



COCKTAILS

“Cocktail is a stimulating liquor, composed of spirits of any kind, sugar, water, and bitters - it is vulgarly called bittered sling, and is supposed to be an excellent electioneering potion, in as much as it renders the heart stout and bold, at the same time it fuddles the head. It is said, also to be of great use to a democratic candidate: because a person, having swallowed a glass of it, is ready to swallow anything else.”

- First publication of the word 'Cocktail', The Balance and Columbian Repository, 1806

'The greatest cocktail is one where the cocktail whole is greater than the sum of the parts.'

- Sam Bastian

(some kudos: Synergy was first studied by Aristotle circa 400BC)

DISPENSARY STYLE

*Here are a couple of our post work - pre dinner tipples to wet the whistle.
If you want your usual 'JUST ASK' - we probably have the recipe
& are keen to prove that The Dispensary does it best.*

#17 PUNCH Flor de Cana 7 Rum, orange, lime & cinnamon	\$20
AMARO MONTENEGRO SPRITZ Amaro, Prosecco & soda	\$19
BITTER FRENCH Dispensary's own gin, lemon, Campari & fizz	\$21
BRASS MONKEY Vodka, Pavan & Lime	\$21
BURNT ORANGE & VANILLA BEAN SOUR Hendricks Neptunia, burnt orange syrup, lemon & egg white	\$21
MARGARITA Altos Blanco Tequila, Cointreau, Lime & Salt	\$21
SPICY MARGARITA Mezcal, chilli liqueur, chilli salt & jalapeno	\$21
FIORANTE FIZZ Elderflower Liqueur, Prosecco & Soda	\$19
GYPSY QUEEN Vodka, Dom Benedictine & Bitters	\$21
PLANTATION PINEAPPLE RUM DAIQUIRI Rum & Lime	\$24
HARRY'S YUZU GIMLET Dispensary's own gin & Japanese citrus	\$20
MILLIONAIRE Aged rum, sloe gin, apricot & lime	\$22
PENICILLIN Blended scotch, housemade honey and ginger syrup & Glenfiddich 15 float	\$23
NEGRONI Campari, Rosso Vermouth & Gin	\$21
BAZZ SPECIAL BUFFALO TRACE OLD FASHIONED Bourbon & Bitters	\$23

*"I have taken more out of alcohol than alcohol has taken out of me."
- Winston Churchill*

ZERO ALCOHOL

Fancy a Cocktail, a Beer or something cool?

YUZU HONEY & GINGER COLLINS Dispensary's Special Shrub - Ginger - Soda Tall drink with a fresh ginger burn, searingly refreshing	\$11
ELDERFLOWER SOUR Elderflower - Lemon - Egg white Summer Sour, floral, fluffy & delightful	\$15
BRAMBLE-Z Faux Gin - Lemon - Cassis From the classic Tom Collins with berrys.	\$12
BURNT ORANGE & VANILLA BEAN MOCKERITA Dispensary "THE BOM" Cordial - Lime A sober twist on a Dispensary classic	\$12
ESPRESSO MARTINI Coffee - Magic Smooth caramel coffee flavours, ice cold with (and without) a kick	\$12
PEACH ICED TEA SPRITZ Peach - Soda A tall sweeey & sour.	\$13

BEER

HEAPS NORMAL (Melbourne, Vic) 0.00% by Moondog Brewery Crisp, big on flavour & easy drinking without the hangover.	\$12
TINY BUT MIGHTY (Wellington, NZ) >0.05% by Garage Project Jam-packed with Centennial & Azacca hops, this new world pale ale is big on flavour & easy drinking.	\$12

NON

***An new & exciting alcohol free wine alternative made from grape juice & other fruits to emulate the wine drinking experience.
With bold fruit and complex aromas & characteristics.***

NON #1 (Loire Valley, France) Salted Raspberry - Chamomile - Murray River Salt - VerJus Drinks much like a great rosé with a little fizz, Non is a game changer in the non alcohol space.	\$47
NON #3 (Loire Valley, France) Japanese Yuzu - Valencia Orange - Cinnamon - Murray River Salt - VerJus To drink with food one would ordinarily have with white wine, with flavours that match the Dispensaries cuisine. Be a part of the party & abstain!	\$47
NON #7 (Loire Valley, France) Sour Cherry - Cold Brew Coffee - Pink Peppercorn - Baking spices Use this as an alternative to a smooth shiraz with a little age on it. Needs a little more tannin to be perfect, but not bad!	\$47

*"It is but wafer thin"
- Monty Python Meaning of life*

AFTER DINNER DRINKS

A Cocktail, an Amaro, Whiskey Sour? Port, Cognac?

