

# ARCHIE ROSE

DISTILLING CO.

*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

# Emerald Finger Lime Harvest Gin

Our latest harvest release is a striking gin that captures the joy of the Australian native Emerald Green Finger Lime, renowned for its iconically vibrant pearls and citrus flavour. Grown in the coastal air of Western Australia by Mark and Vickie from Marvick native farms, this rare and beautiful native citrus creates a gin that delivers heady aromas of makrut lime zest, yuzu and powerful peppery pine.

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## Feature Spirit Cocktails

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### **Signature Serve**

**15**

Emerald Finger Lime Gin, Fever Tree Mediterranean Tonic, strawberry



### **French 75**

**24**

The Savoy Cocktail Book, Harry Craddock, 1930

Emerald Finger Lime Gin, lemon, prosecco



### **Watermelon Gibson**

**23**

Emerald Finger Lime Gin, pickled watermelon, yuzushu



### **The Pink Lady Cocktail**

**23**

Manual of Mixed Drinks, Jacques Straub, 1913

Emerald Finger Lime Gin, Willie Smith's Apple Brandy  
lemon, grenadine, whites

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

# Classics



## House Martini

24/14

American-Bar Recettes des Boissons Anglaises et Américaine, Frank P Newman, 1904

Bone Dry Gin, Regal Rouge Daring Dry, Pennyweight Fino  
Apera, green kalamata olives



## The Mint Julep

25

Unknown, Virginia USA, circa 1780

Rye Malt Whisky, mint, sugar



## The East 8 Hold Up

23

Milk & Honey, London UK, 2010

Native Botanical Vodka, Autonomy Davo Plum Aperitif,  
pineapple, passionfruit



## Mai Tai

28

Trader Vic's, Oakland USA, 1944

Heavy Cane, Refiner's Molasses Rum, curacao, pistachio &  
croissant orgeat, lime



## The Sazerac Cocktail

25

The Exchange Coffee House, New Orleans USA, circa 1850

Rye Malt Whisky, sugar, bitters, Pernod

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# Originals



## Shiso Fine

22

Signature Dry Gin, Beechworth Bitters Beetle Juice, shiso soda



## Lightly Buzzed

24

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



## 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

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# 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

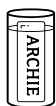
White Rye, Auvert, John D. Taylor's Velvet Falernum, lime



## Denzel Lamington (2020)

25

Single Malt Whisky, coconut stout, chocolate, blackberry



## Zombie Apocalypse (2017)

23

White Cane, blue powerade falernum, pineapple, citrus

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# Our Spirits

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

# Tasting Flights

<b>Archie Rose Signature Range</b>	<b>35</b>
<b>Archie Rose Gin</b>	<b>40</b>
<b>Archie Rose Single Malt Whisky</b>	<b>50</b>
<b>Archie Rose Rye Whisky</b>	<b>50</b>
<b>Archie Rose Rum + Cane Spirits</b>	<b>45</b>

# Harvest Series

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

<b>Single Paddock Harvest Rye Whisky</b>	<b>28</b>
<b>Dry Grown Harvest Rye Whisky</b>	<b>22</b>
<b>Lemon Scented Gum Harvest Gin</b> Strangelove Lemon Squash, lemon	<b>15</b>
<b>Raw Honey Harvest Gin</b> Fever Tree Elderflower Tonic, cucumber	<b>15</b>
<b>Emerald Finger Lime Harvest Gin</b> Fever Tree Mediterranean Tonic, strawberry	<b>15</b>

# Single Cask

<b>Batch #1 Single Malt Whisky</b>	66.9%	<b>42</b>
<b>Batch #1 Heritage Rye Malt Whisky</b>	68.2%	<b>36</b>
<b>Batch #1 Smoked Rye Whisky</b>	65.1%	<b>32</b>

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## Limited Release & Collaborations

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

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# 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.*

<b>#1 Sandigo Heritage Rye Malt Whisky</b>	53%	<b>55</b>
<b>#2 Hunter Valley Shiraz Spirit</b>	40%	<b>40</b>
<b>#3 High-Test Molasses Rum</b>	72.7%	<b>42</b>
<b>#4 A Whisky in Every Port</b>	50%	<b>40</b>
<b>#5 Whisky Gone a Rye</b>	52%	<b>32</b>
<b>#6 High-test Molasses Rum Cask Single Malt Whisky</b>	53%	<b>28</b>
<b>#8 Good(e) Whisk(e)y</b>	46%	<b>20</b>
<b>#9 Maidenii Nocturne Cask Rye Malt Whisky</b>	52%	<b>26</b>
<b>#10 2019 Fancy Molasses Rum</b>	52%	<b>30</b>
<b>#11 Stringybark Smoked Malt Whisky</b>	54%	<b>40</b>
<b>#12 Refiner's Molasses Rum</b>	52%	<b>22</b>
<b>#13 2019 Mill Molasses Rum</b>	67.2%	<b>26</b>
<b>#14 Smoked Heritage Rye Malt Whisky</b>	49%	<b>22</b>
<b>#15 Return to Sandigo Rye Malt Whisky</b>	54%	<b>22</b>
<b>#16 Whisky Gone a Rye #2</b>	51%	<b>22</b>
<b>#17 Heavy Cane</b>	50%	<b>14</b>
<b>#18 Red Gum Cask Rum</b>	46%	<b>22</b>

