

# THE LANEWAY.

Volume IV - compiled by Perryn Collier and Aidan White.

*This menu is dedicated to Andrew Patten and Andy Buchanan, our two hard-working and humble venue owners who are due to tie the proverbial knot with their respective partners sometime in the not too distant future...*

*Congratulations!*



# WHAT WE DO.

## **High quality first pour spirits**

Quality drinks require quality ingredients, so we have selected the perfect range of first pour spirits that are both perfect for enjoying cocktails and spirit mixes alike.

## **Citrus juices pressed fresh daily**

Fresh is best! Pressing lemon and lime juice daily ensures top quality, fresh and flavoursome drinks, all the time, every time.

## **High quality pure ice**

The main ingredient in ANY drink and quite often overlooked. We have selected ice that is of the highest purity and of the highest grade so that it does what it is supposed to, chill your drink and dilute your cocktail just right, without doing what it should not, impart unwanted flavours and make your drink watery.

## **Seasonal menu changes**

Menu changes according to the seasons allow us to tailor our cocktails to make the most of fresh seasonal ingredients for you to experience different styles of drinks from eggnog, blazers and warm cider drinks in winter to spring punches, champagne cocktails and fruity, refreshing long drinks in the warmer months.

## **Highly trained and friendly staff**

Friendly and knowledgeable staff is the cornerstone of any bar. Feel free to ask any of our staff questions, as we are happy to assist you in any way, to ensure you have a great time while you are with us.

## **Comfortable surroundings**

You are here to have a good time, as we are too. We are here to help you have a pleasurable experience in safe and comfortable surroundings.

## **Cheers...**

# FOOD.

## BURGER MENU

<b>LE GRANDE BURGER</b>	<b>14-</b>
200G WAGYU PATTY, CARAMELISED ONION, LETTUCE, PICKLES, TOMATO, BEETROOT RELISH, AGED GRUYERE, DOUBLE SMOKED BACON AND A FRIED JUMBO EGG	
<b>J. WELLINGTON WIMPY</b>	<b>10-</b>
200G WAGYU PATTY, PICKLES AND CHEDDAR	
<b>WHAT? NO MEAT!</b>	<b>12-</b>
JUMBO FELAFEL, LETTUCE, GARLIC SAUCE, HERBED LABNA, ROASTED PUMPKIN AND TABOULI	
<b>CHICKY BABE</b>	<b>12-</b>
SPICED AND CRUMBED FREE RANGE CHICKEN, LETTUCE, TOMATO, AGED GRUYERE AND AVOCADO	
<b>THE 'MANWICH'</b>	<b>15-</b>
200G ANGUS RIB FILLET, LETTUCE, TOMATO, CARAMELISED ONION, CAFÉ DE PARIS AND TOMATO RELISH	
<b>DER DEUTSCH HOTDOG</b>	<b>10-</b>
LARGE CHEESE KRANSKY, MUSTARD, TOMATO KETCHUP AND CHOUROUTE	
<b>'NOT JUST A SALAD'</b>	<b>10-</b>
<b>CHIPS WITH ROSEMARY SALT</b>	<b>6-</b>
<b>BATTERED ONION RINGS</b>	<b>6-</b>
<b>TOMATO RELISH/SMOKEY BBQ SAUCE/AIOLI</b>	<b>2-</b>

## **SHARES**

**HAM TASTING PLATE 38-**

**JAMON IBERICO, SAUCISSON SEC, WAGYU SALAMI, PROSCIUTTO AND CAPICOLA  
HAZELNUT PASTE, GLAZED FIGS AND GRISSINI**

**HOUSE MADE CHARCUTERIE PLATE 38-**

**DUCK LIVER PARFAIT, RILLETTE, PÂTÉ DE CAMPAGNE AND STRASBURG  
MUSTARD FRUITS, PICCALILLI AND CRUSTY BAGUETTE**

**MEZZE PLATE 1 48-**

**STUFFED BABY SQUID, PIQUILLO PEPPERS WITH BRANDADE, ZUCCHINI STUFFED  
WITH CRAB, GRILLED FLAT BREAD AND BABAGANOUSH**

**MEZZE PLATE 2 48-**

**SALT AND PEPPER CALAMARI, FRIED STUFFED OLIVES AND FRIED WHITEBAIT,  
SAUTÉED PIMIENTO DE PADRON WITH ORTIZ ANCHOVIES**

**ADDITIONAL BREAD 3-**

## **DESSERTS 15-**

**APPLE TARTE TATIN, VANILLA CRÈME ANGLAISE**

**PISTACHO FINANCIER WITH CHERRY SORBET, PISTACHIO CREAM  
AND SHAVED COCOA**

**VANILLA ICE CREAM WITH RASPBERRY AND JELLY, TORCHED  
MERINGUE AND COULIS**

**SLOW COOKED PINEAPPLE WITH OLIVE CAKE, TONKA BEAN ICE  
CREAM AND COCONUT JELLY**

**SELECTION OF AUSTRALIAN AND IMPORTED CHEESES FOR ONE  
SERVED WITH FRUIT BREAD, OAT BISCUITS, HONEY PASTE AND CARROT  
MARMALADE**

