

DISTILLED, BOTTLED AND SHARED AT

ARCHIE ROSE

DISTILLING CO.

Founded in 2014 and located in Sydney, Australia – just a few kilometres south of the city – Archie Rose Distilling Co. is Australia’s most highly awarded distillery. With conviction, we strive to re-define Australia’s rich tradition in distilling by producing a diverse range of whiskies, gins, vodkas and rums, as well as one-off collaborations, limited releases and spirits experiences.

Guided by our belief in transparency, we’re proud to openly share the ethos behind what, how and why we do things with an unwavering drive to universally expand people’s knowledge and appreciation of spirits and hospitality.

In all that we produce, we find continual inspiration in the quality and diversity of the crops and produce grown across Australia. We’re proud to be forging an authentic new tradition that’s boldly innovative and true to its roots.

**ARCHIE ROSE HOSTS
A VARIETY OF EXPERIENCES AND
EDUCATIONAL CLASSES
IN OUR DISTILLERY.**

SCAN QR CODE TO BOOK
A TOUR OR AN EXPERIENCE.



Archie Rose Bar and Cellar Door is situated on the lands of the Gadigal people of the Eora nation. We pay respect to their elders, past and present, and acknowledge their continuing connection to land, water and community. Always was, always will be, Aboriginal land.

Feature Spirit: Heritage Red Gum Cask Single Malt Whisky



Our latest limited release is an outstanding whisky literally steeped in uniquely Australian character. Heritage Red Gum Cask Single Malt Whisky has been matured in a cask made from Australian native red gum and used to mature apera fortified wine for many decades.



Heritage Red Gum Cask Single Malt Whisky **24**
+ **Philter Old Ale** Marrickville NSW 375ml, 4.5% **+12**



Bobby Burns **32**
Fancy Drinks, Bishop & Babcock Company, 1902
Heritage Red Gum Cask Single Malt Whisky
+ Brookie's Mac + Patritti Rosso



Gold Rush **28**
Milk & Honey, New York USA, circa 2000
Heritage Red Gum Cask Single Malt Whisky
+ Archie Rose Distillery Honey + Lemon

Like what you tried? Let the staff know and receive a \$10 discount on your bottle purchase.

Classics



House Martini **14/24**
American-Bar Recettes des Boissons Anglaises et Américaine, Frank P Newman, 1904
Bone Dry Gin + Regal Rouge Dairing Dry
+ Pennyweight Fino Apera + green kalamata olives



The East 8 Hold Up **23**
Milk & Honey, London UK, 2010
Native Botanical Vodka + Autonomy Davo Plum Aperitif
+ pineapple + passionfruit



Neighbourhood Negroni **25**
Caffe Carsoni, Florence IT, 1919
Raw Honey Gin + Marionette Bitter Curacao +
Patritti Rosso + honey mist



The Firing Squad Special **24**
La Cucaracha Bar, Mexico City MX, circa 1937
Eau De Bee + lime + grenadine + agave + bitters



The Sazerac Cocktail **25**
The Exchange Coffee House, New Orleans USA, circa 1850
Rye Malt Whisky + sugar + bitters + Pernod

Our bar and kitchen uses nuts, eggs, dairy and gluten.
Please inform our staff of any dietary restrictions or allergens.

Originals



The Hundred Hand Slap

22

White Rye + Pennyweight Fino + John D. Taylor's Velvet Falernum + soy + sesame oil



Hakuna Matchata

26

Native Botanical Vodka + TeaCraft Matcha + cocoa butter + Scylla Raspberry + condensed milk



Fluffy Boi

23

Double Malt Whisky + Fernet Branca + strawberry + egg white + Fever Tree Distillers' Cola + rivermint sherbert



Lightly Buzzed

23

Bone Dry Gin + yuja-cha + Amaro Nonino + honey + osmanthus



A Hot Date

23

Blasphemy + oat milk + dates + chocolate

Blast from the Past

Celebrating 10 years of the bar, we decided to dust off some old favourites



Oh Mindy (2019)

22

Distiller's Strength Gin + mandarin + lemon aspen + earl grey



Foreign Legion (2023)

24

Raw Honey Gin + pistachio orgeat + yesterday's croissant + lemon



Nuclear Daiquirye (2015)

