THE
Gatsby
WHISKY AND COCKTAIL BAR

Welcome to the Gatsby...

Where opulence and sophistication meet in a symphony of flavours and indulgence. We invite you to embark on a remarkable journey through the world of libations. Here, we have meticulously curated a menu that encompasses the finest offerings in wine, whisky, champagne, and cocktails, ensuring an unforgettable experience for every discerning palate.

Prepare to immerse yourself in the artistry of wine, where vineyards from across the globe converge to grace your glass with their stunning expertise. Our wine selection is drawn from TAMA's climate-controlled cellar, which enables guests to enjoy the benefits of optimal environmental conditions specifically designed to preserve and enhance the quality of the wine.

Indulge in the effervescence of champagne, where elegance and celebration intertwine. From the crisp vibrancy of Blanc de Blancs to the stunning charm of a rosé, each bottle carries the legacy of centuries-old savoir-faire, promising a toast that will linger on your palate and in your memories.

If cocktails are your desire, our mixologists are masters of their craft, ready to captivate you with an imaginative array of recipes. Discover classic concoctions reinvented with a modern twist or savour innovative creations that push the boundaries of flavour. From the timeless sophistication of a martini to the whimsical allure of a craft cocktail, our menu invites you to indulge in liquid artistry that transcends expectations.

As the evening unfolds, and for those seeking the warm embrace of amber elixirs, our whisky collection is a treasure trove of exceptional craftsmanship. From the smooth and honeyed notes of Highland malts to the peaty and smoky allure of Islay, each drop tells a story of traditions and expert maturation. Let our whisky menu guide you through the rich tapestry of flavours, revealing the remarkable character of each renowned distillery.

Join us, as we raise our flutes and tumblers to celebrate the finer things in life.

Welcome to The Gatsby Champagne and Whisky Menu.

Alan Hunter – Director of Restaurant Operations, Artesian Hospitality

CONTENTS

COCKTAILS 1

COCKTAIL BUILDER 5

WINE & BUBBLES BY THE GLASS 11

CHAMPAGNE 13

ASSEMBLAGE 17
BLANC DE BLANCS 21
BLANC DE NOIRS 23
ROSÉ 23

BEER 24

WHISKY 26

HIGHLANDS 32
LOWLANDS 34
CAMPBELTOWN 34
SPEYSIDE 36
ISLAY 38
ISLANDS 40
BLENDED 41
AMERICAN 42
INTERNATIONAL 46
JAPANESE 47
WHISKY FLIGHTS 51

SPIRITS 54

RUM 55
TEQUILA 57
GIN 60
VODKA 65
APÉRITIF 67
DIGESTIF 69

COCKTAILS

"First you take a drink,
then the drink takes a drink,
then the drink takes you"

– F. Scott Fitzgerald.

The Great Gatsby

COCKTAILS

An alcoholic drink consisting of one or more spirits, mixed with other ingredients.
Can improve dance moves.

GASPER

CHILLI INFUSED 1800 COCONUT TEQUILA WITH
COINTREAU, CITRUS, MANGO PUREE, AGAVE
Tropical hit with a spicy finish.

AMALF

BELVEDERE, LILLET ROSE, FRESH PRESSED WATERMELON, CITRUS, AGAVE
Refreshing & served straight up.

RHATZ

BARSOL PISCO, CHARTREUSE GREEN, MONTENEGRO,
GRANNY SMITH APPLE CORDIAL, VERJUS, SUPASAWA
Deep flavours, aromatic, with a big finish.

DEWDROPPER

DON JULIO BLANCO, CHARRED GRAPEFRUIT, CITRUS,
AGAVE TOPPED WITH STRANGELOVE JALAPENO & LIME SODA
Tasty twist on the Classic Paloma.

MAZUMA SPRITZ

BELVEDERE, VEUVE CLICQUOT, PASSIONFRUIT WASHED BIANCO
VERMOUTH, VANILLA SYRUP, SODA
Tall, refreshing & easy drinking.

NERTS

TOKI JAPANESE WHISKY, TOASTED SESAME VERMOUTH,
PUFFED RICE ORGEAT, YUZU CURD, PEARLS
Full of flavour for those built different.

ICY MITT PUNCH

HENNESSY VS COGNAC, PEDRO XIMENEZ SHERRY,
WHITE CACAO, CITRUS, ALMOND MILK, COCO POPS

Milk punch style washed in almond milk & Coco Pops.

BLUENOSE SHRUB

POOR TOMS STRAWBERRY GIN, ROCKET INFUSED VERMOUTH,
BLUEBERRY SHRUB MIX, SODA

Tall & sweet with a citric berry finish.

GATSBY BELLINI

OSCAR BIANCO INFUSED WITH PEACH TEA, MARIONETTE PEACH,
CITRUS, WONDERFOAM, TOPPED WITH CHANDON BRUT

A little riff on the classic Bellini.

CAPRI

KETEL ONE CITROEN, COINTREAU, CITRUS, HOUSE-MADE SPICED
CRANBERRY JAM, ORANGE BITTERS, CHAMPAGNE FOAM

Sweet notes with a zesty finish.

PHONUS BALONUS

DON JULIO 1942, GOMME SYRUP, EDIBLE CITRUS PAINT,
SALTED MEZCAL & PEACH AIR

Gentleman's sipping tequila drink.

SOCKDOLLANGER

TALISKER PORT RUIGHE, PASSIONFRUIT WASHED FINO SHERRY,
BEESWAX, LEMON BALM INFUSED CLARIFIED BUTTER

Served both hot or cold.

NOODLE JUICE

BELVEDERE BLACK BERRY & LEMON GRASS, RHUBI MISTELLE, CITRUS,
WHITE GRAPEFRUIT, POMEGRANATE TEA, PERFUME

Fruit driven & one for the Gram.

"CLASSIC" COCKTAILS

AVIATION
GIN, CITRUS, MARASCHINO, VIOLETTE

BEE'S KNEES
GIN, CITRUS, HONEY SYRUP

CLOVER CLUB
GIN, CITRUS, RASPBERRY, WHITES

FRENCH 75
GIN, CITRUS, SUGARS, CHAMPAGNE

HANKY PANKY
GIN, DRY VERMOUTH, FERNET BRANCA

LAST WORD
GIN, GREEN CHARTREUSE, MARASCHINO, CITRUS

MINT JULEP
BOURBON, SUGARS, MINT

PENICILLIN
SCOTCH, HONEY, CITRUS,
ISLAY SINGLE MALT SCOTCH, FRESH GINGER

QUEEN'S PARK SWIZZLE
RUM, MINT, SUGARS, CITRUS, BITTERS

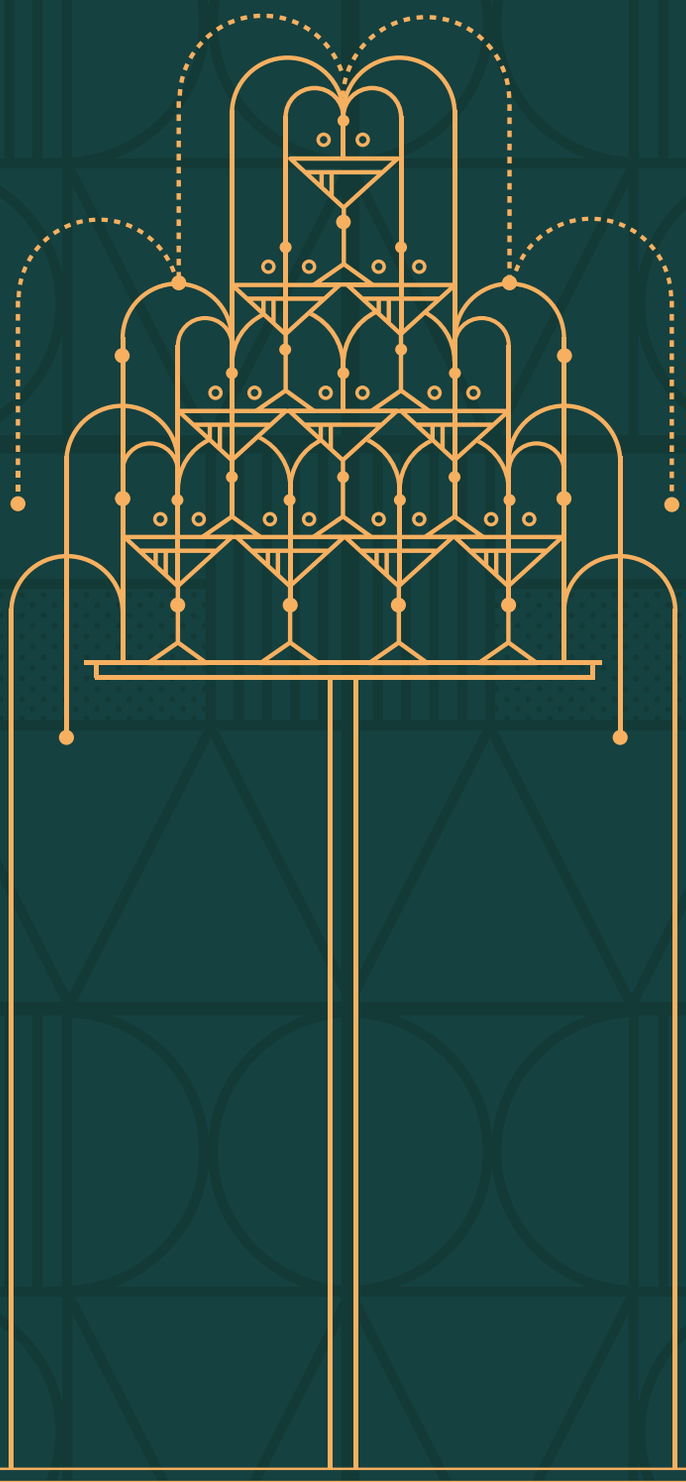
SIDECAR
COGNAC, CITRUS, TRIPLE SEC, SUGARS

Is your preferred selection not on the menu?
Ask our friendly staff who will be happy to whip up your favorite classic cocktail.

BUILD YOUR OWN COCKTAIL

Choose from 4 of the most popular cocktails from the Gatsby Era

MARTINI | MANHATTAN | NEGRONI | OLD FASHIONED



MARTINI

Stylish, strong and with a devoted following – the martini is possibly the simplest, most universally known classic cocktail. Though it has many variations.

"Happiness is... finding two olives in your martini when you're hungry."
Johnny Carson

STEP 1...VODKA OR GIN?

BELVEDERE .....
GREY GOOSE .....
HARTSHORN SHEEP WHEY.....

OR

TANQUERAY.....
TANQUERAY TEN .....
HENDRICK'S.....
BOMBAY SAPPHIRE.....
MARTIN MILLER'S WESTBOURNE STRENGTH...
NEVER NEVER OYSTER SHELL.....
FOUR PILLARS NAVY STRENGTH.....
FOUR PILLARS OLIVE LEAF.....
HARTSHORN SHEEP WHEY .....

STEP 2...HOW DRY DO YOU LIKE IT?

NO VERMOUTH | EXTRA DRY VERMOUTH | DRY VERMOUTH
BIANCO VERMOUTH | ROSSO VERMOUTH

OR

AUSTRALIAN VERMOUTH | EXTRA DRY | DRY | BIANCO

STEP 3...THE GARNISH

LEMON TWIST | ORANGE TWIST | GRAPEFRUIT TWIST | LIME TWIST
CUCUMBER RIBBON | OLIVES | SMOKED OLIVES | BLUE CHEESE OLIVES
ANCHOVY | ORANGE BITTERS | LEMON BITTERS

MANHATTAN

ROB ROY

The Manhattan, is a cocktail steeped in history and sophistication, much like our very own Gatsby. Born during the golden age of cocktails, the Manhattan's roots trace back to the mid-19th century in the bustling metropolis of New York City.