# SOMETHING OLD.

## *(Classic Cocktails)*

### **Tipperary**

**17-**

*Jameson's Irish Whiskey, Green Chartreuse and sweet vermouth stirred over ice and served in a chilled coupette with an orange twist.*

Adapted from the 1922 book, *ABC of Mixing Cocktails*, by Harry McElhone, bartender at Ciro's Club, London, which specifies more whiskey and less vermouth and Chartreuse than an earlier version of the Tipperary published in 1916 by Hugo R. Ennslin, bartender at the Wallick Hotel in New York, in his book *Recipes for Mixed Drinks*, this recipe called for equal parts.

### **Lucien Gaudin**

**16-**

*Plymouth Gin, Cointreau, Campari and dry vermouth stirred over ice and strained into a chilled coupette with an orange twist.*

Named after the famous French fencer who received gold medals in both foil and épée at the Olympics, he competed in 1920, 1924 and 1928.

### **Golden Dawn**

**19-**

*Plymouth Gin, Adrien Camut Pays d'Auge 6yo Calvados, Joseph Cartron Apricot Brandy and orange juice served straight up with a grenadine sink.*

Created in September 1930 by Tom Buttery at the Berkeley Hotel in London, England, and named after either the Rogers and Hammerstein operetta produced in 1927 or the film adaption created three years later. Awarded World's Finest Cocktail in a 1930 UKBG contest.

**Charlie Chaplin****16-**

*Plymouth Sloe Gin, Joseph Cartron Apricot Brandy and lime juice shaken and served in a chilled coupette.*

First published in Albert Stevens Crockett's *Old Waldorf Bar Days* in 1931.

**Twentieth Century****16-**

*Plymouth Gin, Lillet Blanc, Védrenne white crème de cacao and lemon juice, shaken and strained, served in a chilled coupette with a lemon twist.*

Created in 1939 by C.A. Tuck and named after the express train that travelled between New York City and Chicago.

**The Derby****16-**

*Maker's Mark, sweet vermouth, Cointreau and lime juice shaken and served in a chilled coupette.*

Adapted from Trader Vic's *Bartender's Guide* published in 1947.

**Arnaud's Special****16-**

*Johnny Walker Black Label, Dubonnet Rouge and Regan's Orange Bitters stirred over ice and served in a chilled coupette with an orange twist.*

A signature cocktail at Arnaud's Restaurant, New Orleans, in the 1940s to 1950s and first published in 1951 in *Bottoms Up* by Ted Saucier.

# SOMETHING NEW.

*(Laneway Creations)*

## **Balsamic Daiquiri**

17-

*Havana Club Añejo Blanco Rum house finished in an ex-balsamic vinegar cask shaken with lime juice and sugar syrup and served in a chilled martini glass.*

## **Padua Blossom**

17-

*Belvedere Orange Vodka, Aperol, lemon juice, raspberry purée and egg white shaken and served in a chilled coupette.*

## **Cranberry Crusader #2**

16-

*Ketel 1 Citroen, Plymouth Sloe Gin, basil syrup, raspberry purée, lemon juice and cranberry juice served long over ice.*

## **Chinese Sidecar**

19-

*Chinese five spice and duck infused Martell VSOP Cognac, Grand Marnier and lemon juice shaken and served straight up in a chilled martini glass with a Lagavulin 16yo rinse.*

## **Smoked Vieux Carré**

18-

*Thyme smoked Jim Beam Rye Whiskey, Martell VSOP Cognac, sweet vermouth, DOM Bénédictine, Angostura Bitters and Peychaud's Bitters.*

## **Essential Elements**

18-

*Spiced wine fortified with Sailor Jerry Rum served chilled and topped with vanilla and pastis foam.*

# SOMETHING BORROWED.

*(Borrowed Cocktails from esteemed Brisbane Bartenders)*

## **The Vanilla Skye**

**18-**

*Talisker 10yo Scotch Whisky, white crème de menthe, olorosso sherry and chocolate bitters stirred on ice and served with a lemon twist in a chilled coupette.*

Submitted by Adam Brewer from Sling Lounge in West End.

## **Montenegro Sour**

**17-**

*Amaro Montenegro, Quince Liqueur, lemon juice, sugar syrup and egg white shaken and served on the rocks with a discarded orange zest for aroma.*

Submitted by Marco Nunes from Canvas Club in Woolloongabba.

## **Rusty Coa**

**17-**

*Patron Añejo, Carpano Antica Formula, Drambuie and Angostura Orange Bitters served in a coupette with an orange twist.*

Submitted by Tara Steele from Laruche in Fortitude Valley.

