

**A MONTHLY LIST
THAT'S HARD
TO RESIST**

COCKTAILS

**THIS MONTH'S
HOTTEST
COCKTAILS**

MOSCOW MULE



- 45ml **BELUGA NOBLE VODKA**
- 15 ml fresh lime juice
- 5ml sugar syrup
- 100ml ginger beer

Squeeze lime juice into a Collins glass (or Moscow Mule mug) and add 2 or 3 ice cubes, then pour in the vodka and fill with cold ginger beer. Garnish with a lime wedge and a mint spring.

RUM & COKE WITH CHAMPAGNE



- 45ml **BACARDI OAKHEART**
- 30ml **CAPI SPICED COLA**
- 10ml **FERNET BRANCA**
- dash of orange bitters
- 100ml **MUMM CORDON ROUGE**
- lemon twist garnish

Add all ingredients except for the garnish and Champagne to a highball or double old-fashioned glass and add cubed ice. Top with Champagne and stir with a bar spoon to incorporate. Garnish with a lemon twist.



LONDON MARTINI

- 60ml **LONDON NO1 GIN**
- 15ml **GONZALES BYASS SECO**

Put the ingredients into a mixing glass and cover up with ice. Stir for a few seconds and pour into martini glass. Garnish with lemon twist.



VENETIAN SPRITZ



- 45ml **SELECT APERITIVO**
- 90ml **CIELO PROSECCO**
- dash of **CAPI SODA WATER**

Pour the Select into the wine glass first, over ice add the prosecco, and add the soda water. Top with a slice of orange and enjoy!



PIMM'S



- 4 cups ice cubes
- 1 lemon, cut into thin slices
- 160ml **PIMM'S NO. 1**
- 125ml lemonade, chilled
- 125ml ginger ale, chilled
- 1/2 Lebanese cucumber, cut into thin strips

Place 1/2 the ice into a 1 litre capacity jug. Add lemon slices. Pour in Pimm's, followed by lemonade and ginger ale. Stir with a swizzle stick to combine. Divide remaining ice among four tall glasses. Place a piece of cucumber in each glass then fill with cocktail. Serve.

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**ADD A TWIST
& MAKE THEM
YOUR OWN**

THE ELLISON



- 50ml **HELLFIRE LONDON DRY GIN**
- 20ml simple syrup
- 20ml fresh lime juice
- 3 thin cucumber slices
- 4 to 5 mint leaves
- dash of **ANGOSTURA BITTERS**

Lightly muddle the mint and cucumber slices along with a dash of simple syrup in the glass. Add lime juice, the rest of the simple syrup, the Hellfire gin and the bitters, along with ice. Shake and strain into a chilled cocktail glass. Garnish with a thin slice of cucumber and mint leaves.

PAPER PLANE



- 30ml **WILD TURKEY 86.8 PROOF**
- 1.5ml fresh squeeze lemon juice
- 20ml **AMARO NONINO**
- 20ml **APEROL**

Add all ingredients to shaker with ice. Shake and strain into old-fashioned glass. Garnish with lemon wedge.

LYNCHBURG LEMONADE

- 30ml **JACK DANIELS**
- 15ml **DEKUYPER TRIPLE SEC**
- 10ml **MONIN LEMON TEA**
- 100ml **CAPI LEMONADE**

Fill a highball glass with cubed ice. Pour Jack Daniels over ice and add remaining ingredients and stir. Garnish with lemon wedge.



SOUTH SYDNEY SIDE



- 30ml **ARCHIE ROSE ORIGINAL VODKA**
- 15ml **ST GERMAIN LIQUOR**
- 30ml fresh lime juice
- 15ml sugar syrup
- 8 mint leaves
- top sparkling

Grab a cocktail shaker, add all ingredients except the sparkling wine. Fill with ice and shake. Strain the drink out into a coupette or cocktail glass and then top up with sparkling wine. Add a mint leaf to the top and serve.

THE MARRICKVILLE



- 60ml **POOR TOMS SYDNEY DRY GIN**
- 15ml **LILLET BLANC**
- 5ml **APEROL**
- green apple slices

Stir ingredients in a cocktail glass filled with cracked ice, then strain into a chilled coupette. Garnish with a slice of green apple or two and serve.