STEP 1...AMERICAN OR SCOTTISH?

BULLEIT .....
BULLEIT RYE .....
CANADIAN CLUB 12 YO .....
RITTENHOUSE RYE .....
WOODFORD .....
WOODFORD RYE .....

OR

JOHNNIE WALKER BLACK .....
JOHNNIE WALKER GOLD .....
CHIVAS 18 YO .....

STEP 2...HOW DRY DO YOU LIKE IT?

EXTRA DRY VERMOUTH | DRY VERMOUTH
BIANCO VERMOUTH | ROSSO VERMOUTH

OR

AUSTRALIAN VERMOUTH | EXTRA DRY
DRY | BIANCO | ROSSO

STEP 3...THE GARNISH

LEMON TWIST | ORANGE TWIST | GRAPEFRUIT TWIST | CHERRY

NEGRONI

"You're never lonely with a Negroni."

NEGRONI

The negroni is an adaptation – of the Americano, which is a simple blend of Campari, vermouth and soda. The story goes that the drink was invented in Florence in 1919 when Count Negroni asked for a slug of gin in his Americano in place of the soda. The aromatic and dangerously alcoholic negroni was born, and adopted by Italians as an appetite-building pre-dinner drink, or a palate-cleanser for afterwards.

ALL SERVED OVER A LARGE BLOCK OF ICE WITH OUR HOUSE BLENDED SWEET VERMOUTH AND CAMPARI

CLASSICS

TANQUERAY .....
TANQUERAY TEN .....
MARTIN MILLER'S .....
AVIATION .....
HERNO .....
HERNO OLD TOM .....

AUSTRALIAN

ARCHIE ROSE BONE DRY .....
BROOKIE'S DRY .....
GRANDDAD JACK'S 65M .....
FOUR PILLARS RARE DRY .....
FOUR PILLARS BLODY SHIRAZ ....
HARTSHORN SHEEP WHEY .....

OLD FASHIONED

The Old Fashioned is a classic cocktail with a rich history and timeless appeal. At The Gatsby Champagne and Whisky Bar, the Old Fashioned is expertly crafted and served in a way that embodies the elegance and sophistication of the establishment.

To create the perfect Old Fashioned, the skilled bartenders at Gatsby begin by muddling a sugar cube with a dash of aromatic bitters in a glass. Next, they add a carefully measured pour of premium whiskey, usually bourbon or rye, as they are known for their robust flavors. The mixture is then gently stirred to incorporate the flavors and dissolve the sugar.

Once the cocktail is perfectly balanced, a large ice cube is added to the glass to chill the drink without diluting it too quickly.

ALL SERVED OVER A LARGE BLOCK ICE

BULLEIT .....
BULLEIT RYE .....
RITTENHOUSE RYE .....
MARKER'S MARK 46 .....
OLD RIP VAN WINKLE 10 YO.....
JOHNNIE WALKER BLACK .....
CHIVAS 18 YO .....
LAGAVULIN 16 YO .....
HAKUSHU 12 YO .....
HIBIKI HARMONY .....

WINE

*"Wine improves with age.
The older I get, the better I like it."*

WINE & BUBBLES

A more extensive version of our wine list from TAMA is available upon request, please ask a member of our staff.

BUBBLES

N/V RIVE DI FRATI PROSECCO .....
VENETO, ITA

N/V CHANDON "BRUT" .....
YARRA VALLEY, VIC

N/V VEUVE CLICQUOT .....
REIMS, FRA

WHITE

2022 CLOS CLARE "WATERVALE" RIESLING .....
CLARE VALLEY, SA

2021 PIEROPAN "SOAVE CLASSICO" .....
VENETO, ITA

2022 CRAGGY RANGE "TE MUNA ROAD" SAUVIGNON BLANC .....
MARTINBOROUGH, NZ

2022 BOLLINI PINOT GRIGIO .....
VENETO, ITA

2022 DEEP WOODS "ESTATE" CHARDONNAY .....
MARGARET RIVER, WA

ROSÉ

2022 CHATEAU D'ESCLANS "THE PALE" .....
PROVENCE, FRA

RED

2022 TOOLANGI PINOT NOIR .....
YARRA VALLEY, VIC

2022 YANGARRA "PF" GRENACHE .....
MCLAREN VALE, SA

2021 TERRAZAS "RESERVA" MALBEC .....
MENDOZA, ARG

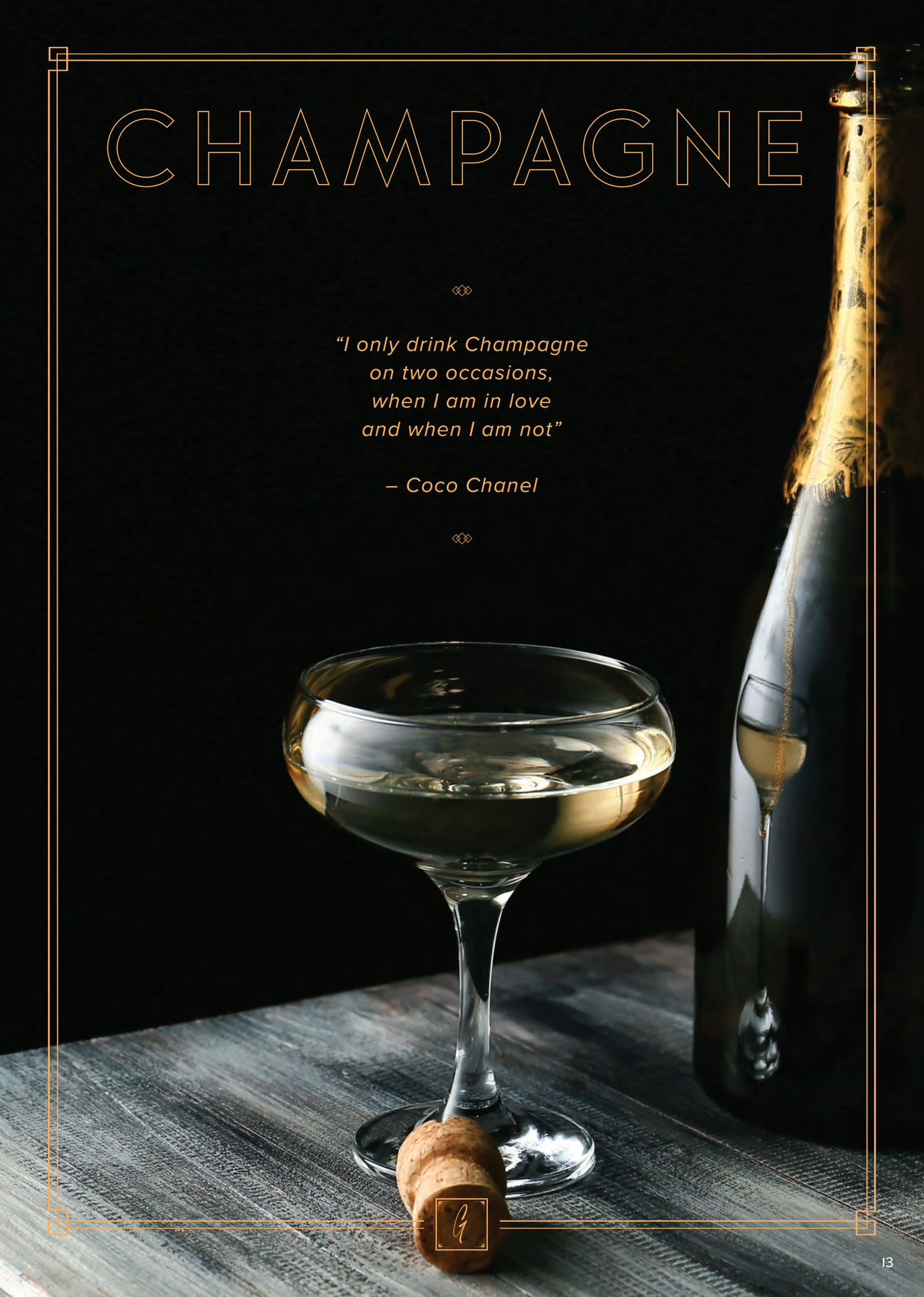
2020 ANTINORI "PEPPOLI" CHIANTI CLASSICO SANGIOVESE .....
TUSCANY, ITA

2020 ST HALLETS "FAITH" SHIRAZ .....
BAROSSA VALLEY, SA

CHAMPAGNE

"I only drink Champagne
on two occasions,
when I am in love
and when I am not"

– Coco Chanel



How is Champagne Made?

PRESSING

Grapes are pressed quickly after harvest. Extracted juice from the first press is considered the highest quality.

1ST FERMENTATION

The grape juice undergoes the first fermentation which results in a high acid base wine.

BLENDING

Blending is an important part of the Champagne process.
Many different grapes, growing areas and vintages are blended to make a perfect assemblage.

2ND FERMENTATION

Second fermentation is the heart of Méthode Champenoise process.
A mixture of still wine, sugar and yeast is added to the wine then affixed with a crown cap.

LEES AGEING

The wine will age on lees (dead yeast cells) for a minimum 15 months for non-vintage and 3 years for vintage, which enhance the flavours of the final product.

REMUAGE

After extended lees ageing, remuage is performed. Bottles are placed on special racks called pupitres that hold them at a 45 degree angle, with the crown cap pointed down.

DISGORGEMENT

The modern method of disgorgement inolves dipping the neck of the bottle in a freezing brine solution. The bottle is then turned up right where the force of internal pressure will expel the semi-frozen sediment as the cap is removed.

DOSAGE

The liquid lost from disgorgement is replaced with a “liqueur d’expedition” (a.k.a dosage) which is sugar mixture.

RECORKING

After adding dosage, the final cork is inserted an a protective wire cap is placed on the bottle. A few vigorous shakes incorporate the wine with the liqueur d’expedition. The wine rests for a few weeks to several months (or years) before sending it to the market.

CHAMPAGNE TERMS

ASSEMBLAGE

The art of blending different base wines from various grape varieties, vineyards, and vintages to create the unique and harmonious flavour profile of Champagne. It requires skill and experience to craft a well-balanced and exceptional cuvée.

BLANC DE BLANCS

"Blanc de Blancs" is a term used in the Champagne region to describe a type of champagne that is made exclusively from white grape varieties, specifically Chardonnay. The term "Blanc de Blancs" translates to "white from whites" in French, indicating that the champagne is produced solely from white grapes.