# SOMETHING BLUE.

*(Blue Blazers)*

## **Laneway Winter Cocktail**

**17-**

*Herradura Reposado Tequila, Domaine de Canton Ginger liqueur, DOM Bénédictine liqueur and Fee Brothers Whiskey Barrel-Aged bitters blazed with cloves, star anise, cinnamon, demerara sugar and citrus peel, served warm.*

## **Jeremy Bentham Heart Starter**

**18-**

*Martell VSOP Cognac, Mandarin Napoleon, Cynar, Regan's Orange bitters and Peach bitters blazed with cardamom, Demerara sugar and citrus peel, served warm.*



# WINE.

## CHAMPAGNE AND SPARKLING.

		Glass	Bottle
N/V Chandon Brut	Coldstream, VIC	<b>13</b>	<b>60</b>
2006 Pelorus	Marlborough, NZ	<b>16</b>	<b>98</b>
N/V Veuve Clicquot <i>Ponsardin</i>	Champagne, France	<b>24</b>	<b>130</b>

## WHITE WINE.

		Glass	Bottle
2010 Clos Clare Riesling	Clare Valley, SA	<b>13</b>	<b>70</b>
2010 Pizzini Pinot Grigio	King Valley, VIC	<b>10</b>	<b>45</b>
2010 Cloudy Bay Sauvignon Blanc	Marlborough, NZ	<b>16</b>	<b>80</b>
2011 Longview <i>'The Whippet'</i> Sauv Blanc	Adelaide Hills, SA	<b>11</b>	<b>55</b>
2009 Michel Torino <i>Don David</i> Torrontes	Cafayete, Argentina	<b>12</b>	<b>60</b>
2005 Yering Station Chardonnay	Yarra Valley, Vic	<b>15</b>	<b>75</b>

## RED WINE.

		Glass	Bottle
2009 Chateau Riotor Rosé	Provence, France	<b>13</b>	<b>65</b>
2009 Jean-Marc Burgaud Beaujolais	Beaujolais, Fr	<b>12</b>	<b>60</b>
2008 Giant Steps <i>'Sexton Vineyard'</i> Pinot	Yarra Valley, Vic	<b>17</b>	<b>90</b>
2008 First Drop <i>'Minchia'</i> Montepulciano	Adelaide Hills, SA	<b>16</b>	<b>80</b>
2007 Maverick <i>'Greenock Rise'</i> GSM	Greenock, SA	<b>15</b>	<b>75</b>
2008 Cape Mentelle <i>'Trinders'</i> Cab Merlot	Margaret River, WA	<b>14</b>	<b>65</b>
2008 Domaine & Chandon Shiraz	Heathcote, Vic	<b>14</b>	<b>70</b>

## HALF BOTTLES (375ml).

2008 Moss Wood Chardonnay	Margaret River, WA	<b>80</b>
2009 JJ Prum Wehlener Sonnenuhr Kabinett	Riesling Mosel, Germany	<b>90</b>
2007 William Fevre A.C. Chablis	Burgundy, France	<b>55</b>
2005 Paringa Estate Pinot Noir	Mornington Peninsula, VIC	<b>80</b>
2009 Ata Rangi Crimson Pinot Noir	Martinborough, NZ	<b>50</b>
2008 Isole e Olena Chianti Classico	Tuscany, Italy	<b>50</b>
2006 GAJA Soto Moresco Nebbiolo	Piedmont, Italy	<b>100</b>

•*More extensive wine lists from Urbane and The EURO are available should you wish to purchase a bottle of wine.*

# BEER.

## DRAUGHT.

- |  |         |      |             |
|--|---------|------|-------------|
| <b>Little Creatures Pale Ale</b>   | (WA)    | 5.2% | <b>7.5-</b> |
| An intense citrus and grapefruit aroma and flavour, balanced with a careful selection of specialty malts and a local pale malt. Preservative and additive free.  |         |      |             |
| <b>Stone &amp; Wood Pacific Ale</b>  | (NSW)   | 4.4% | <b>8-</b>   |
| Brewed with local water from the Byron Bay hinterland, Australian grown barley, wheat, and hops, and carefully selected ale yeast Stone & Wood have crafted a beer with complex flavours and a refreshing bitter finish. |         |      |             |
| <b>Peroni Nastro Azzurro</b>   | (Italy) | 5.0% | <b>8.5-</b> |
| Easy to drink, with a light aroma. Clean and crisp finish.   |         |      |             |

## **REDUCED ALCOHOL BEER.**

**St Arnou Premium Light** (NSW) 2.9% 5.5-  
The full flavour of this beer is achieved by the combination of Saaz Hops and an extended maturation period. This lager is bold and distinctive and displays all the character of a full strength beer.

**Rogers Beer Amber Ale** (WA) 3.8% 7-  
Whole hop flowers and toasted malts into a silky session ale like no other. Light, citrus hop notes roll gently into roasted hazelnut, toffee and caramel malt flavours, creating easy-drinking ale of flavour and finesse.

