of eucalyptus, pine and botanicals.

Adelaide Hills 78 Degree | 19

Garnished with a sprig of rosemary and served with Fever-Tree Mediterranean Tonic Water. A complex and savoury gin distilled from a grape base and vapour infused with 12 botanicals selected specifically for their purity and quality. Pungently aromatic and displaying resinous, citrus and floral notes with underlying spice.

Husk Distillery | Northern Rivers of New South Wales

Husk Distillery are first generation, new world distillers. On the east coast of Australia in the Northern Rivers of New South Wales lies the deepest caldera in the southern hemisphere. At the focal point of the caldera and still dominating the region is the eroded core of the once mighty Tweed Volcano. Known as Wollumbin or 'cloud catcher,' it was named Mt Warning by Captain James Cook in 1770 to warn mariners of the treacherous coastline between Fingel Head and Point Danger. Nestled in the caldera below, set on 150 acres of farmland with the Pacific Ocean to the east and the Gondwana rainforest to the west, lies Husk Farm Distillery.

Ink Gin | 19

Garnished with two sliced strawberries and a sprig of rosemary, served with Fever-Tree Mediterranean Tonic Water. Born out of a desire to make something truly unique and 3 years in the making, Ink Gin was first released in 2015. The first two batches were made in a tiny 50 litre pot still in the old green shed/pilot distillery at Husk Farm. It is a premium dry gin made with 13 botanicals, including a mix of traditional and Australian natives. Like all true gins juniper berries are the largest botanical component, however the defining character of ink gin comes from the second tier botanicals led by locally grown lemon myrtle leaf, coriander seed, Tasmanian pepper berry and freshly peeled sundried sweet orange peel. The final ingredient is added in a post distillation infusion - the specially prepared petals of the butterfly pea flower are steeped in the still for 24 hours to give the gin its distinctive colour.

Australian Native Spirits

Founded by proud Larrakia man Daniel Motlop, Seven Seasons is a premium spirits business that uses the world's oldest new flavours. Products are inspired by the Seven Seasons, as laid down by the Larrakia people. Seven Seasons heroes native Australian ingredients. Following the sustainable lores of the land, and using what is bountiful in nature, they make sure those ingredients are there again next year, and the year after that.

Green Ant Gin | 23

Garnished with lime wedges and a myrtle leaf, served with Fever-Tree Elderflower Tonic Water. Displays vibrant flavours of lime and coriander with a big citrus and lime burst on the palate, and the spicy notes of pepper berry to balance the citrus flavours. Actual green ant bites themselves are often unnoticeable, however the venom that the ant injects via a sting in its abdomen initiates a sharp burning sensation, beginning seconds after the sting and lasting anywhere from 5 minutes to as long as two hours, or even up to a day with some species. Yes, they can be eaten, but preferably not whilst alive.

Bush Apple Gin | 23

Garnished with apple and strawberries, served with Fever-Tree Mediterranean Tonic Water. It tastes a little like berries and orange blossoms, but the newest gin on the block is a blush stunner created using native Australian ingredients. Seven Seasons Bush Apple Gin with its balanced juniper flavours and jammy notes is a pure delight, perfect for a pink-hued G&T

Hendricks | Scotland

Hendricks brand of gin produced by William Grant and Sons at the Girvan Distillery, Scotland and launched in 1999. Voted best gin in the world in 2003.

Hendricks Gin | 18

Garnished with cucumber and a squeeze of lime juice, served with Fever-Tree Indian Tonic Water. Distilled with juniper, caraway, coriander, elderflower, chamomile, orange (fruit) and lemon peel, yarrow, angelica, cubeb pepper and orris root.

The House of Suntory | Osaka, Japan

The House of Suntory is the founding house of Japanese Whiskey, Raku Gin and Haku Vodka, and represents the nature and spirit of Japan.

Roku Japanese Gin | 17

Garnished with ginger and served with Fever-Tree Indian Tonic Water. Roku gin is a journey through the four seasons with six unique Japanese botanicals including sakura flower, sakura leaf, yuzu peel and sancha tea. Has an ethereal top note of cherry blossom, with notes of green tea, citron and pepper.

Malfy Gin | Italy

Distilled by the Vergnano family at their distillery, Malfy was the first Italian gin to be imported into the US. Gin is typically considered to have originated in Holland in the 17th century, but the company asserts that monks in Italy were distilling juniper-based medicinal spirits as far back as 1050.

Malfy Gin Rosa | 18

Garnished with rosemary and a slice of pink grapefruit, served with Fever-Tree Mediterranean Tonic Water. Pink grapefruit might be the focus but there is a lot more going on in this pink gin. It is an Italian gin built around the delicious taste of Sicilian pink grapefruits and features a hint of rhubarb too.

Malfy Con Limone Gin | 19

Garnished with slice of lemon, and junipers, served with Fever-Tree Indian Tonic Water. The palate is absolutely bursting with incredible lemon flavor. On the early palate, you get some coriander and juniper, hints of licorice, with faint hints of fennel, ushering in a citrus dominated finish that has some piney low notes, and traditional gin spice.

Lyre's Spirits – Non-Alcoholic Gin | Sydney

Many years in the making, Lyre's exquisite range of lovingly crafted non-alcoholic spirits was borne from a quest to make the impossible possible – giving the freedom to drink your drink, your way.

Lyre's Dry London Gin – Non-Alcoholic Gin | 17

Garnished with grapefruit and sprig of rosemary and served with Fever-Tree Mediterranean Tonic Water. Firm flavours with juniper and citrus. Earthy notes fill the mid-palate which has lovely vinous qualities. The pepper berry adds warmth and delivers a generous, dry finish.