## Beers & Boilermakers

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

## No Alcohol

<b>T.I.N.A. 2.0</b> 375ml	<b>14</b>
Jasmine tea, rosella, raspberry, waxflower	
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<b>Bundaberg Ginger Beer</b> 200ml	<b>6</b>
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<b>Fever Tree Distillers Cola</b> 200ml	<b>6</b>
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<b>Strangelove Lemon Squash</b> 300ml	<b>6</b>

# Fortified Wine

*Vermouth & Aromatised wine*

*60ml*

<b>Lillet Blanc, Bordeaux FR</b>	<b>14</b>
<b>Regal Rouge Daring Dry, Orange NSW</b>	<b>14</b>
<b>Maidenii Classic, Heathcote VIC</b>	<b>14</b>
<b>Maidenii Dry, Heathcote VIC</b>	<b>14</b>
<b>Noilly Prat, Languedoc FR</b>	<b>15</b>
<b>Maidenii Sweet, Heathcote VIC</b>	<b>14</b>
<b>78° Rosso, Adelaide Hills SA</b>	<b>14</b>
<b>Maidenii Kina, Heathcote VIC</b>	<b>15</b>

*Apera*

*90ml*

<b>Pennyweight Constance Fino, Beechworth VIC</b>	<b>16</b>
<b>Pennyweight La Serena Oloroso, Beechworth VIC</b>	<b>16</b>

# Wine

*Sparkling*

150/750ml

**'22 Ba Ba Rumba Prosecco, Tumbarumba NSW 15/70**

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*White*

150/750ml

**'22 Gilbert Blanc Pinot Grigio blend, Central Ranges NSW 15/70**

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**23 Tillie J Chardonnay, Yarra Valley VIC /120**

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*Orange, Rose*

150/750ml

**'23 Inkwell Tangerine Viognier, McLaren Vale SA 18/75**

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**'23 Mercer Rosato Nebbiolo blend, Orange NSW 15/70**

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*Red*

150/750ml

**'22 Fighting Gulley Road Pinot Noir, Beechworth VIC /110**

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**'19 Dub Style #19 Red Mix Grenache blend, McLaren Vale SA 15/70**

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**'21 Inkwell Road to Joy Shiraz Primitivo, McLaren Vale SA 18/75**

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# Snacks

<b>Mixed plate: three meats, two cheeses &amp; accompaniments</b>	<b>44</b>
<b>Vegan Plate: vegan cheeses, hummus &amp; beetroot tahini</b>	<b>42</b>
<b>Three cheese plate: three cheeses &amp; accompaniments</b>	<b>36</b>
<b>Charcuterie plate: three types of charcuterie &amp; accompaniments</b>	<b>34</b>
<b>Stracciatella, orange &amp; caramelised balsamic</b>	<b>18</b>
<b>Chicken liver pâté, pickles &amp; grilled bread</b>	<b>24</b>
<b>Reuben: wagyu pastrami, Russian dressing, swiss, sauerkraut</b>	<b>22</b>
<b>Three cheese toastie: swiss, cheddar, pecorino</b>	<b>18</b>
<b>Vegan toastie: piquillo peppers, pickles, vegan mozzarella</b>	<b>16</b>

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# Snacks

<b>Marinated olives</b>	<b>7</b>
<b>Smoked almonds</b>	<b>7</b>
<b>House pickles</b>	<b>5</b>
<b>Hummus</b>	<b>7</b>
<b>Beetroot tahini</b>	<b>7</b>

## **Cheese**

*All cheeses served with honey, seasonal fruit & lavosh*

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

## **Charcuterie**

*All charcuterie served with pickles*

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

# Book your next event at Archie Rose

Throwing a cocktail party, brand activation,  
wedding reception or just a birthday party?  
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](mailto:VENUES@ARCHIEROSE.COM.AU)  
FOR DETAILS**

