

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

# COCKTAILS

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



## SINGAPORE SLING

- 30ml **POOR TOMS SYDNEY DRY GIN**
- 15ml **DOM BENEDICTINE**
- 10ml **COINTREAU**
- 15ml **CONTINENTAL CHERRY BRANDY**
- 15ml fresh lime juice
- 90ml pineapple juice

Pour all ingredients into cocktail shaker filled with ice cubes. Shake well, strain into highball glass. Garnish with pineapple and cocktail cherry.



## ST RÉMY DAQUIRI

- 50ml **ST RÉMY XO**
- 25ml lime juice
- 15ml Vanilla syrup
- Lime zest

Pour St Rémy XO, add lime juice and vanilla syrup into a shaker. Shake and double strain above into a chilled Martini glass. Garnish with lime zest.



## PINK GRAPEFRUIT SPRITZ

- 60ml **REGAL ROUGE WILD ROSÉ**
- 30ml **APEROL**
- 100ml **CAPI GRAPEFRUIT**
- dash of soda

Build ingredients into a wine glass over ice. Garnish with grapefruit slice and mint leaves to serve.



## TEQUILA SUNRISE

- 50ml **ESPOLON BLANCO**
- 120ml fresh orange juice
- dash **MONIN GRENADINE**

Add Tequila and ice to a tall glass, top with orange juice and pour grenadine down the side of the glass. Garnish with orange wedge and cherry.



## BACARDI MOJITO

- 50ml **BACARDI CARTA BLANCA RUM**
- 4 lime wedges
- 12 fresh mint leaves & sprig of fresh mint
- 2tsp extra fine sugar
- 25ml **CAPI SODA WATER**

Squeeze Lime into the glass. Gently press the limes and sugar. Bruise mint leaves by clapping them between your palms, rub them on the rim of the glass and drop them in. Half fill glass with crushed ice, add Bacardi and stir. Top with crushed ice, a spring of mint and soda.

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**THIS MONTH'S  
HOTTEST  
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## SUMMER LADY

- 50ml **APPLEWOOD GIN**
- 10ml **CINZANO BIANCO VERMOUTH**
- 10ml **MASSENEZ POMME VERTE**
- 5ml **ST GERMAIN ELDERFLOWER**
- 2 kaffir lime leaf

Snap lime zest into glass to layer the glass with oils, then pour ingredients into a Martini pitcher – with 2 torn Kaffir lime leaves, stir and then strain into glass. Garnish with a floating kaffir lime leaf.



## OPIUM

- 60ml Fair organic **QUINOA VODKA**
- ½ fresh green apple
- 20ml simple syrup
- dash lime cordial
- dash **DE KUYPER BLUE CURAÇAO**

Put the apple into a shaker tin and crush it. Add the Fair Vodka, simple syrup and lime cordial. Shake all ingredients except curaçao. Pour the blue curaçao into a Martini glass and lay the mix of the shaker on top. Garnish with fresh cucumber slice.



## ROSEBERRY RYE JULEP

- 45ml **ARCHIE ROSE RYE**
- 10ml Sugar syrup
- dash of **CABI SODA WATER**
- 10 mint leaves

Grab a glass tinnie. Churn mint, rye and syrup until artfully combined. Finish with ice, soda and minty mint spring.



## LOVE ROSE

- 30ml **ADELAIDE HILLS 78 DEGREES GIN**
- 4-6 fresh raspberries
- 25ml lychee juice
- 15ml **MONIN ROSE SYRUP**
- **RICCADONNA PROSECCO**

Shake it all with LOVE and double strain into a flute glass. Top up with prosecco and garnish with a dry raspberry.



## AMARETTO SOUR

- 50ml **AMARETTO DISARONNO**
- 10ml sugar syrup
- 30ml lemon juice
- 2 dashes **ANGOSTURA BITTERS**
- egg white
- lemon zest

Shake all of the ingredients (except for the lemon zest) hard with ice and strain into an ice-filled rocks glass. Squeeze the lemon zest, shiny side down over the drink so the scented oils spray across the surface. Discard the zest, add the garnish and serve.