CHAMPAGNE REGIONS

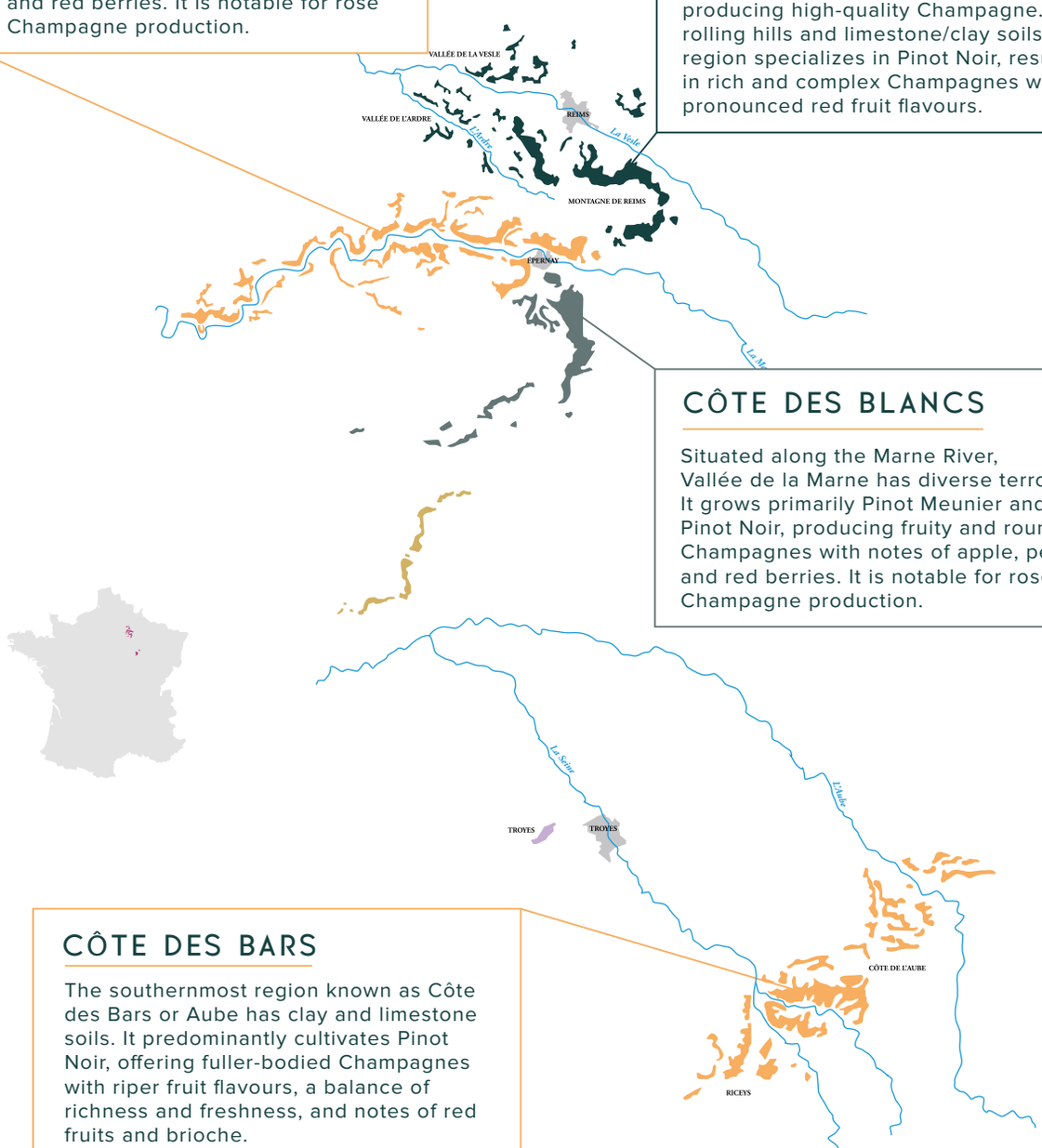
In Champagne, there are four major growing regions.

VALLÉE DE LA MARNE

Situated along the Marne River, Vallée de la Marne has diverse terroir. It grows primarily Pinot Meunier and Pinot Noir, producing fruity and round Champagnes with notes of apple, pear, and red berries. It is notable for rosé Champagne production.

MONTAGNE DE REIMS

Montagne de Reims: Located south of Reims, Montagne de Reims is known for producing high-quality Champagne. It has rolling hills and limestone/clay soils. The region specializes in Pinot Noir, resulting in rich and complex Champagnes with pronounced red fruit flavours.



CÔTE DES BLANCS

Situated along the Marne River, Vallée de la Marne has diverse terroir. It grows primarily Pinot Meunier and Pinot Noir, producing fruity and round Champagnes with notes of apple, pear, and red berries. It is notable for rosé Champagne production.

CÔTE DES BARS

The southernmost region known as Côte des Bars or Aube has clay and limestone soils. It predominantly cultivates Pinot Noir, offering fuller-bodied Champagnes with riper fruit flavours, a balance of richness and freshness, and notes of red fruits and brioche.

CHAMPAGNE

ASSEMBLAGE

VILMART & CIE 1ER CRU "COEUR DE CUVEE" .....
(2014 - 80% CHD, 20% PN) RILLY-LA-MONTAGNE, MONTAGNE DE REIMS

VILMART & CIE 1ER CRU "GRAND CELLIER" .....
(2017 - 80% CHD, 20% PN) RILLY-LA-MONTAGNE, MONTAGNE DE REIMS

BERECHE & FILS "BRUT RESERVE" .....
(NV - 33% PM, 33% CHD, 33% PN) LUDS, MONTAGNE DE REIMS

RUINART "R DE RUINART" .....
(NV - 60% PN, 40% CHD) REIMS, MONTAGNE DE REIMS

BRUNO PAILLARD BRUT "ASSEMBLAGE MILLESIMME" .....
(2012 - 60% PN, 40% CHD) REIMS, MONTAGNE DE REIMS

TAITTINGER GRAND CRUS "PRELUDE" .....
(NV - 50% PN, 50% CHD) REIMS, MONTAGNE DE REIMS

CHARLES HEIDSIECK "BRUT RESERVE" .....
(NV - 33% PN, 33% CHD, 33% PM) REIMS, MONTAGNE DE REIMS

PIPER-HEIDSIEICK "CUVEE RARE" .....
(2012 - 55% PN, 30% PM, 15% CHD) REIMS, MONTAGNE DE REIMS

KRUG BRUT 170EME EDITION "GRANDE CUVEE" .....
(NV - 43% PN, 35% CHD, 22% PM) REIMS, MONTAGNE DE REIMS

KRUG VINTAGE .....
(2008 - 53% PN, 25% PM, 22% CHD) REIMS, MONTAGNE DE REIMS

VEUVE CLICQUOT "YELLOW LABEL" .....
(NV - ~55% PN, ~25% CHD, ~20% PM) REIMS, MONTAGNE DE REIMS

VEUVE CLICQUOT "LA GRANDE DAME" .....
(2008 - 60% PN, 40% CHD) REIMS, MONTAGNE DE REIMS

LOUIS ROEDERER BRUT "CRISTAL" .....
(2014 - 55% PN. 45% CHD) REIMS, MONTAGNE DE REIMS

ANDRE CLOUET "VINTAGE" .....
(2015 - 50% PN, 50% CHD) BOUZY, MONTAGNE DE REIMS

PIERRE BAILLETTE "LE VILLAGE" .....
(NV - 40% CHD, 40% PM, 20% PN) TROIS PUITS, MONTAGNE DE REIMS

Dom Pérignon

Dom Pérignon is a brand of vintage Champagne produced by the Champagne house Moët & Chandon. It is named after Dom Pérignon, a Benedictine monk who is often credited with pioneering Champagne production techniques in the late 17th century. While Dom Pérignon himself did not invent Champagne, he made significant contributions to its development, including advancements in grape cultivation and winemaking methods.

Dom Pérignon Champagne is known for its exceptional quality and prestige. It is produced using grapes from only the best vineyards in the Champagne region of France. The Champagne is made exclusively from Chardonnay and Pinot Noir grapes, and the production process involves a meticulous selection of grapes, gentle pressing, and ageing in the bottle for several years before release.

Dom Pérignon is typically characterised by its elegance, complexity, and ageing potential. It is often associated with luxury and is a popular choice for special occasions, celebrations, and gifts. The Champagne is produced in limited quantities and released as vintage wines, meaning they are made from grapes harvested in a single year and reflect the characteristics of that particular vintage. Dom Pérignon is highly regarded by wine enthusiasts and collectors worldwide.

ASSEMBLAGE

ARMAND DE BRIGNAC "BRUT GOLD" .....
(NV - 40% CHD, 40% PM, 20% PN) CHIGNY-LES-ROSES, MONTAGNE DE REIMS

GOSSET BRUT "GRAND RESERVE" .....
(NV - 43% CHD, 42% PM, 15% PN) AY, VALLEE DE LA MARNE

BOLLINGER "LA GRANDE ANNEE" .....
(2014 - 70% PN, 30% CHD) VALLEE DE LA MARNE

PHILIPPONNAT "ROYALE RESERVE" .....
(NV - 65% PN, 30% CHD, 5% PM) MAREUIL-SUR-AY, VALLEE DE LA MARNE

PHILIPPONNAT "CUVEE 1522" GRAND CRU .....
(2015 - 50% PN, 50% CHD) MAREUIL-SUR-AY, VALLEE DE LA MARNE

BILLECART-SALMON BRUT "RESERVE" .....
(NV - 45% PM, 27% CHD, 28% PN) MAREUIL-SUR-AY, VALLEE DE LA MARNE

BILLECART-SALMON "CUVEE NICOLAS-FRANCOIS" .....
(2007 - 60% PN, 40% CHD) MAREUIL-SUR-AY, VALLEE DE LA MARNE

FREDERIC SAVART EXTRA BRUT 1ER CRU "L'OUVERTURE" .....
(NV - 100% PN) ECUEIL, VALLEE DE LA MARNE

LAURENT-PERRIER "GRAND SIECLE NO. 25" .....
(MV - 52% PN, 48% CHD) EPERNAY, COTE DES BLANCS

DOM PERIGNON .....
(2013 - 49% PN, 51% CHD) EPERNAY, COTE DES BLANCS

DOM PERIGNON (1500ML) .....
(2010 - 50% PN, 50% CHD) EPERNAY, COTE DES BLANCS

MOET & CHANDON IMPERIAL .....
(NV - 39% PN, 33% PM, 28% CHD) EPERNAY, COTE DES BLANCS

POL ROGER "CUVEE SIR WINSTON CHURCHILL" .....
(2013 - ~60% PN, ~40% CHD) EPERNAY, COTE DES BLANCS

POL ROGER BRUT RESERVE .....
(NV - 33% PN, 33% CHD, 33% PM) EPERNAY, COTE DES BLANCS

LAHERETE FRERES BRUT "ULTRATRADITION" .....
(NV - 60% PN, 30% CHD, 10% PM) BIO CHAVOT, COTEAUX SUD D'EPERNAY

CHARTOGNE-TAILLET BRUT "SAINTE ANNE" .....
(NV - 60% CHD, 40% PN) CELLES-SUR-OURCE, COTES DES BARZ

KRUG

Krug Clos du Mesnil 2004 is a prestigious and highly regarded vintage Champagne produced by the Champagne house Krug. Clos du Mesnil is a single vineyard located in the village of Mesnil-sur-Oger in the Champagne region of France. This particular Champagne is made exclusively from Chardonnay grapes sourced from this walled vineyard, which spans just 1.84 hectares (4.5 acres).

Here are some key features and tasting notes associated with Krug Clos du Mesnil 2004:

Origin: The grapes used to make this Champagne come from a single vineyard, Clos du Mesnil, which is known for its exceptional terroir and its Chardonnay vines.

Vintage: Krug Clos du Mesnil 2004 is a vintage Champagne, which means it is made from grapes harvested in a specific year (2004 in this case). Vintage Champagnes often exhibit the unique characteristics of that particular growing season.

Aromas: This Champagne is known for its aromatic complexity, offering a bouquet of citrus fruits such as lemon and grapefruit, along with delicate floral notes like jasmine and acacia. There may also be hints of fresh apricot, almond, and a touch of brioche.

Palate: Krug Clos du Mesnil 2004 is characterised by its rich and concentrated flavours. On the palate, you may experience the interplay of ripe fruit flavours, including citrus, stone fruits, and tropical notes, complemented by a subtle minerality.