DESSERT WINE & PORT

2019 Clos Uroulat 'Jurancon' Petit Manseng (Jurancon, France)	(75ml)	\$15
2018 De Bortoli 'Noble One' Botrytis Semillon (Bilbul, NSW)	(75ml)	\$20
Muscat from the D Barrel	(60ml)	\$12
Collaboration between Stanton and Killeen & the D team! A unique blend of Muscats only available to 'Friends of Stanton Killeen' in a 20L barrel coopered by Australian legend Andrew Young. A very special way to finish your dining experience here at the D.		
N.V. Penfolds Grandfather Tawney (S.A, Australia)	(60ml)	\$22
Minimum average blended age 20 Years, this fortified is widely regarded as an icon Australian benchmark. Spectacular.		

COGNAC & ARMAGNAC

PUT IT IN A BALLOON

DELORD 1985 bas Armagnac (Armagnac, France)	40%	45ml	\$22
Martell VS Cognac (Cognac, France)	40%		\$17
PAUL GIRAUD XO (Cognac, France)	40%		\$38
The B&B Spectacular combination of Brandy & Dom Benedictine - You're welcome (60ml)	40%		\$22

DIGESTIF & DIGESTIVO

CHARTREUSE (France) Monk health tonic Circa 1605	54%	30ml	\$12
AMARO MONTENEGRO (Italy) Bittersweet Orange	23%		\$10
AVERNA (Italy) Served on ice with orange	29%		\$13
UNDERBERG (Germany) Crazy bitter little finisher in its own paper bag	44%		\$9
MANLY SPIRITS - Limoncello (Sydney) Also makes a banging sour	27%		\$10
FERNET BRANCA (Italy) Drain'o for humans	37%		\$9
STREGA (Italy) Distilled with over 70 herbs and spices including saffron and mint	40%		\$10

"It is but wafer thin"
- Monty Python Meaning of life

AFTER DINNER DRINKS

A Cocktail, an Amaro, Whiskey Sour? Port, Cognac?

AMARETTO SOUR

A beautiful nutty sour.

\$21

LIMONCELLO SOUR

A classic lemon sour.

\$21

WHISKY SOUR

Easily the most popular of all the sours and rightfully so, it is a fantastic cocktail. Using just enough lemon to make a counterpart to the whisky and just enough sugar to take the edge off the lemon. Addition of egg white tones down the sour taste and gives balance and a creamy mouthfeel.

\$19

WHITE RUSSIAN

Kahlua, Vodka & cream Dispensary styles. Before or after dinner, depends on how cool you are.

\$20

JAFFA NEGRONI

Dessert Negroni, yay!! Bittersweet orange & chocolate on the rocks.

\$22

"It is but wafer thin"
- Monty Python Meaning of life

TEQUILA & MEZCAL

Magical water for fun people! A Mexican elixir that gives humans superpowers.

CUERVO 1800 ANEJO 38%ABV (Jalisco, Mexico)

\$15

Vanilla - Toasted Oak - Butterscotch

Jose Cuervo is produced at the La Rojeña distillery in the state of Jalisco in Mexico. The distillery was officially founded in 1812. It is the oldest active distillery in Latin America. Using 100% Weber Blue Agave, picked at their peak — anywhere from 8-12 years old — Añejo is aged in French Oak barrels for a minimum of 14 months. Its finish is described as spicy and well rounded with flavours of toasted oak, vanilla and butterscotch. This deep, luxurious tequila by 1800 is ideal for sipping.

ANCHO REYES VERDE 40%ABV (Puebla, Mexico)

\$12

Bell Pepper - Agave Caramel - Smokey - Spicy

This smokey, sweet & rich elyxir is made from agave, with an infusion of fire-roasted poblano chilis. Assertive green chilli heat and taste with agave caramel and delicate saltiness. Sip-able if you love chili.

