

## **SUBLIME SPRING COCKTAILS**

### **Backyard Bees are the Bee's Knees**

**What better way to celebrate the change of seasons than with our version of this quintessentially spring cocktail. Locally produced honey forms the backbone of this delightfully refreshing cocktail.**

*Scoundrel Classic Dry Gin, Backyard Beekeeping Honey, Orange Blossom water, Angostura Orange bitters*

1.7 STD drinks

**18**

### **NEGRONI DE VIN**

**Here at Kilderkin we like to showcase local producers. This fantastic Negroni variant is based around a vermouth created by local wine maker Jean-Paul Trijsburg. More wine focused than many vermouths, when combined with the sweet and spicy Old Tom gin it makes for a refreshing take on the classic Negroni.**

*Larrikin's Grin Old Tom gin, Campari, Jean Paul Rouge Vermouth*

2.1 STD drinks

**21**

### **TUTTI FRUITTI**

**Get into the swing of things with this party starter of a cocktail! Bursting with citrus flavours, this drink combines our much-loved Limoncello with our special release Arancello.**

*Backyard Limoncello Liqueur, Backyard Arancello Liqueur, Angostura bitters, Capi Dry Tonic*

1.6 STD drinks

**18**

## **SENSATIONAL SPRING G+Ts**

### **ARANCELLO G&T**

To celebrate our limited release Arancello we are offering it as a fantastic G&T. The complex bitterness of the Long Rays tonic allows the sweetness and citrus bitterness of the liqueur to shine, while the extra Lola Bold gin gives the drink a bit more punch

*Backyard Arancello Gin Liqueur, Lola Bold Gin, Long Rays Pacific Tonic*

1.4 STD drinks

**16**

### **SPRING BLOSSOM G&T**

The sun is shining (maybe), it's warm (potentially) and you're sick of winter (most definitely). Celebrate the coming of spring with a floral G&T. The perfect G&T to sit and watch the flowers bloom.

*Original Larrikin Gin, Midnight Mixers Tonic, Lavender syrup*

1.5 STD drinks

**16**

## **STUNNING SPRING ZERO ALCOHOL COCKTAILS**

### **GREEN SHOOTS**

**A crisp, dry, complex zero alcohol cocktail. The slightly floral and herbaceous green tea lifts this otherwise simple concoction to a sophisticated, elegant beverage.**

*Juniper tea, Sencha tea, Sugar, Lemon, Capi Dry Tonic*

0.0 Standard Drinks

**12**

### **RASPBERRY LAVENDER SOUR**

**Fresh, tart and fruity sour, just with no alcohol! Can't ask for more. Complex acidity derived from a Raspberry and Lavender shrub underpins the drink bringing a lot of body and a smooth mouthfeel.**

*Raspberry and Lavender Scrub, Lemonade, Aquafaba, Sugar*

0.0 Standard Drinks

**12**

# KILDERKIN

DISTILLERY

## MEET THE REGULARS

### ESPRESSO MARTINI

**This delicious cocktail is as easy to drink as it is to make. Made with our ready to drink Espresso Martini, a fantastic product which features cold-press coffee from Karon Farm Coffee.**

*Vodka, coffee, sugar*

1.5 STD drinks

**18**

### CLASSIC LOLA NEGRONI

**Why mess with a classic? Our house negroni is made with Lola Bold gin and quality sweet vermouth. Bittersweet and bursting with juniper, what's not to love?**

*Lola Bold gin, Campari, Cinzano 1757 Rosso Vermouth di Torino*

2.0 STD drinks

**18**

### DEVIL IN THE DETAIL

**One of our most popular cocktails ever! A most devilish drink. Sweet, tangy and a little bit spicy.**

*Original Larrikin gin, Capi Ginger Beer, Lime, Blackcurrant*

1.5 STD drinks

**16**

### OUTBACK SUNSET MARTINI

**Our Native Australian focused Martini. The bold Sunburnt Country gin marries perfectly with Maidenii Classic vermouth.**

*Sunburnt Country gin, Maidenii Classic Vermouth. Served Vermouth forward*

2.8 STD drinks

**23**