BLANC DE BLANCS

BRUNO PAILLARD BRUT GRAND CRU .....
(NV - 100% CHD) REIMS, MONTAGNE DE REIMS

CHARLES HEIDSIECK "BLANC DES MILLENAIRES" .....
(2007 - 100% CHD) REIMS, MONTAGNE DE REIMS

RUINART .....
(NV - 100% CHD) REIMS, MONTAGNE DE REIMS

LIMITED RELEASE

KRUG "CLOS DU MESNIL" .....
(2004 - 100% CHD) REIMS, MONTAGNE DE REIMS

KRUG "CLOS DU MESNIL" .....
(2006 - 100% CHD) REIMS, MONTAGNE DE REIMS

KRUG "CLOS DU MESNIL" .....MARKET PRICE
(2008 - 100% CHD) REIMS, MONTAGNE DE REIMS

NOEL BAZIN BRUT 1ER CRU "L'UNANIME" .....
(NV - 100% CHD) VILLERS MARMERY, VALLEE DE LA MARNE

NOEL BAZIN 1ER CRU "L'EXIGEANTE MILLESIME" .....
(2015 - 100% CHD) VILLERS MARMERY, VALLEE DE LA MARNE

NOEL BAZIN BRUT NATURE 1ERE CRU "LA REVELATION" .....
(2017 - 100% CHD) VILLERS MARMERY, VALLEE DE LA MARNE

PIERRE GIMONNET & FILS SPECIAL CLUB "GRAND TERROIRS" .....
(2015 - 100% CHD) CUIS, COTE DES BLANCS

PIERRE GIMONNET & FILS CUIS PREMIER CRU .....
(NV - 100% CHD) CUIS, COTE DES BLANCS

PIERRE GIMONNET & FILS BRUT 1ER CRU "CUVEE FLEURON" .....
(2017 - 100% CHD) CUIS, COTE DES BLANCS

LARMANDIER BERNIER 1ER CRU "LONGITUDE" .....
(NV - 100% CHD) VERTUS, COTE DES BLANCS

DEVEAUX "COEUR DES BAR" .....
(NV - 100% CHD) BAR-SUR-SEINE, COTE DES BAR

CHARTOGNE-TAILLET "CUVEE HEURTBISE" .....
(2017 - 100% CHD) CELLES-SUR-OURCE, COTES DES BAR

ARMAND DE BRIGNAC
CHAMPAGNE

This luxurious Rosé Champagne, often referred to as the "Ace of Spades," is crafted with exceptional attention to detail and represents the pinnacle of elegance and craftsmanship.

The Champagne is housed in a striking, handcrafted, metallic pink bottle that immediately captivates the eye. Its distinctive appearance reflects the opulence and artistry associated with the Armand de Brignac brand.

Upon pouring, the Brut Rosé reveals a beautiful salmon-pink color with delicate golden highlights, evoking a sense of refinement and sophistication. The fine and persistent bubbles gracefully dance in the glass, creating a mesmerizing visual spectacle.

With each sip, the Champagne envelops the palate with an indulgent and complex array of flavors. The carefully selected blend of Pinot Noir, Chardonnay, and Pinot Meunier grapes imparts a harmonious balance of fruitiness, freshness, and depth. Notes of red berries, wild strawberries, and ripe peaches intermingle with hints of brioche, adding layers of complexity to the tasting experience.

Armand de Brignac Brut Rosé offers a luxurious texture and a creamy mouthfeel that further enhances its elegance. The precise craftsmanship and meticulous aging process contribute to a refined and well-integrated structure, allowing the flavors to unfold gracefully on the palate.

This exceptional Champagne is not only a delight to the senses but also a symbol of prestige and distinction. It represents the epitome of Champagne artistry, making it a fitting addition to any table top book that celebrates the world of fine beverages and the craftsmanship behind them.

BLANC DE NOIRS

HENRI GIRAUD "HOMMAGE AU PINOT NOIR" .....
(NV - 100% PN) AY, VALLEE DE LA MARNE

PAUL BARA GRAND CRU "SPECIAL CLUB" .....
(2015 - 100% PN) AY, VALLEE DE LA MARNE

ROSÉ

RUINART .....
(NV - 55% PN, 45% CH) REIMS, MONTAGNE DE REIMS

KRUG BRUT "25EME EDITION" .....
(NV - 44% PN, 30% CHD, 26% PM) REIMS, MONTAGNE DE REIMS

CHARLES HEIDSIECK .....
(2012 - 63% PN, 27% CHD) REIMS, MONTAGNE DE REIMS

PAUL BARA GRAND CRU "GRAND ROSÉ DE BOUZY" .....
(NV - 82% PN, 18% CH) BOUZY, MONTAGNE DE REIMS

ARMAND DE BRIGNAC "BRUT ROSÉ" .....
(NV - 50% PN, 40% PM, 10% CHD) CHIGNY-LES-ROSES, MONTAGNE DE REIMS

BILLECART-SALMON.....
(NV - 40% CHD, 40% PN, 20% PM) MAREUIL-SUR-AY, VALLEE DE LA MARNE

DOM PERIGNON .....
(2008 - 59% PN, 41% CHD) EPERNAY, COTE DES BLANCS

FRANCK BONVILLE BRUT GRAND CRU .....
(NV - 90% CHD, 10% PN) AVIZE, COTE DES BLANCS

LARMANDIER BERNIER "ROSE DE SAIGNEE" .....
(NV - 90% PN, 10% PG) VERTUS, COTE DES BLANCS

DEUTZ "WILLIAM DEUTZ" .....
(2000 - 58% PN, 42% PN) AY, VALLEE DE LA MARNE

GOSSET "CELEBRIS" .....
(2008 - 72% CHD, 28% PN) AY, VALLEE DE LA MARNE

LAURENT-PERRIER "CUVEE ALEXANDRA" .....
(2004 - 80% PN, 20% CHD) TOURS-SUR-MARNE, VALLEE DE LA MARNE

BEER

"You know who deserves a beer tonight?
Read that first word again."

DRAUGHT

BIRRA MORETTI .....
4.6% | ITA

GPO LAGER .....
3.5% | QLD

JAMES SQUIRE 150 LASHES .....
4.2% | NSW

STONE & WOOD PACIFIC ALE .....
4.4% | NSW

HEINEKEN .....
5.0% | NL

SEA LEGS BREWING CO. IPA .....
7.5% | QLD

BOTTLES & CANS

MOUNTAIN CULTURE STATUS QUO PALE ALE .....
5.2% | NSW

BALTER XPA .....
5.0% | QLD

BETTER BEER ZERO CARB LAGER .....
4.2% | NSW

HEADS OF NOOSA JAPANESE LAGER .....
4.5% | QLD

WHISKY

"Never delay kissing a pretty girl or opening a bottle of whisky"
- Ernest Hemingway

Whisky Facts

CANADA

Produces
54.2 million litres
of whisky per year.

IRELAND

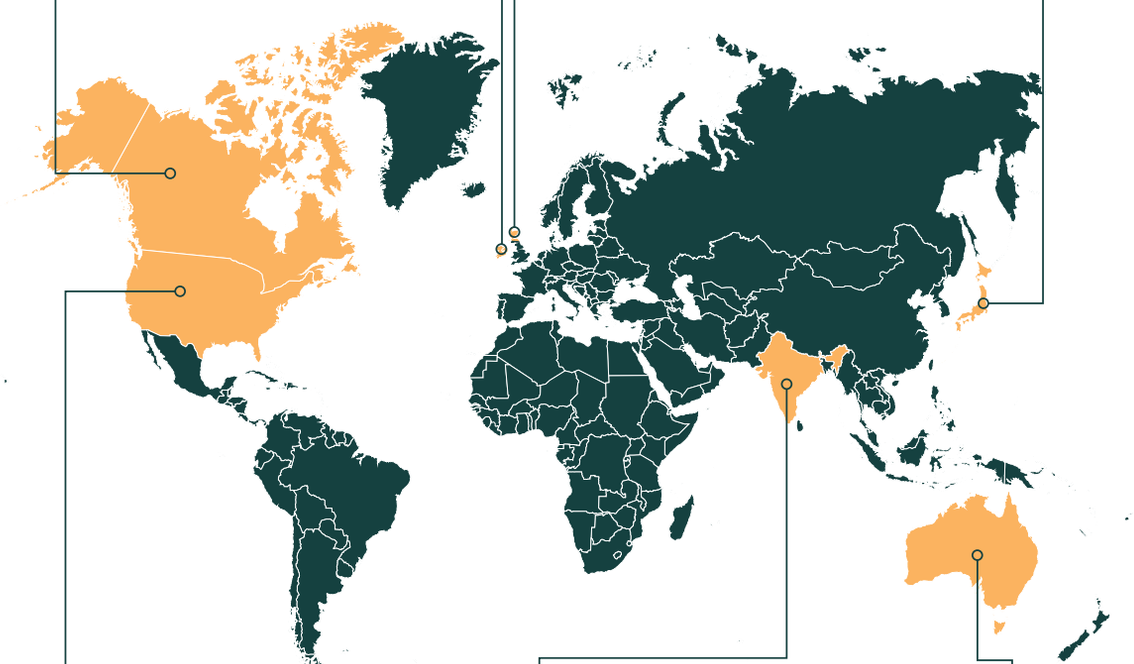
Produces
8.9 million litres
of whiskey.

SCOTLAND

Produces
700 million litres
of whisky per year.

JAPAN

Produces
139 million litres of
whisky per year.



USA

Produces
37 million cases
of whiskey per year.

INDIA

Fastest growing
centre for
whisky production.

AUSTRALIA

Has 26 distilleries
- most prominent
existing in Tasmania.

Know your Whisky

Whisky is a spirit drink made from fermented grain mash. It is typically aged in wooden barrels, which imparts a unique flavour. There are many different types of whisky, each with its own unique flavour profile. Some of the most popular types of whisky include bourbon, scotch, rye, and Irish.

WHISKY COMES IN TWO FORMS

Malt whisky is made primarily from malted barely.
Grain whisky is made from any cereal grain such as wheat, rye or corn.

WHISKY FALLS UNDER THESE CATEGORIES:

SINGLE MALT

For Scotch to qualify as single malt, the spirit must be made from a mash of 100 per cent malted barley distilled at a single distillery by way of a pot still distillation prcess.

SINGLE GRAIN

Single grain Scotch can incoporate any cereal grains (wheat, rye or corn; malted or un-malted) into the mash. The whisky must be distilled at a single distillery and it can be distilled in column stills or a continuous still.

BLENDED MALT

A blend of single malt Scotch whiskies from two or more different distilleries.

BLENDED GRAIN

A blend of single grain Scotch whiskies from two or more different distilleries.

BLENDED SCOTCH

A blend of single malt and single grain Scotch whiskies.

How is Whisky Made?

Whisky is usually aged for four or more years.
Whisky has a long history but the basic brewing process has been the same for centuries.

GRAINS PREPERATION

Dry grains such as barley, wheat, rye or corn are ground.

MASHING

Water is added to dissolve sugar and produce wort.

FERMENTATION

The addition of yeast which converts the sugar to alcohol.

DISTILLATION

The alcohol evaporates and is collected. Repeated to increase purity.

AGEING

The distilled spirit is stored in oak barrels for several years. Some casks are new, like Bourbon and some are reused, like Scotch

BOTTLING

After the whisky has matured, it is bottled and ready for consumption.

SCOTLAND

SPEYSIDE

Speyside is home to the highest concentration of distilleries in Scotland. Speyside whiskies are often characterized by their elegance, complexity, and a rich array of flavours. They are known for their fruity and floral notes, with hints of honey, vanilla, and spices. Speyside whiskies are highly sought after and include iconic distilleries such as Glenfiddich, The Macallan, and Balvenie.

HIGHLANDS

The whiskies from this the Highlands are diverse in style, ranging from light and floral to rich and smoky. Highland whiskies often exhibit a combination of fruitiness, heather, maltiness, and a touch of peat. Notable distilleries in the Highlands include Dalmore, Glenmorangie, and Oban.

LOWLANDS

The Lowlands is known for producing lighter and more delicate whiskies. Lowland whiskies are often characterized by their gentle and floral nature, with notes of grass, citrus, and subtle sweetness. They are typically unpeated and offer a smooth and approachable drinking experience. Notable distilleries in the Lowlands include Auchentoshan and Glenkinchie.

ISLAY

Islay (pronounced "eye-lah") is renowned for its distinctive and heavily peated whiskies. Islay whiskies are known for their robust, smoky, and maritime character, with powerful peat smoke, brine, and medicinal notes. They often exhibit a complex interplay of flavors, including hints of seaweed, iodine, citrus, and spice. Famous distilleries in Islay include Ardbeg, Laphroaig, and Lagavulin.

