

# 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 respects 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

# Mountain Yuzu Harvest Gin

Mountain Yuzu Harvest Gin is the latest release in our Australian Harvest series, celebrating local yuzu grown on volcanic soils in Victoria's alpine high country. With lifted citrus florals on the nose and a bright, structured palate, this gin is perfect for cool drinks and warm summer days.



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## Feature Spirit Cocktails

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### **Signature Serve**

**15**

Mountain Yuzu Harvest Gin, sparkling coconut water, pineapple



### **Spring Gibson**

**24**

Mountain Yuzu Harvest Gin, pickled spring onion, Lao Gan Ma, mustard oil (contains nuts)



### **The Bird of Paradise Fizz**

**24**

The Gentleman's Companion: Being an Exotic Drinking Book, Charles H. Baker Jr., 1939

Mountain Yuzu Harvest Gin, raspberry, cream, orange blossom (contains lactose, egg)



### **Mountain Yuzu Smash**

**23**

Mountain Yuzu Harvest Gin, honeydew, basil, citrus

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

# Classics



## House Martini

12/24

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 Cosmopolitan

24

Dale Degroff, The Rainbow Room, NYC, 1990'S

Native Botanical Vodka, Autonomy Triple Sec, lime,  
cranberry, burnt orange oils



## The Jasmine Cocktail

24

Paul Harrington, Townhouse Bar & Grill, Emeryville, California, 1990'S

Distillers' Strength Gin, Marionette Bitter Curacao,  
Autonomy Triple Sec, lemon (contains honey)



## The Blinker Cocktail

23

The Official Mixer's Manual, Patrick Gavin Duffy, 1934

Rye Malt Whisky, salted grapefruit, grenadine



## The Airmail Cocktail

24

The Fine Art of Mixing Drinks, David Embury, 1948

White Cane, lime, distillery honey, Prosecco (contains honey)



## The Revolver Cocktail

26

John Santer, Bourbon & Branch, San Francisco 2004

Single Malt Whisky, White Possum coffee liqueur,  
orange oils

# Originals



## **Peachfuzz**

**23**

Signature Dry Gin, Scylla Peach, cacao, citrus



## **Finger Lime Old Fashioned**

**23**

Lemon Scented Gum Harvest Gin, green tea, finger lime



## **Pandan Fizz**

**22**

White Cane, pandan creaming soda (contains lactose)



## **The Big Apple**

**22**

Double Malt Whisky, Pennyweight La Serena Oloroso, apple, chestnut (contains nuts)



## **Arabian Nights**

**25**

Eau de Bee, Amaro Nonino, blood orange, sumac (contains egg and honey)

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

## No Alcohol



**Pandan Creaming Soda**  
(contains lactose)

**15**



**Basil & Honeydew Fix**  
Basil, honeydew, lemon, yuzu

**14**



**Sumac Sour**  
Blood Orange, sumac, lemon

**16**



**T.I.N.A. 2.0**  
Jasmine tea, rosella, raspberry, waxflower

**12**



**Heaps Normal Half Day Hazy Pale Ale**

**10**

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## Our Spirits

<b>True Cut Vodka</b> , soda, lime	<b>12</b>
<b>Straight Dry Gin</b> , Strangelove No. 8 Tonic, lime	<b>12</b>
<b>White Cane</b> , Midnight Mixers Pink Grapefruit Tonic, pink grapefruit	<b>12</b>
<b>Double Malt Whisky</b> , Fever Tree Ginger Ale, lime	<b>14</b>
<b>Native Botanical Vodka</b> , soda, lime	<b>12</b>
<b>Signature Dry Gin</b> , Fever Tree Mediterranean Tonic, lemon	<b>14</b>
<b>Distiller's Strength Gin</b> , Fever Tree Indian Tonic, pear	<b>17</b>
<b>Rye Malt Whisky</b>	<b>17</b>
<b>Single Malt Whisky</b>	<b>18</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>55</b>
<b>Archie Rose Rye Malt Whisky</b>	<b>50</b>
<b>Archie Rose Rum &amp; 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 Rye Malt Harvest Whisky</b>	<b>34</b>
<b>Dry Grown Rye Malt Harvest Whisky</b>	<b>24</b>
<b>Lemon Scented Gum Harvest Gin</b> Strangelove Lemon Squash, lemon	<b>15</b>
<b>Emerald Finger Lime Harvest Gin</b> Fever Tree Mediterranean Tonic, strawberry	<b>15</b>
<b>Mountain Yuzu Harvest Gin</b> Sparkling coconut water, pineapple	<b>15</b>

## Single Cask Whisky

<b>Single Paddock Single Cask Rye Malt Harvest Whisky</b>	61.2%	<b>42</b>
<b>Bar Exclusive Single Cask Rye Malt Whisky R167</b>	54.2%	<b>20</b>
<b>Batch #1 Single Malt SM1380</b>	66.9%	<b>42</b>
<b>Batch #1 Heritage Rye Malt R1010</b>	68.2%	<b>38</b>
<b>Batch #1 Smoked Rye Malt R1117</b>	65.1%	<b>36</b>
<b>Batch #2 Double Smoked Single Malt SM2361</b>	50%	<b>38</b>
<b>Batch #2 Rye Malt R638 at Natural Cask Strength</b>	70.8%	<b>42</b>
<b>Batch #2 Single Malt SM1572</b>	50%	<b>40</b>



