



FIN  
BAR

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GIN BAR  
COCKTAILS  
FINE FOOD

## GINTONICA

The history of the G & T begins with the East Indian Trading Company and British colonial troops would mix their medicinal quinine tonic with gin to make it more palatable- and of course more effective!

It wasn't the first time quinine was used to treat malaria as there are reports of its usage in 1631 when malaria was endemic to the swamps and marshes surrounding the city of Rome (with large scale use of quinine as a prophylaxis starting around 1850). However the rise of the G & T as a drink can clearly be traced back to the early days of Queen Victoria and expatriates returning from the Indian colonies who had developed a taste for the concoction.  
(Gin Foundry)

**Tonic Water?** What's the difference? Commercial Tonic Water is full of artificial ingredients, chemical sweeteners, preservatives and colours. We only serve clean and natural Tonic Water that will enhance quality Gin.

Capi Tonic is sourced from it's purest form (cinchona) from the mountainous highlands of Congo. Lifted with lemon, lime and orange. Natural and preservative free.

**And your garnish?** This is not a throw away! Most important to enhance the subtle flavours of each individual Gin. We have selected botanicals found in Gin and suggested the best garnish for your G & T.



# GIN BAR

## MADE LOCALLY

**Husk Distiller 'Ink' Gin** with mountain pepper and mint 12

*Made 10 mins up the road. Organic with no preservative or stabilisers. The beautiful colour comes from the deep infusion of exotic petals from the butterfly pea flower. A perfumed, spicy gin.*

**Cape Byron Distillery 'Brookie's Dry'** with lemon myrtle and lemon twist 10

*Brookie's Dry Gin is hand-crafted with native botanicals foraged from the heart of the rain-forest on the Brook family farm, located in the hinterland of Byron Bay. Created with pure Mt Warning Spring water and 26 botanicals, Brookie's Dry Gin is a beautifully balanced combination in a truly classic gin.*

**Cape Byron Distillery 'Brookie's Slow'** with orange peel (best with soda) 10

*Brookie's Slow Gin is the first of its kind. Made in the traditional style of the English Sloe gin, Brookie's Byron Slow Gin showcases a unique rainforest fruit native to the subtropical region of Byron Bay, the Davidson Plum.*

**Fins Solera Gin (by Four Pillars)** with coffee beans and orange 12

*We are one of the few venues in Australia to be serving their own, rare barrel aged gin. Our barrel is made from old America oak wine barrels from Barossa. Warming, nutty and earthy.*

## AUSTRALIAN MADE

**Distillery Botanica** with coriander seed and lime 12

*Rose, chamomile, sage and Murraya flowers are the botanical used in this gin. To extract the perfumes, the distillers are using a thousand-years-old technic named effleurage.*

**Brocken Spectre 'Gin for Tonic'** with kaffir lime 14

*Gin for Tonic is the brainchild of an avid gin lover, frustrated with the way tonic over powers the delicate flavours of the spirit. The goal was to create a beautiful and elegant gin that stood its ground to become perfectly balanced.*

**Nosferatu 'Blood Orange Gin'** with orange and cinnamon (best with soda) 12

*Ten botanicals are used throughout the double distillation; one, is toasted fenugreek, which gives the gin its delicious toffee, vanilla notes. The blood orange and Davidson plums give the gin its light touch of bitterness.*

**Four Pillars 'Rare Dry Gin'** with orange peel and star anis 12

*Tiny batches of 460 bottles. Whole oranges, cinnamon, star anise, lemon myrtle and Tasmanian pepper berry. Smooth, with warm (rather than tangy) citrus notes.*

**Four Pillars 'Navy Strength'** with ginger and orange 16

*Gunpowder strength Gin made with Byron Bay finger lime, ginger, turmeric and botanicals. Earthy and intense.*

**Four Pillars 'Bloody Shiraz'** with black pepper and strawberry (best with soda) 14

*Each year Four Pillars distillers infuse Yarra Valley Shiraz grapes in gin, and after eight weeks they press the fruit before adding more Rare Dry Gin. Flavour-wise dark fruit, red berry, classic Yarra Shiraz white pepper and spices are shown.*

**Adelaide Hills Distillery 'Australian Green Ant'** with coriander and lime 15

*Traditionally favoured by Indigenous societies for their medicinal benefits and protein content, Green Ants display vibrant flavours of coriander and kaffir lime leaf, with a big citrus and lime burst*

**Hippocampus** with coriander seed and lemon 14

*Superb juniper character and subtle flavours from botanicals including orange and lemon peel, coriander and cubeb pepper. The gin is left unfiltered to ensure a well-balanced, smooth mouthfeel and a superb finish. Kipfler potatoes, watercress emulsion*

## INTERNATIONAL

- Bombay 'Sapphire'** with cinnamon and lemon peel 10  
*Sapphire hints at gins popularity in India during the days of the British Raj. A lighter more floral gin, with a liquorice and cinnamon aftertaste. Refreshing and ideal in a G&T.*
- Tanqueray '10'** with cardamom & coriander leaf 14  
*Whole fruits and botanicals distilled in a tiny No 10 pot. All about white grapefruit and lime with hints of coriander, juniper and camomile. Full bodied yet smooth.*
- Hendrick's** with cucumber 14  
*Hendrick's includes a unique infusion of Bulgarian rose petals and cucumber alongside more traditional botanical ingredients. Tiny 500 litre batches. Refreshing and clean*
- Jinzu 'Sake & Yuzu Infused'** with a rosemary and dehydrated strawberry 11  
*This gin is a fantastic example of East meets West, with traditional gin botanicals joining cherry blossom, yuzu and sake to form a distinctive gin with a real sense of place.*
- Elephant Gin** with green apple and ginger 18  
*This adventurous gin contains 14 unusual botanicals including ginger, lavender, fresh apples and wild African spices! 15% of profits to African Elephant conservation charities.*
- Gin Mare 'Mediterranean'** with rosemary and olive 14  
*The essence of the Mediterranean is bottled here. Distilled with local Arbequina olives, Basil from Italy, Thyme from Greece, Rosemary from Turkey, Citrus from Spain.*
- Fifty Pounds** with your choice of a twist 12  
*Takes its name from Britain's dark and debauched 1736 Gin Act (50 Pounds was the hefty license fee to sell gin). Each bottle bears individual distillation batch no. Elegant, aromatic and subtle*

## COCKTAILS

*We have thing for gin...*

- Classic Martini** from 16  
Your choice of gin, Maidenii dry vermouth with olives or lemon twist
- Blood Orange Martini** 18  
Nosferatu 'Blood Orange Gin', Aperol, fresh lemon juice
- Bloody Jasmin** 18  
Four Pillars 'Bloody Shiraz', Campari, Cointreau, fresh lime juice, orange bitters
- Cherry Blossom** 18  
Brookie's 'Dry Gin', Chambord, cherry syrup, fresh lemon juice
- Italian Slow** 16  
Brookie's 'Slow Gin', Italian orange bitters, Capi ginger beer, dehydrated orange
- Barrel Aged Negroni** 18  
House-aged Four Pillars gin, Campari, Cinzano vermouth rosso
- Summer Ink Gin** 18  
Ink gin, fresh muddled strawberry, orange, cucumber, mint, soda and tonic top