CAMPBELTOWN

Campbeltown was once a bustling hub of whisky production but now has fewer active distilleries. Campbeltown whiskies are known for their distinctiveness and variety, ranging from light and floral to rich and maritime. They often display a balance of fruitiness, maltiness, and a hint of smoke. Springbank and Glen Scotia are well-known distilleries from this region.

Scotland is home to a rich history of whisky production dating back to the 15th century. The different regions of Scotland produce different styles of whisky, with the Highlands known for their smoky whiskies and the Lowlands known for their lighter whiskies.

There are over 120 distilleries currently operating in Scotland.
These distilleries operate within the five major whisky-producing regions:

HIGHLANDS | LOWLANDS | CAMPBELTOWN | SPEYSIDE | ISLAY

Each region famously brings its own distinct character and flavour to its whisky.

GLENMORANGIE LASANTA
12 YO

MILK CHOCOLATE, CARAMEL, CINNAMON,
TOASTED NUTS

HIGHLANDS

CLYNELISH 14 YO

MANDARIN, TANGERINE, ORANGE, LIGHT SMOKE

DALMORE 12 YO

MARMALADE, WINTER SPICE, ORANGE, FRUITCAKE

DALMORE CIGAR MALT

TROPICAL FRUITS, BANANA TOFFEE, VANILLA ICE CREAM

DALWHINNIE 15 YO

HONEY, APPLES, VANILLA, CITRUS, BAKED BREAD

GLENMORANGIE LASANTA 12 YO

MILK CHOCOLATE, CARAMEL, CINNAMON, TOASTED NUTS

GLENMORANGIE QUINTA RUBAN 14 YO

VANILLA MALT, MARZIPAN, CANDIED PECANS

OBAN 14 YO

TOFFEE, CEREAL, SMOKED HONEY, PEAT

OLD PULTENEY 12 YO

HONEYCOMB, VANILLA, SAWDUST, OAKCAKE

TOMATIN 12 YO

RASIN, CINNAMON, GREEN APPLE

GLENDRONACH 18 YO

CHRISTMAS CAKE, SHERRY, JAM, COCOA

GLEN GRANT 15 YO

DARK SUGAR, SPICED PEARS, DRIED APRICOTS, CITRUS, VANILLA MALT

GLENKINCHIE DISTILLERS EDITION

ALMONDS, HAZELNUTS, BARLEY MALT, HONEY

LOWLANDS

AUCHENTOSHAN THREE WOOD .....
DARK SUGARS, PLUMS, BLACKCURRANT, RAISINS

AUCHENTOSHAN AMERICAN OAK .....
CITRUS, COCONUT, VANILLA, PEACHES

GLENKINCHIE DISTILLERS EDITION .....
ALMONDS, HAZELNUTS, BARLEY MALT, HONEY

GLENKINCHIE 12 YO .....
STEWED FRUITS, BEESWAX, APPLE PEEL

CAMPBELTOWN

GLENGYLE KILKERRAN 12 YO .....
HONEY, BRINE, PEATY FRUITS

SPRINGBANK 18 YO .....
TOASTED BANANA, FRUIT SPICE, CINNAMON

THE MACALLAN DISTILLERY

Founded in 1824

The Macallan was one of the first distillers in Scotland to be legally licensed. Since then they have built a reputation as one of the world's leading single malt whisky manufacturer. The creation of The Macallan draws on the vital contributing influences of Spain, North America and Scotland - and of their respective natural raw materials, combined with traditional methods and craftsmanship.

MAGHELLAN

The Macallan distillery was founded by Alexander Reid, a barley farmer and school teacher. The original name of the area was "Maghellan", taken from the Gaelic word "magh", meaning fertile ground and "Ellan", from the Monk St.Fillan - who held a close association with the church that stood in the grounds of The Macallan Estate until 1400. Farmers had been making whisky on their Speyside farms in the area for centuries, using their surplus barley during the quieter winter months.

SPEYSIDE

ABERLOUR A'BUNADH CASK STRENGTH .....
TAWNY MARMALADE, ORANGE, DARK CHOCOLATE, WARM SPICES

ABERLOUR 18 YO .....
ORANGE ZEST, RAISINS, SHERRIED FRUITS

GLENFIDDICH 12 YO .....
ORCHARD FRUIT, MALTS, HONEY, MINERAL

GLENFIDDICH 15 YO .....
SHERRY, CITRUS, ORANGE, DRY WOOD

THE GLENLIVET FOUNDER'S RESERVE .....
FRUITS, TOFFEE, BANOFFEE PIE, APPLE TURNOVER

CRAGGANMORE 12 YO .....
HEATHER, HAY, FLOWERS, LIGHT SMOKE

THE MACALLAN SHERRY CASK 12 YO .....
SWEET SULTANAS, APPLE BLOSSOM

THE MACALLAN DBL CASK 12 YO .....
DRIED FRUIT, BUTTERSCOTCH, GINGER SPICE

THE MACALLAN DBL CASK 18 YO .....
DRIED FRUIT, GINGER, TOFFEE, HINTS OF NUTMEG

THE MACALLAN LIMITED EDITION 3 .....
SWEET FRUIT, VANILLA, RICH FRUIT CAKE

THE MACALLAN LIMITED EDITION 4 .....
NUTMEG, WOOD SPICES, GREEN CLOVE

THE MACALLAN LIMITED EDITION 5 .....
SWEET, CARAMEL, POACHED PEAR

THE MACALLAN LIMITED EDITION 6 .....
PLUM, SWEET ORANGE, CINNAMON

THE MACALLAN HARMONY .....
HONEY, OAK, LIME, GINGER, DARK CHOCOLATE

THE MACALLAN REFLECTIONS .....
JUICY SHERRY, RASINS, OAK, CITRUS ZEST

SINGLETON 15 YO .....
FRESH FRUITS, BURNT ORANGE, HONEY, LIGHT SPICE

LAPHROAIG PX CASK

PEAT, BERRIES, TANGERINE, CHERRY

ISLAY

ARDBEG 10 YO .....
VANILLA, HEAVY PEAT, SEA SPRAY

BRUICHLADDICH CLASSIC .....
SWEET NOTES, BARLEY MALTS, GREEN FRUITS

BRUICHLADDICH OCTOMORE 13.2 .....
SMOKE BOMB, ORANGE MARMALADE, FRESH SCONES

LAGAVULIN 16 YO .....
POWERFUL PEAT, FRUITY SWEETNESS, LIGHT CEREAL

LAPHROAIG 10 YO .....
MUSCULAR PEAT, SEAWEED, HINTS OF VANILLA

LAPHROAIG PX CASK .....
PEAT, BERRIES, TANGERINE, CHERRY

PORT CHARLOTTE 10 YO .....
SALTED CARAMEL, ORANGE, OAK SMOKE

BOWMORE 12 YO .....
DARK PEAT, BLOSSOM, OILY SWEETNESS

CAOL ILA 12 YO .....
DARK PEAT, BLOSSOM, OILY SWEETNESS

KILCHOMAN MACHIR BAY .....
PEAT LAYERS, VANILLA, CITRUS ZEST

HIGHLAND PARK
18 YO

HONEY, EXOTIC FRUITS, GOLDEN SYRUP, CHOCOLATE

ISLANDS

HIGHLAND PARK 12 YO .....
CHARCOAL SMOKE, GREEN APPLE, UNRIPE MANGO

HIGHLAND PARK 18 YO .....
HONEY EXOTIC FRUITS, GOLDEN SYRUP, CHOCOLATE

TALISKER 10 YO .....
PEAT, BLACK PEPPER, OYSTER SHELL

TALISKER PORT RUIGHE.....
SEA SPRAY, CINDER TOFFEE, TURKISH DELIGHT

JURA 10 YO .....
SUBTLE SPICE, OILY, RICH OATS

LEDAIG 10 YO.....
WAX POLISH, SEA SALT, MINT CHOCOLATE

LEDAIG 18 YO .....
HONEY, BAKED EARTH, MINERALLY SMOKE, LIGHT CHOCOLATE

BLENDED

JOHNNIE WALKER BLACK LABEL 12 YO .....
WINTER SPICE, TREACLE, WHITE PEPPER, WOOD SMOKE

JOHNNIE WALKER GREEN LABEL 15 YO .....
CRISP CEREAL, COFFEE BEANS, DATES, CHOCOLATE

JOHNNIE WALKER GOLD LABEL RESERVE .....
HONEY, HEATHER, THICK CARAMEL, NUTMEG

JOHNNIE WALKER BLUE LABEL .....
CRISP SPICE, DRIED FURIT, PASTRIES

JOHNNIE WALKER THE JOHN WALKER .....
RICH FRUIT, SWEET VANILLA, HONEY

CHIVAS 12 YO .....
ORCHARD FRUIT, HEATHER, SWEET HONEY

CHIVAS 18 YO .....
DARK CHOCOLATE, TOFFEE, DRIED FRUITS, OAK

AMERICAN

American whiskey has a long and storied history, dating back to the early 1700s. The first American whiskey was likely made in Pennsylvania, Virginia, and Maryland. Over time, the production of American whiskey spread to other regions including Kentucky, Tennessee and Missouri. Today, there are many different types of American whiskey, each with its own unique flavour profile. The most popular types of American whiskey include bourbon, rye, and Tennessee whiskey. Bourbon is made from at least 51% corn and is aged in new, charred oak barrels. Rye is made from at least 51% rye and is aged in used oak barrels.

KENTUCKY

Kentucky is known as the "Bourbon Capital of the World" and is home to some of the most famous bourbon distilleries including Jim Beam, Maker's Mark, and Wild Turkey.