22

White Rye + Chartreuse Jaune + John D. Taylor's Velvet Falernum + lime



Denzel Lamington (2020)

25

Single Malt Whisky + coconut stout + chocolate + blackberry



Zombie Apocalypse (2017)

23

White Cane + Heavy Cane + blue powerade falernum + pineapple + lime

Our Spirits

True Cut Vodka + soda + lime	11
Native Botanical Vodka + soda + lime	12
Straight Dry Gin + Strangelove No. 8 Tonic + lime	11
Signature Dry Gin + Fever Tree Mediterranean Tonic + lemon	12
Distiller's Strength Gin + Fever Tree Indian Tonic + pear	16
White Rye + Bundaberg Ginger Beer + lime	15
White Cane + Strangelove Salted Grapefruit + pink grapefruit	12
Double Malt Whisky + Fever Tree Ginger Ale + lime	12
Rye Malt Whisky	16
Single Malt Whisky	16

Tasting Flights

Archie Rose Signature Range	35
Archie Rose Gin	40
Archie Rose Whisky	50
Former Currency: Rum from around Australia	55
Australian Botanicals: Gins from around our land	55
Exploration of Rye	50

Harvest Series

This vintage series heroes the growers, providores, foragers and regions as a true expression of the ingredients and provenance behind our spirits.

Harvest 2018: Single Paddock Rye Whisky	28
Harvest 2019: Dry Grown Rye Whisky	22
Harvest 2021: Lemon Scented Gum Gin + Strangelove Lemon Squash + lemon	15
Harvest 2022: Raw Honey Gin + Fever Tree Elderflower Tonic + cucumber	15

Limited Release + Collaborations

Bone Dry Gin + Strangelove No. 8 Tonic + pink grapefruit	15
St. Ali Blasphemy Coffee Whisky	14
Heavy Cane + Muddled lime + Fever Tree Distillers' Cola	14
Eau de Bee + Fever Tree Spiced Orange Ginge Ale + orange	16
Triple Molasses Rum Cask Finished Whisky	20
Heritage Red Gum Cask Single Malt Whisky	24
Bar Exclusive Smoked Heritage Rye Malt Whisky	48
Bar Exclusive Canadian Tuxedo	24

Trials + Exceptions

Our Trials & Exceptions series uncovers our most exceptional single casks and small batch trials, offering first-hand insights into the raw ingredients, processes and people involved in the production of our spirits.

#1 Sandigo Heritage Rye Malt Whisky	53%	55
#2 Hunter Valley Shiraz Spirit	40%	40
#3 High-Test Molasses Rum	72.7%	42
#4 A Whisky in Every Port	50%	40
#5 Whisky Gone a Rye	52%	30
#6 High-test Molasses Rum Cask Whisky	53%	28
#8 Good(e) Whisk(e)y	46%	20
#9 Maidenii Nocturne Cask Rye Whisky	52%	26
#10 2019 Fancy Molasses Rum	52%	30
#11 Stringybark Smoked Malt Whisky	54%	40
#12 Refiner's Molasses Rum	52%	22
#13 2019 Mill Molasses Rum	67.2%	26
#14 Smoked Heritage Rye Whisky	49%	22
#15 Return to Sandigo Rye Whisky	54%	22
#16 Whisky Gone a Rye #2	51%	22
#17 Heavy Cane	50%	14

Beers + Boilermakers

Philter Mandarin + Yuzu Sour Marrickville NSW, 375ml 4.2%	14
+ White Cane Banksmeadow 30ml, 40%	+11
Yulli's Seabass Mediterranean Lager Alexandria 375 ml, 4.2%	12
+ Rye Malt Whisky Banksmeadow 30ml, 46%	+16
Mountain Culture Status Quo Pale Ale Katoomba NSW, 355ml 5.2%	12
+ Double Malt Whisky Banksmeadow 30ml, 40%	+12
Sunday Road Cryotherapy Hazy IPA Kirrawee NSW, 375ml 6.1%	17
+ Return to Sandigo Rye Malt Whisky Banksmeadow 30ml, 54%	+22
Akasha Hopsmith IPA Five Dock NSW, 375ml 6.8%	16
+ Smoked Heritage Rye Malt Whisky Banksmeadow 30ml, 49%	+22
Yulli's Slick Rick Rampaging Red Ale Alexandria NSW, 375ml 6.2%	14
+ Single Malt Whisky Banksmeadow 30ml, 46%	+16
Grifter The Omen Oatmeal Stout Marrickville NSW, 375ml 5.5%	14
+ Triple Molasses Rum Cask Finished Single Malt Whisky	+20
Banksmeadow 30ml, 58%	
Wildflower Amber Blend #39 Marrickville 750ml, 6%	48
+ Harvest 2019: Dry Grown Rye Banksmeadow 30ml, 48%	+22