## **GOLDEN ALES.**

**James Squire Golden Ale** (NSW) 4.5% 8.5-  
Fresh and fruity, with a dry finish. A great thirst quencher.

**Little Creatures Bright Ale** (WA) 4.5% 8.5-  
A filtered beer with a striking golden clarity in the glass, the beer is full flavoured whilst soft and easy on the palate making it very approachable. Bitterness is accentuated enough to balance the smooth, malty character and hop characteristics derived from US Cascade and NZ Motueka hops.

## **AMBER ALE.**

**James Squire Original Amber Ale** (NSW) 5.0% 8.5-  
Pale and crystal malts with 3 distinct hops to deliver a citrus bitterness and a long sweet finish.

## **ENGLISH STRONG ALE.**

**Lord Nelson's Old Admiral** (NSW) 6.1% 9-  
This strong and full bodied malt driven ale has hints of caramel, balanced with generous hop bitterness. Red with black highlights.

## **ENGLISH STYLE PALE ALES.**

**Bridge Road Australian Ale** (VIC) 4.4 % **11-**  
Slightly hazy, pale straw colour, with balanced hop and malt flavours. It has a delicate palate with distinct nectar and honey characters and a clean, crisp hop finish; a great session beer.

## **AMERICAN STYLE PALE ALES.**

**Vale Ale** (SA) 4.5% **8-**  
Opens with bright aromas of hops combined with citrus notes, the palate presents a bouquet of pronounced fruit flavours with nutty malt and bitter hops following on the mid palate with a dry finish for a pale ale.

**Lord Nelson's Three Sheets** (NSW) 4.9% **9-**  
Brewed in one of Sydney's oldest pubs, the Lord Nelson Hotel, this American Style Pale Ale is medium gold in colour and offers citrus flora's and aromas, overtones of herbaceous hop characters and a balanced malty dry finish.

**Red Duck Overland Bright Ale** (VIC) 4.5 % **10-**  
With a bright golden colour, this beer delivers with hints of citrus, melon and vanilla overtones on the nose. It is dominated by honey, caramel and toffee flavours. With quite a dry finish this is one beer not to be passed by.

**3 Ravens 55 American Pale Ale** (VIC) 5.5% **12-**  
Pale golden in appearance with floral pine notes. Using 5 different malt and 5 different hops gives a lingering bitter finish.

## **BROWN ALE/PORTER.**

**White Rabbit Dark Ale** (VIC) 5.2% **9-**  
Brown Ale with a dark edge, mouth filling malt characters and a beautiful fruit driven complexity derived from the open fermenters, mix this with a reassuring bitterness and a long sweet finish.

**Red Duck Porter** (VIC) 6.4% **10-**  
If you are prepared to go to the dark side, you will find the Red Duck Porter is not as black as a stout, similar, but with more body and a greater complexity from many different specialty malts.

## RED ALES.

**Bridge Road Celtic Red Ale** (VIC) 5.3% **11-**  
An Irish Red Ale brewed for Beechworths Annual Celtic Festival. Malt driven with a deep red hue, high toffee notes with a moderate hop finish.

## ABBEY TRIPEL.

**New Norcia Benedictine Abbey Ale** (NSW) 7.0% **10-**  
Very close to the original Belgium Abbey Ale, its style is Belgian Strong Golden Ale, and the special Styrian Goldings hops and Belgian Ale yeast give it a real spiciness. Australian pale malted barley and Belgian candy sugar give it a truly unique flavour.

## LAGER.

**Vale Dry** (SA) 5.6% **8-**  
Vale Dry is an Australian Dry Lager brewed traditionally with a perfect combination of malts and hops and extended fermentation to achieve an optimal crisp clean taste.

**Fusion Brewing Bluebottle** (NSW) 4.3% **9.5-**  
A seductive blend of lifted aromatics, bitterness, and a citrus sting to enhance the flavours of the sea.

**Stone & Wood Pale Lager** (NSW) 4.7% **9.5-**  
Stone & Wood Pale Lager has a sparkling light colour, and a flavour that strikes a fine balance between its subtle hop aroma and full malt palate with a soft clean finish.

**Knappstein Reserve Lager** (SA) 5.6% **10-**  
The elegant balance between Australia's finest malt and unique Sauvignon hops delivers a beer with fruity malt and hop aromas, a gentle warming palate, with a dramatic bitter finish.

## **PILSENER.**

**Little Creatures Pilsner** (WA) 4.6% **8.5-**  
A refreshing and elegant lager styled on the classic European pilsners that use the finest ingredients and enjoy an extended fermentation period. Tasmanian Hallertau, New Zealand Pacifica and Saaz hops are added throughout the brewing process giving a light flavour and crisp Bitterness.

**Pike's Oakbank Beer** (SA) 4.5% **9-**  
Traditional Pilsener style, medium to light amber in colour, fresh and very aromatic displaying citrus and fruity notes derived from super premium hop usage and complimented by high quality 100% malted Australian Barley.