CLASE AZUL REPOSADO 40%ABV (Jalisco, Mexico)

\$25

Candied orange peel - American Oak - Cinnamon

Clase Azul Tequila Reposado is a symbol of Mexican tradition and culture. Made with slow-cooked 100% Blue Weber Agave, our ultra-premium reposado tequila is unique and incomparable. What do Casamigos & Clase Azul tequilas all have in common? All are made in the same distillery, located in a town called Jesús María in the Los Altos region of Jalisco, Mexico

HERRADURA REPOSADO 40%ABV (Jalisco, Mexico)

\$25

Agave & Baking Spice - Vanillan Oak - Earth of the Vale

Tequila Reposado means rested. This Tequila is rested in oak for 11 months. The resting period gives the Tequila a medium body and smooth mouth coating sensation. This prestigious distillery is located in a place called Valle de Amatitan in the region of Jalisco, Mexico

OLMECA ALTOS PLATA TEQUILA 38%ABV (Jalisco, Mexico)

\$12

Lime - Lemon - Agave

Master Distiller Jesus Hernandez has imparted Owned & managed by Pernod Ricard, a fantastic booze business, cutting edge technology, age old technique. Made from 100% Blue Agave, grown in Los Altos, highlands of Jalisco, Mexico. Our agave is slow cooked in brick ovens, distilled in copper.

QUIQUIRIQUI MEZCAL JOVEN 45%ABV (Oaxaca, Mexico)

\$15

Smoked Cocoa - Toffee Apple - Briney Freshness

The crafty Distillers have imparted a super-smooth and mouth-filling palate with that juicy, peppery finish, characteristic of Matatlán-grown Espadín. Expect flavours of cocoa butter, toffee apple and citrus with a briny freshness. With an ABV of 45%, it's got, we think, extra succulence and smoky intensity than most house-pour Mezcal's out there (which hover closer to 40%). And, while it has the purity and balance to be sipped neat, this Mezcal's depth guarantees its role as a killer base for mixed drinks - See Spicy Margarita!

"Trust Me! You can dance"
- Tequila

TEQUILA & MEZCAL DRINKS

*Here are a couple of our favourite ways to drink Tequila & Mezcal
If you want your usual 'JUST ASK' - we probably have the recipe
& are keen to prove that The Dispensary does it best.*

BURNT ORANGE & VANILLA MARGARITA

\$21

Olmecca Altos Plata Tequila, burnt orange & vanilla bean, lime

Sweet & sour. Homemade burnt orange & vanilla bean syrup. This drink was inherited from the previous owners and has remained the best selling cocktail at the Dispensary since 2016!

SPICY MARGARITA

\$21

QQRQ Mezcal, Ancho Reyes Verde, chilli salt & jalapeno

Spicy & sour. Served over Rocks, not for the faint of heart. The Dispensary loves Ancho Reyes Verde.

MARGARITA

\$21

Olmecca Altos Plata Tequila, Cointreau, Lime & Salt

A sour dumped on the rocks! The world's most popular cocktail for a reason, this tweaked recipe is the greatest achievement of Master Bartender Tim Wastel.

NEW YORK MINUTE

\$27

Herradura Reposado Tequila, Carpano Antica Formula, Luxardo Maraschino liquor & Whiskey barrel aged bitters

Bold Tequila Manhattan! Fin thought he had seen it all till he was shown this drink, now this is his favourite bold drink. Recommend only one per session.

PALOMA

\$22

Olmecca Altos Plata Tequila - Grapefruit Soda

A tall Salty & sour drink. Great for any occasion, when your friends are drinking gin and tonic, be cooler and have a paloma!

*"I wonder if there is a Margarita out there somewhere thinking about
me, too?"
- Everyone, Everywhere whistfully dreaming*

RUM

Rum is really, really cool. think Bahamas, Jamaica man, think the British royal navy with their daily ration of liquid gold and lime, think Captain Jack Sparrow's secret island cache of the world's most diverse and expressionate spirits. Why else are Jamaicans and Cubans so cool, their homes are the original birthplace of rum. from Blanco, to dark with Anejo and gold choose your favourite colour and there is a rum to match it. For those out in front of the pack, or even jaded vodka drinkers, please be the first and join in this exciting cosmopolitan lifestyle that is heralding in next year's drink of choice.

BACARDI CARTA BLANCA 41.6%ABV (Puerto Rico) \$12

Green Sugarcane - Citrus - Soft Vanillan Oak

This superior white rum Established in Santiago de Cuba in 1862 generates a full bouquet of smooth aromas, with hints of oak, molasses and sugar cane. The taste of this rum is well-balanced and complex: a sweet, mild, fruity flavour with a light hint of citrus.

JIMMY RUM SPICED 43.1%ABV (Australia) \$12

Apple - Lime - Orange - Smoked Vanilla

Because we are so cutting edge, we have this rum before it can be technically called a rum! This 'Spiced Cane Spirit' is a local Australian alternative to the ever popular sailor jerry and other sweeter spiced rum. This is better!