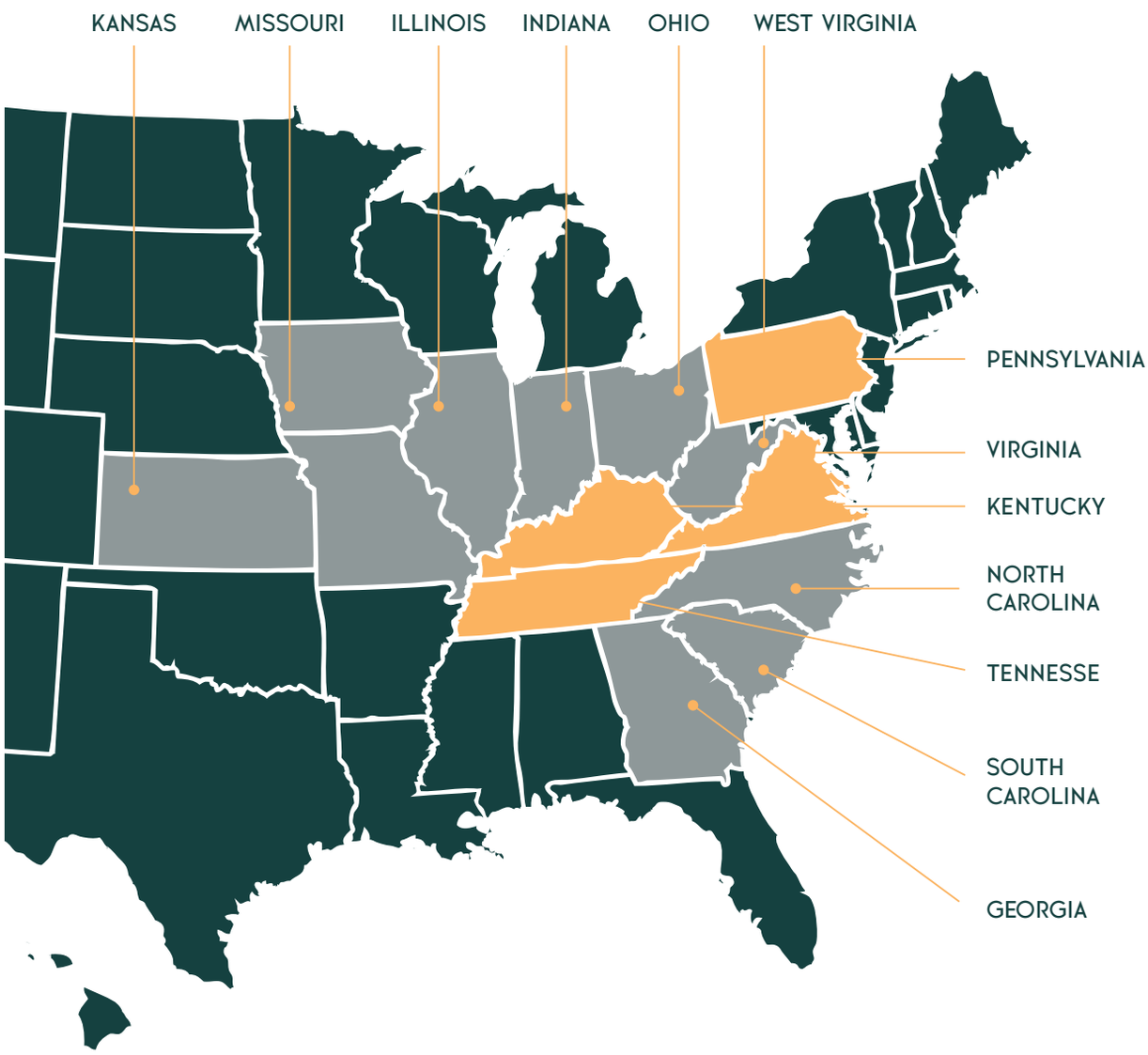
TENNESSEE

Tennessee is known for its Tennessee whiskey, which is made using a unique process that involves filtering the whiskey through maple charcoal before it is aged.
Tennessee whiskey is made from corn, rye, and malted barley and is filtered through maple charcoal before it is aged in new, charred oak barrels.

MISSOURI

Missouri is home to some of the oldest and most respected distilleries in the United States, including St. Louis Distilling Company and Heaven Hill.
Missouri whiskey is a delicious and versatile spirit that can be enjoyed neat, on the rocks, or mixed into cocktails.

AMERICA



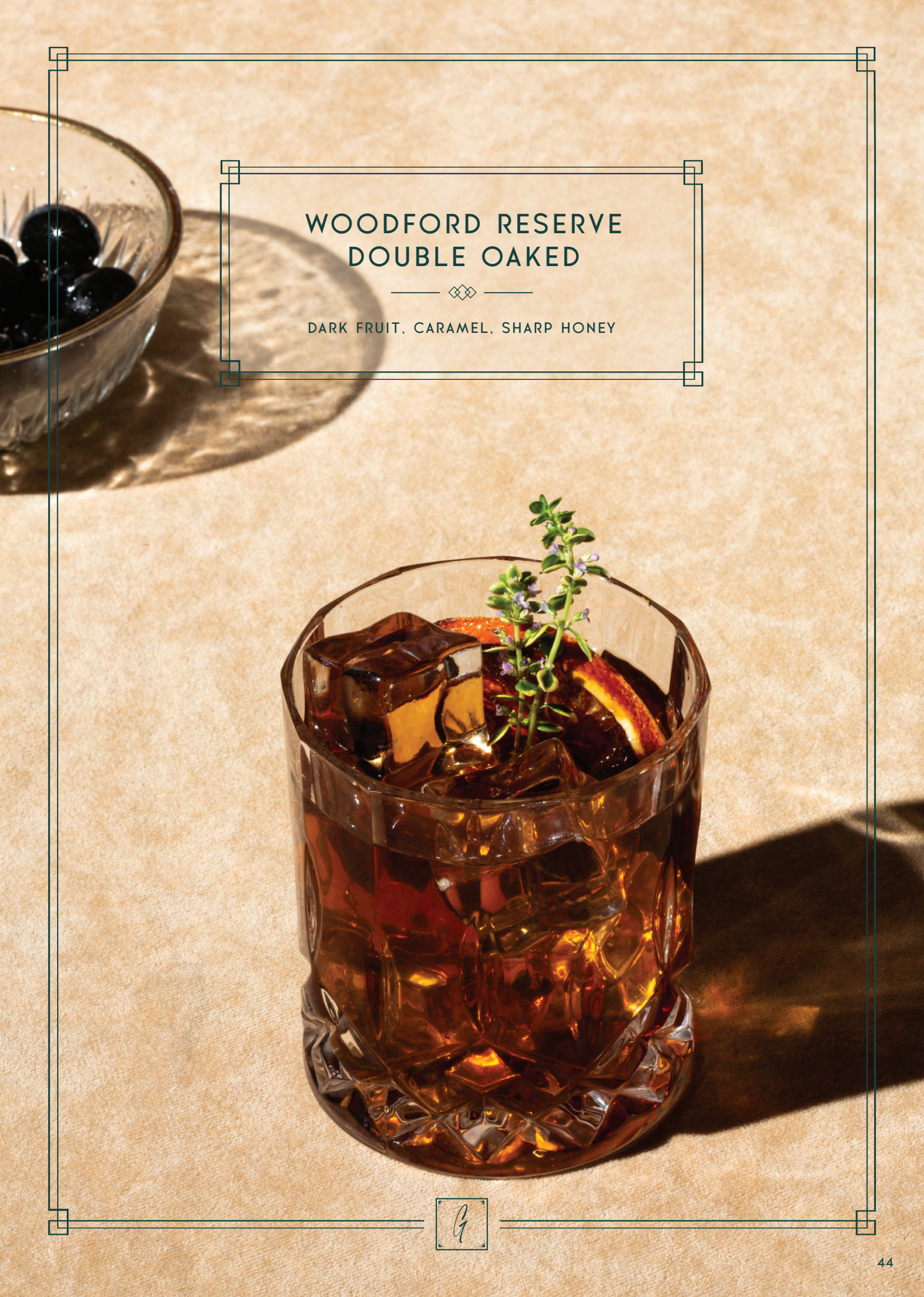
WHISKEY HEARTLAND

KEY PRODUCING STATES

OTHER WHISKEY STATES

WOODFORD RESERVE DOUBLE OAKED

DARK FRUIT, CARAMEL, SHARP HONEY



AMERICAN

BULLEIT (KY) .....
GENTLE SPICE, SWEET OAK

BULLEIT RYE (KY) .....
CHERRY, VANILLA, LEATHER, TOBACCO

BUFFALO TRACE (KY) .....
CARAMEL, TOFFEE, CINNAMON

BASIL HAYDEN'S (KY) .....
PEPPER, OAK SPICE, CARAMEL

EAGLE RARE 10 YO (KY) .....
HONEY, BUTTERED BREAD, OILY WALNUTS

MAKER'S MARK (KY) .....
SPICED HONEY, CITRUS PEELS MALMSEY, HAZELNUT

MAKER'S MARK 46 (KY) .....
SWEET BAKING SPICE, RICH VANILLA, OAK

WOODFORD RESERVE DOUBLE OAKED (KY) .....
DARK FRUIT, CARAMEL, SHARP HONEY

WOODFORD RYE (KY) .....
RYE, BLACK PEPPER, CASSIA BARK

WOODFORD RESERVE (KY) .....
COMPLEX CITRUS, COCOA, TOFFEE, CARAMEL

OLD RIP VAN WINKLE 10 YO (KY) .....
ROBUST WHEAT, CHERRY, OAT, CINNAMON

LAST DROP LIMITED RELEASE (KY) .....
SHERRY, DRIED FRUITS, VANILLA

RITTENHOUSE RYE (PA) .....
DRY SPICE, COCOA, BUTTERSCOTCH

JACK DANIEL'S (TN) .....
DRY SPICE, LIGHT SMOKE, OILS, NUTS, COCOA

SAZERAC RYE (LA) .....
SWEET SPICE, GINGER SYRUP, ORANGE ZEST

INTERNATIONAL

CANADIAN CLUB (CAN) .....
WINTER SPICE, DARK SUGARS, VANILLA

CANADIAN CLUB 12 YO (CAN) .....
MARMALADE, FUDGE, MADERIA

DEAD RABBIT (IRL) .....
CREME CARAMEL, LIGHT CINNAMON, VANILLA SLICE

JAMESON (IRL) .....
MARMALADE, FUDGE, MADERIA

MITCHELL & SON YELLOW SPOT 12 YO (IRL) .....
STONE FRUIT, PEACH, APRICOT

MITCHELL & SON GREEN SPOT (IRL) .....
PEPPERMINT, VANILLA, CITRUS PEEL

HELLYERS ROAD (TAS) .....
OAK, BLACK PLUM, CHERRY

CAPE BYRON ORIGINAL (NSW) .....
SOFT VANILLA, CREME BRULEE, BISCOTTI

STARWARD TWO FOLD (VIC) .....
BUTTERED VANILLA, RICH CARAMEL, TROPICAL FRUIT

STARWARD SOLERA (VIC) .....
TROPICAL FRUIT, ORCHARD FRUIT, CARAMEL, VANILLA

JAPAN

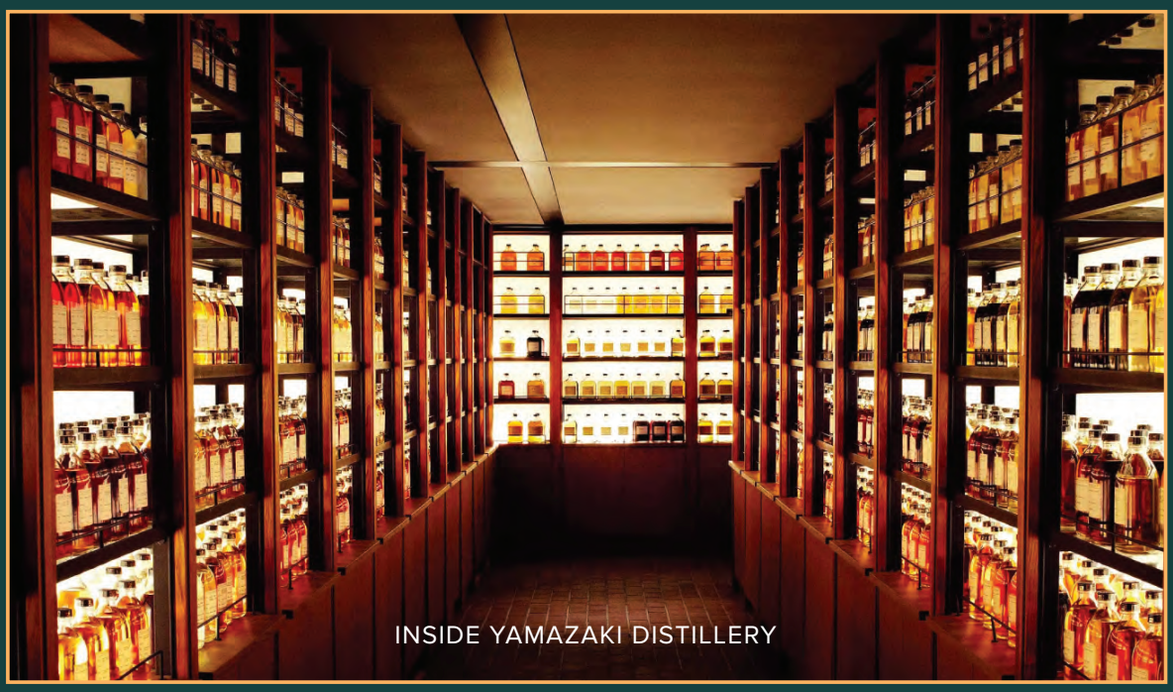
Japanese whisky is made from malted barley and is aged in oak barrels. Japanese whisky is known for its smooth and delicate flavour. It is often compared to Scotch whisky, but it has its own unique character. Japanese whisky is a delicious and versatile spirit that can be enjoyed neat, on the rocks, or mixed into cocktails.