**MOA Methode** (NZ) 5.5% **12-**  
Bottle fermented and conditioned to give a natural, more consistent carbonation and flavour. Due to the natural brewing process of Methode Moe, a light, beneficial sediment will remain. This sediment protects the beer from premature aging and leaves full, slightly spicy characters on the palate.

## **BELGIAN STYLE WITBIER.**

**White Rabbit White Ale** (VIC) 4.5% **9-**  
An Australian Witbier conditioned with local honey White Rabbit White Ale delivers refreshing hints of coriander, juniper berry and bitter orange, with fresh fruit aromas and only a gentle amount of bitterness.

**Feral Brewing Belgian White** (WA) 4.5% **9-**  
A true Belgian Style Witbier with 50 percent barley and 50 percent wheat and an imported Belgian yeast strain. It is cloudy and unfiltered with coriander and orange peel added during the boil to contribute a spicy citrus flavour.

**3 Ravens White** (VIC) 5.2% **12-**  
Murky, pale straw colour, with a zesty, spicy nose. The complex palate is a twist on a traditional Belgian Witbier with hints of ginger, orange, spice and tart wheat.

## **IMPORTED.**

<b>Peroni Leggera</b>	(Italy)	3.5%	<b>7.5-</b>
<b>Peroni Nastro Azzurro</b>	(Italy)	5.1%	<b>8.5-</b>

## **APPLE CIDER.**

<b>Pipsqueak Best Apple Cider</b>	(Australia)	5.2%	<b>8.5-</b>
<b>Moa Weka Apple Cider</b>	(New Zealand)	4.0%	<b>9.5-</b>
<b>Kopparberg Apple Cider 500ml</b>	(Sweden)	4.5%	<b>12-</b>
<b>Aspall Suffolk Cyder 500ml</b>	(UK)	5.5%	<b>15-</b>

## **PEAR CIDER.**

<b>Pipsqueak Pear Cider</b>	(Australia)	4.0%	<b>8.5-</b>
<b>Moa Weka Pear Cider</b>	(New Zealand)	4.0%	<b>9.5-</b>
<b>Kopparberg Pear Cider 500ml</b>	(Sweden)	4.5%	<b>12-</b>

## **FLAVOURED CIDER.**

<b>Kopparberg Strawberry &amp; Lime 500ml</b>	(Sweden)	4.5%	<b>14-</b>
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# SPIRITS.

## VODKA.

<b>Wyborowa</b>	Rye	(Poland)	40%	<b>House</b>
<b>Wodka</b>	Rye	(Poland)	40%	<b>9-</b>
<b>Zubrowka</b>	Rye/Bison Grass	(Poland)	40%	<b>9-</b>
<b>Ketel 1</b>	Wheat	(Holland)	40%	<b>9.5-</b>
<b>Russian Standard Imperia</b>	Wheat/Rye	(Russia)	40%	<b>10-</b>
<b>Chopin</b>	Potato	(Poland)	40%	<b>10-</b>
<b>Babicka</b>	Corn/Wormwood	(Czechoslovakia)	40%	<b>10-</b>
<b>Wyborowa Exquisite</b>	Rye	(Poland)	40%	<b>10-</b>
<b>Belvedere</b>	Rye	(Poland)	40%	<b>10-</b>
<b>Ciroc</b>	Grape	(France)	40%	<b>12-</b>
<b>Grey Goose</b>	Wheat	(France)	40%	<b>12-</b>
<b>Stolichnaya Elit</b>	Wheat/Rye	(Russia)	40%	<b>16-</b>

## FLAVOURED VODKA.

<b>Wyborowa Almond</b>	Rye	(Poland)	40%	<b>9-</b>
<b>Alchemia Chocolate</b>	Rye	(Poland)	40%	<b>9-</b>
<b>Ketel 1 Citroen</b>	Wheat	(Holland)	40%	<b>9.5-</b>
<b>Finlandia Grapefruit</b>	Barley	(Finland)	40%	<b>9.5-</b>
<b>Belvedere Orange</b>	Rye	(Poland)	40%	<b>11-</b>

## **GIN.**

<b>Plymouth</b>	(England)	41.2%	<b>House</b>
<b>Tanqueray</b>	(Scotland)	40%	<b>9-</b>
<b>Bombay Sapphire</b>	(England)	40%	<b>9.5-</b>
<b>Plymouth Sloe</b>	(England)	24%	<b>10-</b>
<b>Broker's Gin</b>	(England)	40%	<b>10-</b>
<b>Beefeater 24</b>	(England)	45%	<b>12-</b>
<b>Martin Miller's</b>	(England/Iceland)	41.1%	<b>12-</b>
<b>Tanqueray No. 10</b>	(Scotland)	47.3%	<b>12-</b>
<b>Hendrick's</b>	(Scotland)	41.4%	<b>13-</b>
<b>Hayman's Old Tom</b>	(England)	40%	<b>13-</b>
<b>Aviation</b>	(USA)	42%	<b>14-</b>
<b>Plymouth Navy Strength</b>	(England)	57%	<b>15-</b>
<b>Martin Miller's Westbourne</b>	(England/Iceland)	45.2%	<b>16-</b>
<b>Junipero</b>	(USA)	49.3%	<b>16-</b>