## Limited Release & Collaborations

<b>Bone Dry Gin</b> , Strangelove No. 8 Tonic, pink grapefruit	<b>15</b>
<b>Heavy Cane</b> , muddled lime, Fever Tree Distillers Cola	<b>18</b>
<b>Eau de Bee</b> , Strangelove Pear & Cinnamon Soda, lemon	<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>25</b>
<b>Bar Exclusive Smoked Heritage Rye Malt Whisky</b>	<b>48</b>
<b>Cellar Door Exclusive</b>	<b>34</b>
<b>Canadian Tuxedo Maple Syrup Cask Finished Rye Malt Whisky</b>	
<b>Archie Rose x Sydney Opera House</b> <b>Classical Single Malt Whisky</b>	<b>18</b>
<b>Archie Rose x Sydney Opera House</b> <b>Contemporary Single Malt Whisky</b>	<b>18</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>50</b>
<b>#4 A Whisky in Every Port</b>	50%	<b>42</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>32</b>
<b>#7 Red Gum Smoked Single Malt Whisky</b>	53%	<b>68</b>
<b>#8 Good(e) Whisk(e)y</b>	46%	<b>20</b>
<b>#9 Maidenii Nocturne Cask Rye Malt Whisky</b>	52%	<b>28</b>
<b>#10 2019 Fancy Molasses Rum</b>	52%	<b>30</b>
<b>#11 Stringybark Smoked Single Malt Whisky</b>	54%	<b>44</b>

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<b>#12 Refiner's Molasses Rum</b>	52%	<b>24</b>
<b>#13 2019 Mill Molasses Rum</b>	67.2%	<b>28</b>
<b>#14 Smoked Heritage Rye Malt Whisky</b>	49%	<b>30</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>18</b>
<b>#18 Red Gum Cask Rum</b>	46%	<b>24</b>
<b>#19 Maple Syrup Double Smoked Single Malt Whisky</b>	46%	<b>36</b>
<b>#20 Infrared Toasted Heritage Rye Malt Whisky</b>	52%	<b>20</b>
<b>#21 Marionette Orange Curaçao Cask Single Malt Whisky</b>	50%	<b>20</b>

# Fortified Wines

*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>

# Wines

## *Sparkling*

150/750mL

<b>'24 Ba Ba Rumba Prosecco, Tumbarumba NSW</b>	<b>15/70</b>
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## *White*

150/750mL

<b>'22 Gilbert Blanc Pinot Grigio blend, Central Ranges NSW</b>	<b>15/70</b>
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<b>'24 Inkwell Tangerine Viognier, McLaren Vale SA (skin contact)</b>	<b>18/75</b>
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<b>'23 Tillie J Chardonnay, Yarra Valley VIC</b>	<b>/120</b>
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## *Rose*

150/750mL

<b>'23 Mercer Rosato Nebbiolo blend, Orange NSW</b>	<b>15/70</b>
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## *Red*

150/750mL

<b>'23 Fighting Gulley Road Pinot Noir, Beechworth VIC</b>	<b>/110</b>
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<b>'19 Dub Style #19 Red Mix Grenache blend, McLaren Vale SA</b>	<b>15/70</b>
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<b>'23 Inkwell Road to Joy Shiraz Primitivo, McLaren Vale SA</b>	<b>18/75</b>
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## Beers & Boilermakers

<b>Beer Fontaine Where's The Pash? Passionfruit Sour</b>	<b>16</b>
Botany NSW, 375mL, 5%	
+ <b>White Cane</b> Banksmeadow NSW, 40%	<b>+12</b>
<b>Yulli's Seabass Mediterranean Lager</b> Alexandria NSW, 375mL, 4.2%	<b>12</b>
+ <b>Rye Malt Whisky</b> Banksmeadow NSW, 46%	<b>+17</b>
<b>Mountain Culture Status Quo Pale Ale</b> Katoomba NSW, 355mL 5.2%	<b>12</b>
+ <b>Double Malt Whisky</b> Banksmeadow NSW, 40%	<b>+14</b>
<b>Sunday Road Cryotherapy Hazy IPA</b> Kirrawee NSW, 375mL, 6.1%	<b>17</b>
+ <b>Return to Sandigo Rye Malt Whisky</b> Banksmeadow NSW, 54%	<b>+22</b>
<b>Akasha Hopsmith IPA</b> Five Dock NSW, 375mL, 6.8%	<b>16</b>
+ <b>Smoked Heritage Rye Malt Whisky</b> Banksmeadow NSW, 49%	<b>+28</b>
<b>Beer Fontaine Patience 2023 Whisky Barrel Aged Imperial Stout</b> Botany NSW, 440mL, 11.5%	<b>36</b>
+ <b>Single Cask Batch #1 Single Malt Whisky</b> Banksmeadow NSW, 66.9%	<b>+42</b>
<b>Wildflower Amber Blend #39</b> Marrickville NSW, 750mL, 6%	<b>48</b>
+ <b>Dry Grown Rye Malt Harvest Whisky</b> Banksmeadow NSW, 48%	<b>+24</b>

# Snacks

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

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# Snacks

<b>Marinated olives</b>	<b>11</b>
<b>Smoked almonds</b>	<b>7</b>
<b>House pickles</b>	<b>7</b>
<b>Hummus</b>	<b>8</b>
<b>Beetroot tahini</b>	<b>8</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

Choose to hire out our original distillery space, located adjacent to our bar, or take over our private upstairs Mezzanine area for a more intimate function.

All of our blending and tasting experiences can be booked for private parties, get-togethers or team-building events.

**CONTACT [VENUES@ARCHIEROSE.COM.AU](mailto:VENUES@ARCHIEROSE.COM.AU)  
FOR DETAILS**

