

# ARCHIE ROSE

DISTILLING CO.

*Archie Rose Distilling Co. 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.*

# Classics



## House Martini

14/24

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 Enzoni

24

Vincenzo Errico, Match Bar, London UK, 2002

Distiller's Strength Gin, Marionette Bitter Curaçao,  
grapes, lemon

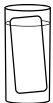


## Clover Club

24

'How to mix and how to serve', Paul E. Lowe, 1909

Lemon Scented Gum Harvest Gin, dry vermouth, raspberry,  
lemon, whites (contains egg)



## Missionary's Downfall

23

Don the Beachcomber, Donn Beach, 1930's

White Cane, peach, pineapple, mint, lime



## Black Manhattan

25

Bourbon & Branch, Todd Smith, 2005

Rye Malt Whisky, Averna Amaro, bitters

# Originals



## Arabian Nights

24

Signature Dry Gin, Amaro Nonino, blood orange, sumac, rose, whites (contains egg)



## Mountain Yuzu Smash

23

Mountain Yuzu Harvest Gin, honeydew, basil, lemon



## Big Daddy Cane

23

White Cane, Mezcal, charred pineapple, cinnamon, lime



## Don't Bee Suspicious

25

Eau De Bee, Italicus, apricot, Earl Grey, honey, lemon (contains honey)



## Roast & Toast

26

Single Malt Whisky, cold brew coffee, black sesame, vanilla, s'mored marshmallow foam



## The Big Apple

22

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

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Please inform our staff of any dietary restrictions or allergens.

# No Alcohol



## **Apricot Iced Tea**

Earl Grey, apricot, honey, lemon

**15**



## **Sumac Sour**

Blood Orange, sumac, rose, lemon

**16**



## **Yaala Sparkling**

Quandong & Native Ginger, mint

**14**



## **T.I.N.A. 2.0**

Jasmine tea, rosella, raspberry, waxflower

**12**



## **Heaps Normal Lager**

**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>Mountain Yuzu Harvest Gin</b> Sparkling coconut water, pineapple	<b>15</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 Distiller's 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>34</b>
<b>Cellar Door Exclusive</b> <b>Canadian Tuxedo Maple Syrup Cask Finished Rye Malt Whisky</b>	<b>34</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>

# 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 No.1 Single Malt SM1380</b>	66.9%	<b>42</b>
<b>Batch No.1 Heritage Rye Malt R1010</b>	68.2%	<b>38</b>
<b>Batch No.1 Smoked Rye Malt R1117</b>	65.1%	<b>36</b>
<b>Batch No.2 Double Smoked Single Malt SM2361</b>	50%	<b>38</b>
<b>Batch No.2 Rye Malt R638 at Natural Cask Strength</b>	70.8%	<b>42</b>
<b>Batch No.2 Single Malt SM1572</b>	50%	<b>40</b>
<b>Batch No.3 Six Year Old Single Malt SM1231</b>	50%	<b>42</b>
<b>Batch No.3 Toasted Amber Single Malt SM9917</b>	54%	<b>38</b>

Like what you tried? Let the staff know and receive 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.

<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>#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</b>	<b>2019 Refiner's Molasses Rum</b>	52%	<b>24</b>
<b>#13</b>	<b>2019 Mill Molasses Rum</b>	67.2%	<b>28</b>
<b>#14</b>	<b>Smoked Heritage Rye Malt Whisky</b>	49%	<b>30</b>
<b>#15</b>	<b>Return to Sandigo Rye Malt Whisky</b>	54%	<b>22</b>
<b>#16</b>	<b>Whisky Gone a Rye #2</b>	51%	<b>22</b>
<b>#17</b>	<b>Heavy Cane</b>	50%	<b>18</b>
<b>#18</b>	<b>Red Gum Cask Rum</b>	46%	<b>24</b>
<b>#19</b>	<b>Maple Syrup Double Smoked Single Malt Whisky</b>	46%	<b>36</b>
<b>#20</b>	<b>Infrared Toasted Heritage Rye Malt Whisky</b>	52%	<b>20</b>
<b>#21</b>	<b>Marionette Orange Curaçao Cask Single Malt Whisky</b>	50%	<b>20</b>

# Wines

Sparkling

150/750mL

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

White

150/750mL

**'25 Gilbert Pinot Gris, Orange NSW 15/70**

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

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

Rose

150/750mL

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

Red

150/750mL

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

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**'23 Inkwell Road to Joy Shiraz + Primitivo, McLaren Vale SA 15/70**

# Beers & Boilermakers

<b>Beer Fontaine Mango Passionfruit Sour</b>	<b>16</b>
Botany NSW, 375mL, 5%	
<b>White Cane</b> Banksmeadow NSW, 40%	<b>+12</b>
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<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>
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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 NSW, 40%	<b>+14</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 NSW, 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 NSW, 64.5%	<b>+34</b>
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<b>Grifter Old Panther Dark Lager</b> Marrickville NSW, 375ml, 4.6%	<b>15</b>
+ <b>Single Malt Whisky</b> Banksmeadow NSW, 46%	<b>+18</b>
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<b>Beer Fontaine Patience 2023 Whisky Barrel Aged</b>	<b>36</b>
<b>Imperial Stout</b> Botany NSW, 440mL, 11.5%	
+ <b>Single Cask Batch No.1 Single Malt Whisky</b> Banksmeadow NSW, 66.9%	<b>+42</b>
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<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>+22</b>

# Snacks

<b>Charcuterie &amp; Cheese plate</b>	<b>44</b>
Three meats, two cheeses, pickles, caramelised onion jam, sourdough	
<b>Vegan plate</b>	<b>42</b>
Vegan cheese, hummus, babaganoush, house pickles, sourdough	
<b>Three cheese plate</b>	<b>36</b>
Three Cheeses, pickles, seasonal fruit, honey, sourdough	
<b>Charcuterie plate</b>	<b>34</b>
Three meats, pickles, caramelised onion jam, sourdough	
<b>Chicken liver pâté, pickles &amp; grilled bread</b>	<b>24</b>
<b>The Italian toastie</b>	<b>22</b>
Wagyu salami, sopressa, provolone, peppers, pesto & pickles	
<b>Three cheese toastie</b>	<b>18</b>
Provolone, red 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>Babaganoush</b>	<b>8</b>
<b>Frenchies Sourdough</b>	<b>5</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>

# Host your next event at Archie Rose

Choose to hire out the  
Archie Rose Bar for an intimate event.  
Or, if you're looking for something more interactive,  
our original distillery site, The Still Room, located just  
next door is the perfect venue for larger functions,  
work events or our privately hosted Masterclasses.

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