## **TEQUILA. AGED 0 – 60 DAYS (BLANCO/PLATA).**

<b>Herradura Silver</b>	(Lowlands)	40%	<b>10-</b>
<b>Don Julio Blanco</b>	(Highlands)	40%	<b>10-</b>
<b>Hacienda del Cristero</b>	(Lowlands)	40%	<b>14-</b>
<b>Casa Noble Crystal</b>	(Highlands)	40%	<b>14-</b>
<b>Reserva de la Familia Blanco</b>	(Highlands)	40%	<b>16-</b>

## **TEQUILA. AGED 2 – 12 MONTHS (REPOSADO).**

<b>Jose Cuervo Tradicional</b>	(Lowlands)	40%	<b>House-</b>
<b>Hussong's Reposado</b>	(Lowlands)	40%	<b>10-</b>
<b>Herradura Reposado</b>	(Lowlands)	40%	<b>11-</b>
<b>Don Julio Reposado</b>	(Highlands)	38%	<b>14-</b>

## **TEQUILA. AGED 1 – 3 YEARS (AÑEJO).**

<b>Herradura Añejo</b>	(Lowlands)	40%	<b>13-</b>
<b>Don Julio Añejo</b>	(Highlands)	38%	<b>15-</b>
<b>Olmeca Tezón</b>	(Highlands)	38%	<b>16-</b>
<b>Patrón Añejo</b>	(Highlands)	40%	<b>17-</b>
<b>Casa Noble Añejo</b>	(Highlands)	40%	<b>20-</b>
<b>Reserva de la Familia Añejo</b>	(Highlands)	40%	<b>21-</b>

## **TEQUILA. AGED OVER 3 YEARS (EXTRA AÑEJO).**

<b>Don Julio 1942</b>	(Highlands)	40%	<b>22-</b>
<b>Herradura Seleccion Suprema</b>	(Lowlands)	40%	<b>48-</b>

## LIGHT AND OTHER RUM.

Havana Club Añejo Blanco	(Cuba)	40%	<b>House-</b>
Sagatiba Pura Cachaça	(Brazil)	38%	<b>9.5-</b>
Flor de Caña Extra Dry White 4yo	(Nicaragua)	40%	<b>10-</b>
Sagatiba Velha Cachaça	(Brazil)	38%	<b>10.5-</b>
Wray and Nephew OP	(Jamaica)	67%	<b>12-</b>

## DARK AND GOLDEN RUM.

Havana Club Añejo 7 Años	(Cuba)	40%	<b>House-</b>
Havana Club Añejo Especial	(Cuba)	40%	<b>9-</b>
Havana Club Añejo Reserva	(Cuba)	40%	<b>9-</b>
House Spiced Havana Reserva	(Spiced in House)	40%	<b>9-</b>
Mount Gay Eclipse	(Barbados)	40%	<b>9-</b>
Myer's Rum Original Dark	(Jamaica)	40%	<b>9-</b>
Sailor Jerry Spiced	(US Virgin Islands)	40%	<b>9-</b>
Holey Dollar Gold Coin	(Fiji)	57.2%	<b>9-</b>
Chairman's Reserve	(St Lucia)	40%	<b>10-</b>
Chairman's Reserve Spiced	(St Lucia)	40%	<b>10-</b>
Flor de Caña Grand Reserve 7yo	(Nicaragua)	40%	<b>10-</b>
Appleton Estate Reserve 8yo	(Jamaica)	43%	<b>10-</b>
Mount Gay Extra Old	(Barbados)	43%	<b>10-</b>
Matusalem Gran Reserva	(Dominican Republic)	40%	<b>11-</b>
English Harbour 5yo	(Antigua)	40%	<b>11-</b>
Appleton Estate Extra 12yo	(Jamaica)	43%	<b>11-</b>
Pyrat XO	(Anguilla)	40%	<b>12-</b>
El Dorado 12yo	(Guyana)	40%	<b>12-</b>
Ron Zacapa 23yo Centenario	(Guatemala)	43%	<b>13-</b>
Pusser's 15yo	(Virgin Islands)	40%	<b>15-</b>
Havana Club Cuban Barrel Proof	(Cuba)	45%	<b>15-</b>
Angostura 1824	(Trinidad)	40%	<b>16-</b>
Pampero Anniversario	(Venezuela)	40%	<b>16-</b>
Flor de Caña 18yo	(Nicaragua)	40%	<b>16-</b>
St. James 12yo	(Martinique)	43%	<b>16-</b>
Gosling's Family Reserve Old Rum	(Bermuda)	40%	<b>18-</b>
Appleton Estate 21yo	(Jamaica)	43%	<b>25-</b>
Ron Zacapa XO	(Guatemala)	40%	<b>35-</b>