Japanese whisky is made using a similar process to Scotch whisky, but there are some key differences. For example, Japanese whisky is typically aged for a shorter period of time.

Japanese whisky is often blended with other whiskys, such as grain whisky, to create a more complex flavor profile.

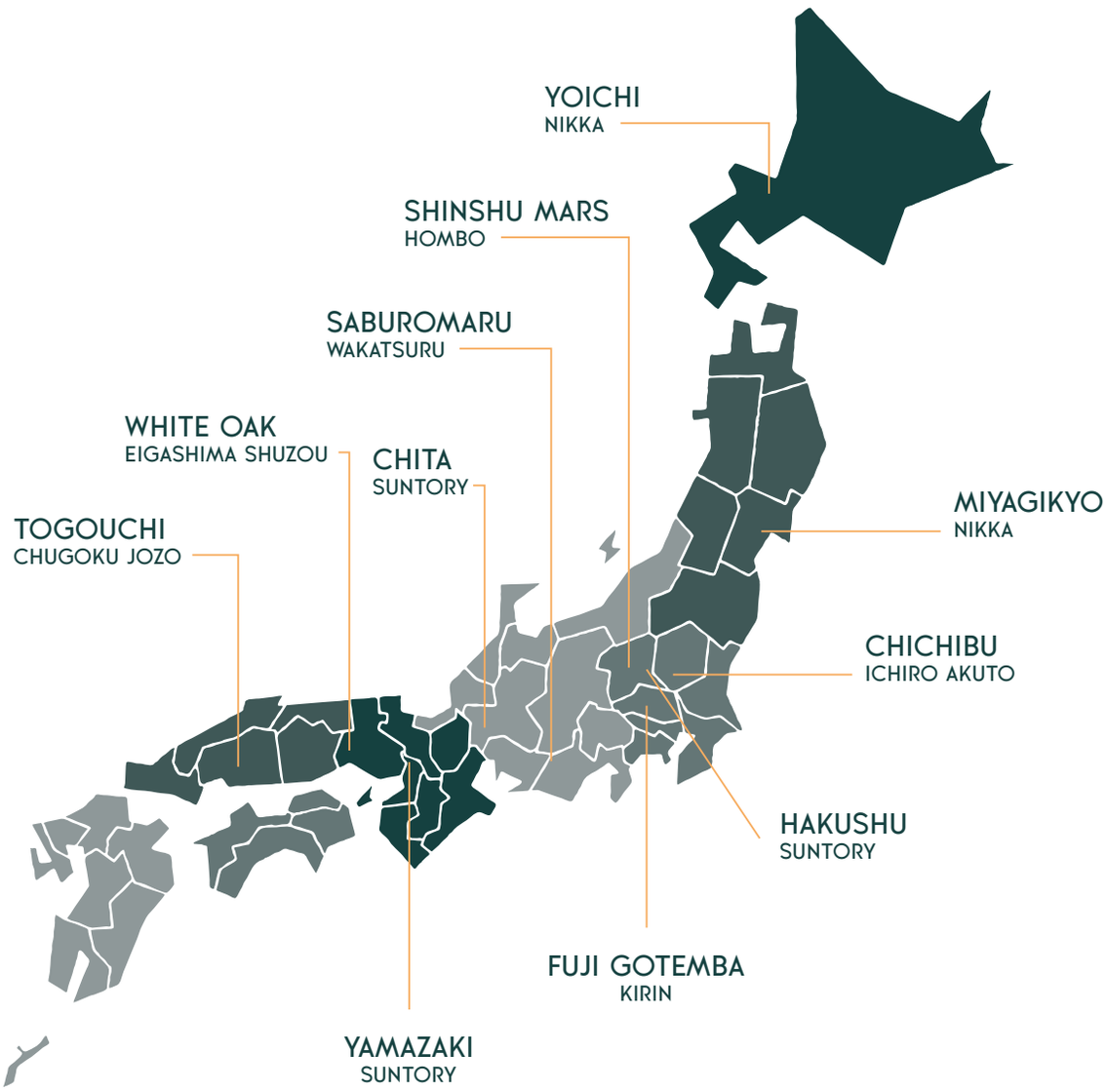
Japanese whisky is typically bottled at a lower alcohol content than Scotch whisky.

Japanese whisky is now considered to be one of the best whiskies in the world.



INSIDE YAMAZAKI DISTILLERY

JAPANESE WHISKY DISTILLERIES



The Yamazaki region is a significant area in Japan known for its whisky production. Located near Kyoto, it is home to the Yamazaki Distillery, which is the birthplace of Japanese whisky. The region is renowned for its diverse climate and natural resources, including water sources from three rivers. Yamazaki whiskies are celebrated for their elegance, balance, and complexity. They often exhibit a harmonious combination of fruity, floral, and malt flavors, with hints of oak and spice. The Yamazaki region has played a pivotal role in establishing Japanese whisky as a respected and sought-after category in the global whisky landscape.

YAMAZAKI
12 YO

VANILLA, APPLE WOOD, JASMINE, OAK

JAPANESE

HAKUSHU DISTILLER'S RESERVE .....
PEPPER, PINE, CUCUMBER, MELON, BITTER CHOCOLATE

HAKUSHU 12 YO .....
MILK CHOCOLATE, VANILLA, CITRUS

HAKUSHU 18 YO .....
JASMINE, MANGO, HINTS OF SMOKE

HIBIKI JAPANESE HARMONY .....
MELTED BUTTER, CARAMALISED DATES, HONEY, OAK

SUNTORY CHITA .....
SOFT SPICES, VANILLA, TROPICAL FRUIT

YAMAZAKI DISTILLER'S .....
BERRIES, VANILLA, COCONUT

YAMAZAKI 12 YO .....
VANILLA, APPLE WOOD, JASMINE, OAK

YAMAZAKI 18 YO .....
DARK HONEY, MALTY GRAIN, BERRIES, DARK CHOCOLATE

NIKKA FROM THE BARREL .....
BERRIES, PLUMS, DATES, SPICE

NIKKA COFFEY MALT .....
CHOCOLATE, VANILLA, NUTMEG, SPICE

TOKI BLENDED .....
FRUIT SPICE, MELLOW OAK, VANILLA

WHISKY FLIGHTS

A whisky flight is a set of small pours of different whiskies, typically served in a set of three to five glasses. This allows you to try a variety of whiskies without having to commit to a full pour of each one.

Whisky flights can be a great way to explore different types of whisky, learn more about the different flavours and aromas, and find your new favourite whisky.
When choosing a whisky flight, there are a few things to keep in mind. First, you'll want to consider your own preferences. If you're new to whisky, you might want to start with a flight that includes a variety of different types of whisky, such as bourbon, rye, and scotch. If you know what you like, you can choose a flight that focuses on a particular type of whisky, such as a bourbon or rye.

If you're not sure which whiskies to choose, ask your bartender for recommendations. They'll be happy to help you create a flight that you'll enjoy.

HERE ARE SOME TIPS FOR ENJOYING A WHISKY FLIGHT:

Start with a light whisky and work your way up to a heavier whisky.
This will help you avoid getting overwhelmed by the flavours.

Take small sips and let the whisky sit on your tongue for a few seconds before swallowing.
This will allow you to taste all of the different flavours.

Pair your whisky with a few snacks. Cheese, nuts, and fruit are all good choices.

Have fun and experiment! Whisky flights are a great way to learn about different types of whisky and to find your favorites.

WHISKY FLIGHTS

WHISKY FLIGHTS INCLUDE TASTING NOTES & DISTILLERY INFORMATION
ALL SERVED WITH WATER & ICE ON THE SIDE

ISLAND HOPPER

TALISKER 10 YO – ISLE OF SKYE – 45.8%
JURA 10 YO – ISLE OF JURA – 40%
HIGHLAND PARK 12 YO – KIRKWALL ORKNEY – 43%
CAOL ILA 12 YO – PORT ASKAIG – 43%
MITCHELL & SON YELLOW SPOT 12 YO – CORK IRELAND – 46%

SCOTTISH FAVOURITES

ABERLOUR A' BUNDA CASK STRENGTH – STRATHSPRAY – 60%
THE MACALLAN HARMONY – CRAIGELLCHIE – 44%
LAPHROAIG PX SHERRY – PORT ELLEN – 48%
AUCHENTOSHAN THREE WOOD – DALMUIR – 46%
OBAN 14 YO – PORT OF OBAN – 43%

JAPANESE SELECTION

NIKKA FROM THE BARREL – YOICHI – 51.4%
HAKUSHU DISTILLER'S RESERVE – HOKUTO CITY – 43%
SUNTORY CHITA – CHITA-SHI – 43%
HIBIKI HARMONY – KYOTO – 43%
YAMAZAKI 12 YO – SHIMAMOTO – 43%

VAULT BREAKER

THE MACALLAN REFLECTIONS – CRAIGELLCHIE – 43%
HAKUSHU 18 YO – HOKUTO CITY – 43%
YAMAZAKI 18 YO – SHIMAMOTO – 43%
PAPPY VAN WINKLE 10 YO – FRANKFORT KENTUCKY – 53.5%
SPRINGBANK 18 YO – KINTYRE PENNSULA – 46%

*PLEASE NOTE ALL SPIRITS ARE 15ML POUR

WHISKY TASTING GUIDE

STEP 1: APPEARANCE

Observe the colour, holding the glass up to the light or against a piece of white paper. Notice the clarity, swirl the whisky gently and observe the viscosity or thickness of the whisky.

STEP 2: NOSE

Inhale the fragrance gently. You may prefer to smell it with eyes closed to focus on the scent profile.

STEP 3: TASTE

Take a small sip of the whisky and savour it for a moment before swallowing, then take another sip.