DARK MATTER SPICED 40%ABV (Scotland) \$12

Ginger - Allspice - Peppercorn

This richly spiced spirit will satisfy the most curious of palates, whether enjoyed on its own over ice, in a simple mix with ginger beer or cola, or in updates to your favourite dark spirit cocktails such as the Old Fashioned.

APPLETON ESTATE RESERVE 8 YEARS SINGLE ESTATE 43%ABV (Jamaica) \$14

Dried Apricot - Peach - Molasses

Inspired by the vibrancy of Jamaica, it's land & the joyful nature of it's people, Appleton Estate's 8 YOBlend is a fruit forward expression of aged rum. Aged in the tropical climate of Jamaica these rums are crafted with Jamaican limestone-filtered water. Established in 1749 in the Nissau valley, master blender Joy Spence continues the tradition of Jamaican fine aged rum barrel by barrel.

DIPLOMATICO MANTUANO 40%ABV (Venezuela) \$13

Dried Fruit Salad - Wood - Vanilla

Don Juancho Melendez was a "Mantuano": a local nobleman, who's refined tastes and passion for the finest rums were contagious. He would have been proud of this creation.

PLANTATION 1824 PINEAPPLE ARTISANAL INFUSION 40%ABV (Barbados & Jamaica) \$14

Queen Victoria Pineapple - Rich

Plantation infuse ripe Queen Victoria Pineapples in rich, aged Plantation original dark rum for 3 months. Meanwhile macerating bare rind of the fruit, where the Pineapple's essential oils chiefly reside, in rum, then distil it. This creates a bright pineapple essence to blend with the lushness of the infused Plantation rum.

RON FLOR DE CAÑA 7YO ARTISANAL GRAN RESERVA 40%ABV (Nicaragua) \$14

ToastedCoconut - Honey - Vanilla - Dark Chocolate - Figs

Born & aged at the base of San Cristobal volcano, the most active in Nicaragua. 130 years and 5 generations of family traditions. "Best Rum in the World" - London, San Francisco & Chicago.

Distilled with 100% renewable energy.

PYRAT XO RESERVE [PRONOUNCED: PIRATE] 40%ABV (Caribbean) \$16

Butterscotch - Apricot - Nutmeg - Ginger

Complex, yet mellow. Once masterfully blended to perfection, Pyrat XO Reserve is poured into individually numbered, hand-crafted decanters decorated with a Hoti [Pronounced: Ho-Tie] The Hoti represents the Zen patron saint and protector of fortune tellers and bartenders. Best served neat, on the rocks or in your favourite dark spirit cocktail.

JIMMY RUM BARBADOS IMPORT RUM SERIES 40%ABV (Barbados & Australia) \$14

Rich - Vanilla - Cacao - Baking Spice

Carefully selected, 3, 5 & 8 year old barrel aged rum from Foursquare Rum Distillery, Barbados. Blended in Melbourne by Jimmy, an old sailor to produce an imported series of Rum designed to be sipped over an ice cube.

"Jack Sparrow: [empties bottle of rum] Why is the rum always gone? [stands up and staggers drunkenly] Oh... that's why."

RUM DRINKS

**Here are a couple of our favourite Rum drinks
If you want your usual 'JUST ASK' - we probably have the recipe
& are keen to prove that The Dispensary does it best.**

MOJITO

\$22

Bacardi, Lime & Mint

The Mojito is the simplest of sours. Mojito is fresh. Come on Mojito weather!

PLANTATION PINEAPPLE RUM DAIQUIRI

\$24

Plantation Pineapple Rum & Lime

A Daiquiri is the best way to drink rum if you are not going to sip it over ice or from a snifter. A Daiquiri is also the bartenders test - if you want to know if your bartender can make a drink, the Daiquiri, with it's 3 ingredients, is a benchmark that sorts the wheat from the chaff. It immediately indicates the competence of the bartender's technical ability.

THE MILLIONAIRE

\$22

Appleton Estate Signature Rum - Lime - Apricot - Sloe Berry

This Fruity & sweet elixyr is the quintessential example of synergy - The whole is greater than the sum of its parts!

FLOR DE CANA OLD FASHIONED (Nicaragua)

\$25

Flor de Cana 7yo Gran Reserva - Aztec chocolate & black walnut bitters

This bold drink is the way to drink rum! Awesome. The Old Fashioned is simply the oldest cocktail style, an 1806 Classic. Simply spirit of any kind (in this case Rum), sugar, bitters & water.

*"If I ever go missing put my photo on a bottle of Rum, not a milk bottle,
I want my friends to actually find me!"
- Laurie Manzer*