## **BOURBON.**

<b>Maker's Mark</b>	40%	<b>House-</b>
<b>Jim Beam Black</b>	43%	<b>9.5-</b>
<b>Buffalo Trace</b>	45%	<b>9.5-</b>
<b>Wild Turkey 101</b>	50.5%	<b>9.5-</b>
<b>Jim Beam Small Batch</b>	40%	<b>10-</b>
<b>Old Granddad</b>	43%	<b>10.5-</b>
<b>Basil Hayden's 8yo</b>	40%	<b>11-</b>
<b>Woodford Reserve</b>	43.2%	<b>11-</b>
<b>Baker's 7yo</b>	53.5%	<b>12-</b>
<b>Wild Turkey Rare Breed</b>	54.2%	<b>12-</b>
<b>Booker's</b>	63.5%	<b>13-</b>
<b>Four Roses Single Barrel</b>	50%	<b>14-</b>

## **TENNESSEE WHISKEY.**

<b>Jack Daniel's Old No. 7</b>	40%	<b>9.5-</b>
<b>Jack Daniel's Single Barrel</b>	45%	<b>15-</b>

## **RYE WHISKEY.**

<b>Jim Beam Rye</b>	40%	<b>9.5-</b>
<b>Wild Turkey Rye</b>	50.5%	<b>10-</b>
<b>Rittenhouse 100 Proof Rye</b>	50%	<b>11-</b>
<b>Van Winkle Family Reserve 13yo Rye</b>	47.8%	<b>30-</b>

## **CANADIAN WHISKY.**

<b>Canadian Club 6yo</b>	37%	<b>9.5-</b>
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## **BLENDED SCOTCH WHISKY.**

<b>Chivas Regal 12yo</b>	40%	<b>House-</b>
<b>Monkey Shoulder</b>	40%	<b>9-</b>
<b>Johnny Walker Black Label</b>	40%	<b>10-</b>
<b>Johnny Walker Green Label</b>	43%	<b>14-</b>
<b>Ballentines 17yo</b>	43%	<b>15-</b>
<b>Chivas Regal 18yo</b>	40%	<b>16-</b>
<b>Johnny Walker Gold Label</b>	40%	<b>18-</b>
<b>Johnny Walker Blue Label</b>	40%	<b>35-</b>
<b>Chivas Regal 25yo</b>	40%	<b>48-</b>

## **SINGLE MALT SCOTCH WHISKY.**

### **HIGHLANDS/SPEYSIDE.**

<b>Glenmorangie 10yo</b>	40%	<b>10-</b>
<b>Glenfiddich 12yo</b>	40%	<b>10-</b>
<b>Cragganmore 12yo</b>	40%	<b>11-</b>
<b>Dalwhinnie 15yo</b>	43%	<b>11-</b>
<b>The Macallan 12yo</b>	40%	<b>12-</b>
<b>Glenmorangie Quinta Ruban</b>	46%	<b>12-</b>
<b>The Balvenie Double Wood 12yo</b>	40%	<b>13-</b>
<b>Glenfiddich 15yo</b>	40%	<b>14-</b>
<b>Glenmorangie Nectar D'Or</b>	46%	<b>14-</b>
<b>Oban 14yo</b>	43%	<b>15-</b>
<b>The Glenlivet 18yo</b>	43%	<b>15-</b>
<b>Glenfiddich 18yo</b>	40%	<b>18-</b>
<b>The Balvenie Single Barrel 15yo</b>	47.8%	<b>18-</b>
<b>Longmorn 16yo</b>	48%	<b>18-</b>
<b>Glenfiddich 21yo</b>	40%	<b>24-</b>
<b>The Macallan 18yo</b>	43%	<b>26-</b>
<b>The Glenlivet Archive 21yo</b>	43%	<b>28-</b>
<b>The Glenlivet 25yo</b>	40%	<b>38-</b>

## **SINGLE MALT SCOTCH WHISKY.**

### **LOWLANDS/CAMPBELLTOWN.**

<b>Glenkinchie 12yo</b>		40%	<b>12-</b>
<b>Auchentoshan 12yo</b>		40%	<b>12-</b>
<b>Springbank 100 Proof 10yo</b>	(Campbelltown)	50%	<b>18-</b>

### **ISLAY.**

<b>Bowmore 12yo</b>		40%	<b>11-</b>
<b>Ardbeg 10yo</b>		46%	<b>11-</b>
<b>Laphroaig 10yo</b>		40%	<b>12-</b>
<b>Lagavulin 16yo</b>		43%	<b>16-</b>
<b>Bowmore 18yo</b>		43%	<b>18-</b>