No Alcohol

T.I.N.A. 2.0 375ml	14
Jasmine tea + rosella + raspberry + waxflower	
Bundaberg Ginger Beer 200ml	6
Fever Tree Distillers' Cola 200ml	6
Strangelove Lemon Squash 300ml	6

Wine + Fortified

Vermouth + Aromatized wine

	<i>60ml</i>
Lillet Blanc, Bordeaux FR	14
Regal Rouge Daring Dry, Orange NSW	14
78° Dry, Adelaide Hills SA	16
Maidenii Classic, Heathcote VIC	14
Maidenii Dry, Heathcote VIC	14
Noilly Prat, Languedoc FR	15
Patritti Dry, McLaren Vale SA	12
Maidenii Sweet, Heathcote VIC	14
78° Rosso, Adelaide Hills SA	14
Patritti Rosso, McLaren Vale SA	12
Maidenii Kina, Heathcote VIC	15

Wine + Fortified

Apera

	<i>90ml</i>
Pennyweight Constance Fino, Beechworth VIC	16
Pennyweight La Serena Oloroso, Beechworth VIC	16

Sparkling

	<i>150/750ml</i>
'22 Ba Ba Rumba Prosecco, Tumbarumba NSW	15/70

White

	<i>150/750ml</i>
'22 Gilbert Blanc Pinot Grigio blend, Central Ranges NSW	15/70
23 Tillie J Chardonnay, Yarra Valley VIC	/120

Orange + Rose

	<i>150/750ml</i>
'23 Inwell Tangerine Viognier, McLaren Vale SA	18/75
'23 Mercer Rosato Nebbiolo blend, Orange NSW	15/70

Red

	<i>150/750ml</i>
'22 Fighting Gulley Road Pinot Noir, Beechworth VIC	/110
'19 Dyb Style #19 Red Mix Grenache blend, McLaren Vale SA	15/70
'21 Inwell Road to Joy Shiraz + Primitivo, McLaren Vale SA	18/75

Snacks

Mixed plate: three meats, two cheeses + accompaniments	44
Vegan Plate: vegan cheeses, hummus + beetroot tahini	42
Three cheese plate	36
Charcuterie	34
Marinated olives	7
Smoked almonds	7
House pickles	5
Hummus	5
Beetroot tahini	7
Stracciatella, orange + balsamic	18
Burrata, cucumber + pickled fennel	18
Chicken liver pate, pickles + grilled bread	24
Boquerones, tomato + caper tapenade	15
Reuben, wagyu pastrami, Russian dressing, swiss + sauerkraut	22
Three cheese toastie, gouda, swiss + cheddar	18
Vegan toastie, piquillo peppers, pickles + vegan mozzarella	16

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Snacks

Cheese

All cheeses served with honey, seasonal fruit, lavosh

Charleston Jersey Brie, Adelaide Hills SA	14
Bay of Fires Cheddar, Pipers River TAS	16
Riverine Buffalo Blue, Gippsland VIC	16

Charcuterie

All charcuterie served with pickles

Quattro Stelle Sopressa, Belmore NSW	12
Saison Wagyu Salami, Fortitude Valley QLD	16
L.P.'s Smoked Mortadella, Chippendale NSW	14

Book your next event at Archie Rose

Throwing a cocktail party, brand activation,
wedding reception or just a good ol' birthday bash?
We have plenty of options to suit your next event.

Choose to hire out the full Archie Rose bar located adjacent to our
original distillery site or take over our private upstairs
Mezzanine area for a more intimate function.

We can also come to you with bespoke martini bars,
interactive gin-blending experiences or cocktail catering
led by our team of expert bartenders.

**CONTACT VENUES@ARCHIEROSE.COM.AU
FOR DETAILS**

