

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.

Feature Spirit Cocktails



Signature Serve

15

Emerald Finger Lime Gin, Fever Tree Mediterranean Tonic, strawberry



The 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, Pennyweight Fino Apera



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

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



The Saturn Cocktail

23 (Keep Fiona +25)

Joseph 'Po Po' Galsini, iBA World Cocktail Competition, California, 1967

Distiller's Strength Gin, John D. Taylor's Velvet Falernum,
almond, passionfruit, citrus



The Artist's Special Cocktail

26

Barflies and Cocktails, Harry MacElhone, 1927

Single Malt Whisky, Marionette Groseille, Pennyweight Fino,
lemon

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Please inform our staff of any dietary restrictions or allergens.*

Originals



Shiso Fine

22

Signature Dry Gin, Beechworth Bitters Beetle Juice, shiso soda



Raspberry Beret

26

Eau de Bee, Scylla Peach, raspberry, Strangelove salted grapefruit



The Hundred Hand Slap

22

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



Foreign Legion

24

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



Fluffy Boi

23

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

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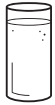
No Alcohol



Strawberry & Rivermint Sour

15

Strawberry, lemon, rivermint sherbert



Almond & Croissant Fix

16

Pistachio & croissant orgeat, mint, citrus, yuzu soda



Southern Style Sweet Tea

15

TeaCraft Earl Grey Blueflower, citrus, peach



T.I.N.A. 2.0

12

Jasmine tea, rosella, raspberry, waxflower



Heaps Normal Half Day Hazy Pale Ale

10

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Our Spirits

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

Tasting Flights

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

Harvest Series

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

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

Single Cask

Batch #1 Single Malt Whisky	66.9%	42
Batch #1 Heritage Rye Malt Whisky	68.2%	36
Batch #1 Smoked Rye Whisky	65.1%	32
Single Paddock Single Cask Rye Malt Harvest Whisky	61.2%	42

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Limited Release & Collaborations

Bone Dry Gin , Strangelove No. 8 Tonic, pink grapefruit	15
Heavy Cane , muddled lime, Fever Tree Distillers Cola	14
Eau de Bee , Fever Tree Spiced Orange Ginger Ale, orange	16
Triple Molasses Rum Cask Finished Single Malt Whisky	20
Heritage Red Gum Cask Single Malt Whisky	24
Bar Exclusive Smoked Heritage Rye Malt Whisky	48
Cellar Door Exclusive	34
Canadian Tuxedo Maple Syrup Cask Finished Rye Malt Whisky	
Archie Rose x Sydney Opera House Classical Single Malt Whisky	18
Archie Rose x Sydney Opera House Contemporary Single Malt Whisky	18

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a \$10 discount on your bottle purchase.

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%	32
#6 High-test Molasses Rum Cask Single Malt Whisky	53%	28
#7 Red Gum Smoked Single Malt Whisky	53%	60
#8 Good(e) Whisk(e)y	46%	20
#9 Maidenii Nocturne Cask Rye Malt Whisky	52%	26
#10 2019 Fancy Molasses Rum	52%	30

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#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 Malt Whisky	49%	22
#15 Return to Sandigo Rye Malt Whisky	54%	22
#16 Whisky Gone a Rye #2	51%	22
#17 Heavy Cane	50%	14
#18 Red Gum Cask Rum	46%	22
#19 Maple Syrup Double Smoked Single Malt Whisky	46%	28
#20 Infrared Toasted Heritage Rye Malt Whisky	52%	20

Fortified Wines

Vermouth & Aromatised wine

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

Apera

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

Wines

Sparkling

150/750ml

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

White

150/750ml

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

'23 Inkwell Tangerine Viognier, McLaren Vale SA (skin contact) 18/75

'23 Tillie J Chardonnay, Yarra Valley VIC /120

Rose

150/750ml

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

Red

150/750ml

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

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

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

Beers & Boilermakers

Fontaine Passionfruit Sour Botany NSW, 375ml, 5%	16
+ White Cane Banksmeadow NSW, 40%	+14
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Yulli's Seabass Mediterranean Lager Alexandria NSW, 375ml, 4.2%	12
+ Rye Malt Whisky Banksmeadow NSW, 46%	+16
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Mountain Culture Status Quo Pale Ale Katoomba NSW, 355ml 5.2%	12
+ Double Malt Whisky Banksmeadow NSW, 40%	+12
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Sunday Road Cryotherapy Hazy IPA Kirrawee NSW, 375ml, 6.1%	17
+ Return to Sandigo Rye Malt Whisky Banksmeadow NSW, 54%	+22
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Akasha Hopsmith IPA Five Dock NSW, 375ml, 6.8%	16
+ Smoked Heritage Rye Malt Whisky Banksmeadow NSW, 49%	+22
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Yulli's Slick Rick Rampaging Red Ale Alexandria NSW, 375ml, 6.2%	14
+ Single Malt Whisky Banksmeadow NSW, 46%	+16
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Fontaine Whisky Barrel Aged Imperial Stout Botany NSW, 440ml, 11.5%	36
+ Single Cask Single Malt Whisky Banksmeadow NSW, 66.9%	+42
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Wildflower Amber Blend #39 Marrickville NSW, 750ml, 6%	48
+ Dry Grown Rye Malt Harvest Whisky Banksmeadow NSW, 48%	+22

Snacks

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

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Snacks

Marinated olives	7
Smoked almonds	7
House pickles	5
Hummus	7
Beetroot tahini	7

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 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
FOR DETAILS**