### **ISLANDS.**

<b>Jura Superstition</b>	(Isle of Jura)	40%	<b>11-</b>
<b>Talisker 10yo</b>	(Isle of Skye)	45.8%	<b>12-</b>
<b>Scapa 16yo</b>	(The Mainland, Orkney)	40%	<b>18-</b>
<b>Highland Park 18yo</b>	(The Mainland, Orkney)	43%	<b>21-</b>
<b>Tobermory 15yo</b>	(Isle of Mull)	46.3%	<b>21-</b>

### **IRISH WHISKEY.**

<b>Jameson 6yo</b>		40%	<b>9.5-</b>
<b>Connemara Peated Single Malt</b>		40%	<b>10-</b>
<b>Bushmills 10yo Single Malt</b>		40%	<b>11-</b>
<b>Tullamore Dew 12yo Special Reserve</b>		40%	<b>13-</b>
<b>Jameson 18yo Limited Reserve</b>		40%	<b>15-</b>

### **REST OF THE WORLD.**

<b>Suntory Yamazaki 12yo</b>	(Japan)	40%	<b>13-</b>
<b>Sullivan's Cove Double Wood 10yo</b>	(Australia)	40%	<b>14-</b>

## **COGNAC.**

<b>Martell VSOP</b>		40%	<b>House-</b>
<b>Remy Martin VSOP</b>		40%	<b>10-</b>
<b>Hennessy XO</b>		40%	<b>22-</b>
<b>Martell XO</b>		40%	<b>22-</b>
<b>Paul Giraud Vielle Reserve 25yo</b>		40%	<b>23-</b>
<b>Frapin Cigar Blend</b>		40%	<b>24-</b>
<b>Paul Giraud Vielle Grand Champagne</b>		40%	<b>28-</b>
<b>Remy Martin Louis XIII</b>		40%	<b>160-</b>

## **ARMAGNAC.**

<b>Janneau VSOP 7yo</b>		40%	<b>11-</b>
<b>Château Tarriquet 100% Folle Blanche 15yo</b>		46%	<b>18-</b>
<b>1995 Ferme de Labouc</b>		46%	<b>18-</b>
<b>Janneau Tres Vieille Reserve 25yo</b>		40%	<b>30-</b>
<b>1989 Château de Gaube Darroze</b>		45%	<b>36-</b>
<b>1979 Château de Gaube Darroze</b>		45%	<b>42-</b>
<b>1969 Château de Gaube Darroze</b>		45%	<b>48-</b>

## **BRANDY/PISCO/CALVADOS/GRAPPA.**

<b>Santiago Queirolo Plum Pisco</b>	(Peru)	22%	<b>9-</b>
<b>Santiago Queirolo Quebranta Pisco</b>	(Peru)	42%	<b>10-</b>
<b>Laird's 7½yo Apple Brandy</b>	(USA)	40%	<b>10-</b>
<b>Le Père Jules Pommeau De Normandie (45ml)</b>	(France)	17%	<b>10-</b>
<b>Don Santiago Mosto Verde</b>	(Peru)	40%	<b>12-</b>
<b>Berta Grappa Moscato Sant' Antone</b>	(Italy)	44%	<b>14-</b>
<b>Adrien Camut Pays d'Auge 6yo</b>	(France)	43%	<b>16-</b>
<b>Adrien Camut Pays d'Auge Privelege 18yo</b>	(France)	40%	<b>26-</b>

## **APERITIFS.**

Aperol	9-
Cinzano Blanco	9-
Noilly Prat	9-
Lillet Blanc	9-
Campari	10-
Pastis Henri Bardouin	12-
TMD Quandong	12-

## **DIGESTIFS.**

Amaro Braulio	9-
Antica Formula	9-
Cynar	9-
Dubonnet Rouge	9-
Fernet Branca	9-
Ferro China Bisleri	9-
Martini Rosso	9-
Punt E Mes	9-
Amaro Averna	10-
Amaro Montenegro	10-
Berta Amaro Villa Prato	10-
TMD Limoncello	14-

## **LIQUEURS & OTHER.**

Baileys	9-
Berentzen Apfelkorn	9-
Chambord	9-
Cherry Heering	9-
Cointreau	9-
DOM Benedictine	9-
Domaine de Canton	9-
Drambuie	9-
Frangelico	9-
Grand Marnier	9-
Kahlua	9-
Luxardo Amaretto	9-
Luxardo Maraschino	9-
Massenez Cacao	9-
Massenez Cassis	9-
Massenez Framboise	9-
Massenez Melon	9-
Massenez Mure	9-
Massenez Peche	9-
Massenez Triple Sec	9-
Massenez Violette	9-
Pama	9-
Pernod	9-
Pimms	9-
Salamandre Quince Liqueur	9-
St Germain Elderflower	9-
Verdrenne White Cacao	9-
Verdrenne Menthe Blanc	9-
Yellow Chartreuse	9-
Green Chartreuse	11-
Patron XO Cafe	11-
Clément Creole Shrub	12-
Mozart Dry Chocolate Spirit	12-
Goldschlager	12-
Strom	12-
TMD Choc 'n' Chilli	12-