STEP 4: FINISH

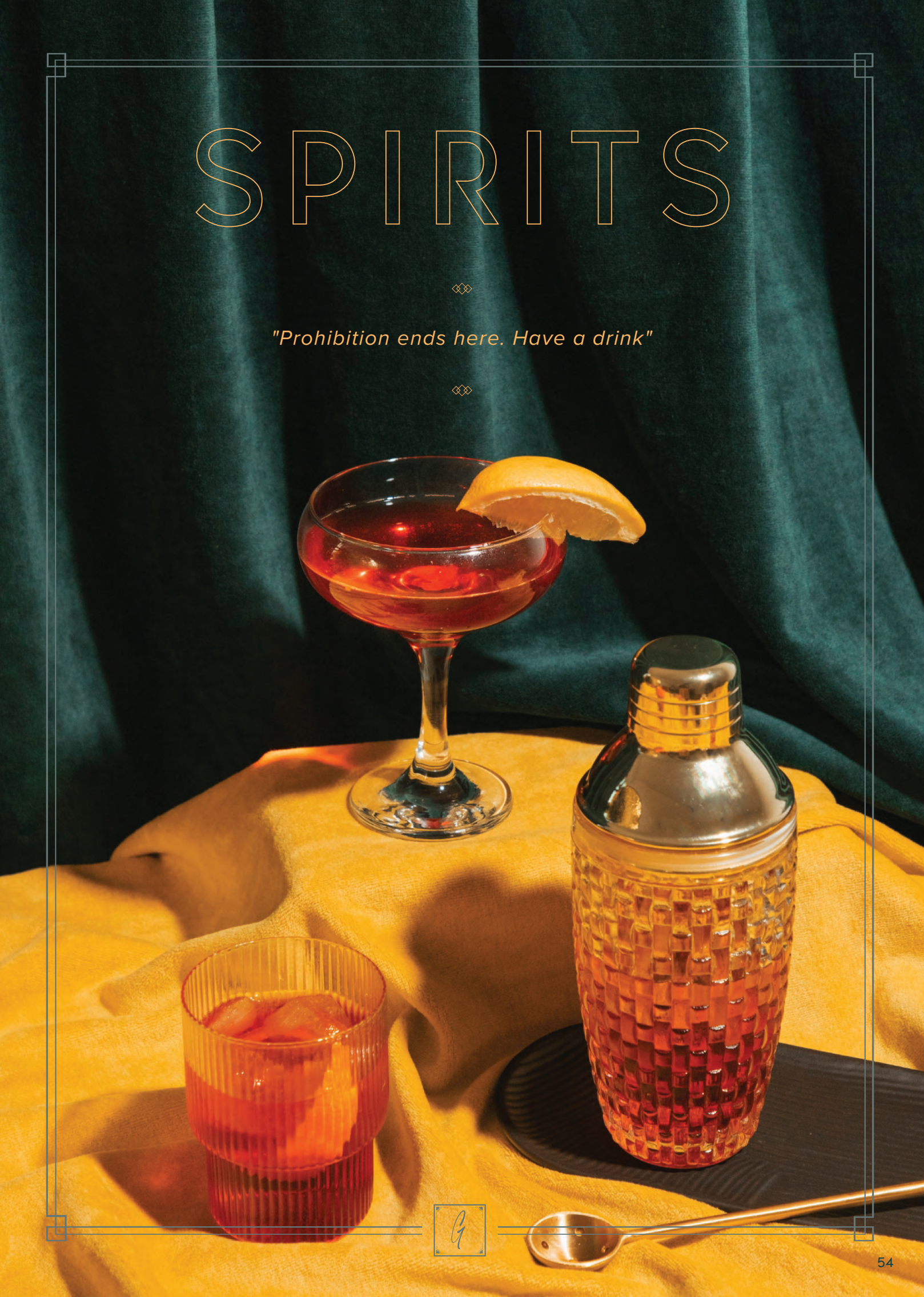
After swallowing, observe the aftertaste the whisky leaves on your palate.

STEP 5: COMPLEXITY

Analyse and note the many layers and elements or lack thereof you noticed during previous steps.

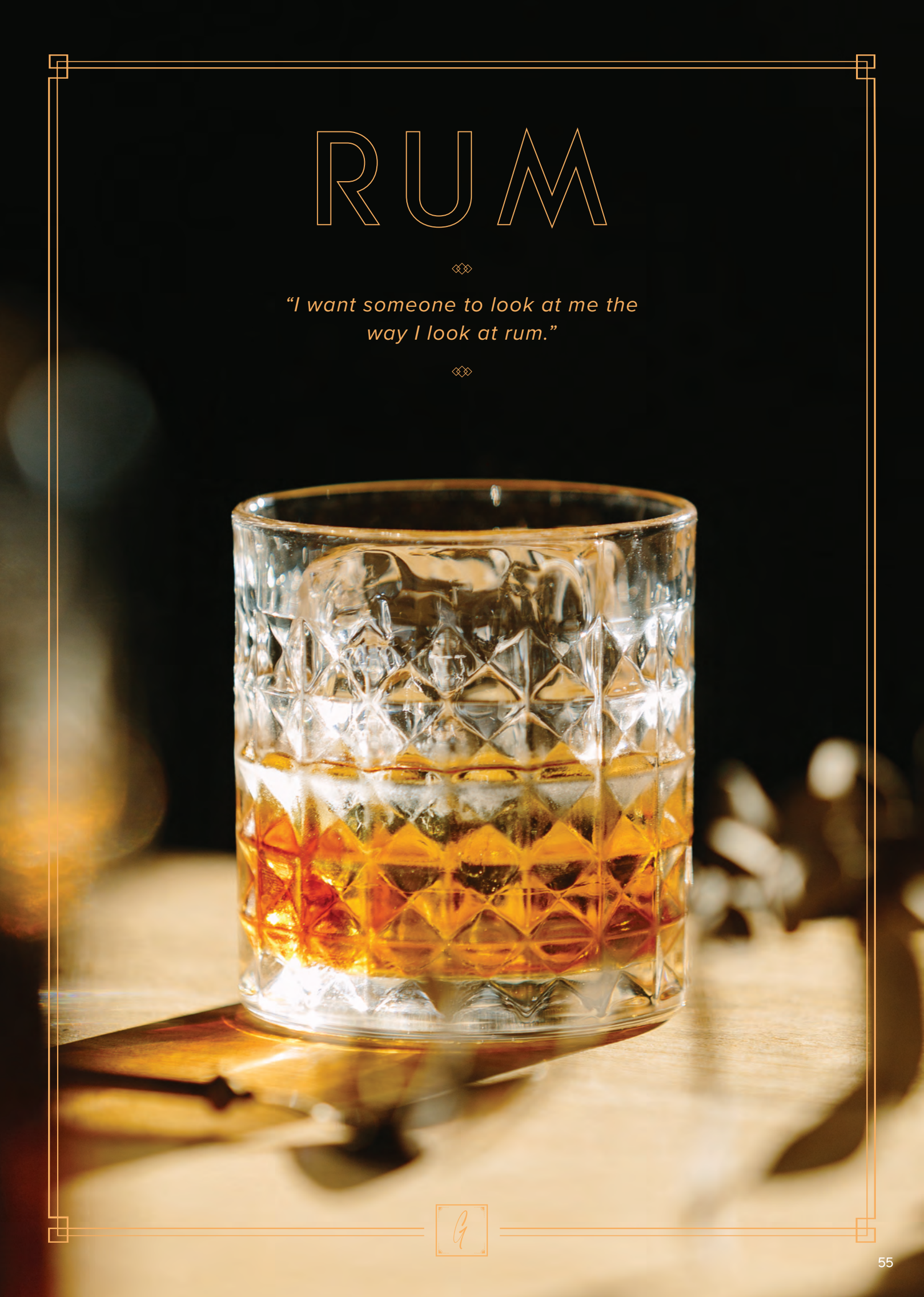
SPIRITS

"Prohibition ends here. Have a drink"



RUM

"I want someone to look at me the way I look at rum."



RUM

[ruhm] noun: An alcoholic liquor or spirit distilled from molasses or some other fermented sugarcane product.
Drinking rum in the morning doesn't make you an alcoholic, it makes you a pirate.

BACARDI SUPERIOR
40% | BERMUDA

BACARDI OCHO
40% | BERMUDA

BUNDABERG RESERVE SINGLE BATCH
40% | QLD

DEAD MAN'S COCONUT
40% | UK

DICTADOR 12 YO
40% | COLUMBIA

PLANTATION ORIGINAL
40% | BARBADOS

RON ZACAPA 23
40% | GUATEMALA

RON ZACAPA XO
40% | GUATEMALA

SPICED RUM

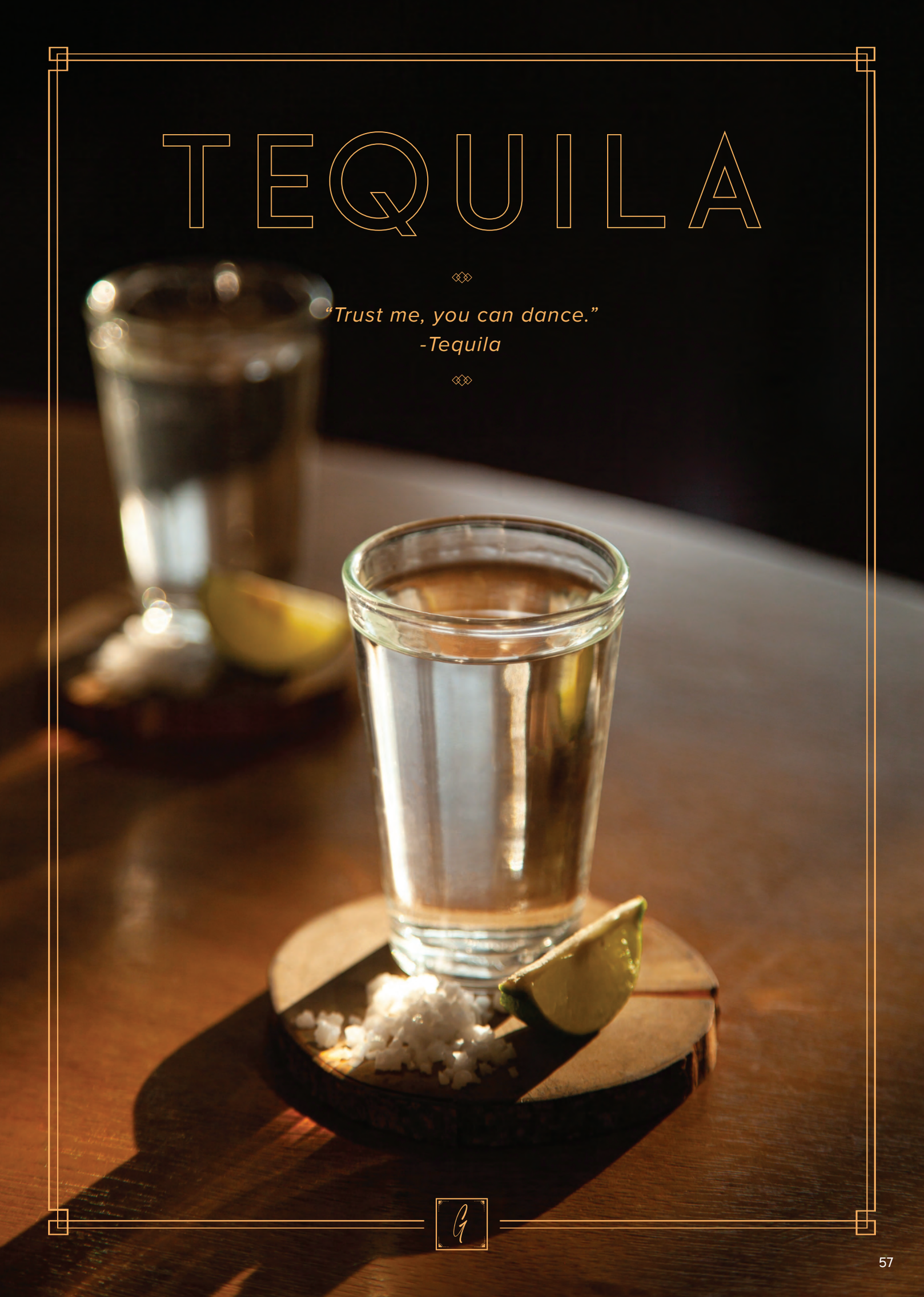
SAILOR JERRY
40% | VIRGIN ISLANDS

KRAKEN
47% | TRINIDAD

CAPTAIN MORGAN
35% | VIRGIN ISLANDS

TEQUILA

"Trust me, you can dance."
-Tequila



TEQUILA | MEZCAL

[tuh-kee-luh] noun
1. A Mexican spirit made from the agave plant.
2. Best served with a lime wedge and salt rim.
3. It probably won't fix your problems, but it's worth a shot.
See also: liquid courage

1800 ANEJO .....
40% | JALISCO

1800 COCONUT .....
35% | JALISCO

AGAVERO .....
32% | JALISCO

CALLE 23 BLANCO .....
40% | LOS ALTOS STH

CASAMIGOS ANEJO .....
40% | CIÉNEGA

CASAMIGOS BLANCO .....
40% | CIÉNEGA

CASAMIGOS MEZCAL .....
40% | ESPADIN

DEL MAGUEY VIDA MEZCAL .....
42% | ESPADIN

CASAMIGOS REPOSADO .....
40% | CIÉNEGA

CAZCABEL COCONUT .....
34% | JALISCO

CAZCABEL COFFEE .....
34% | JALISCO

CLASE AZUL .....
40% | JAILSCO

TEQUILA | MEZCAL

DON JULIO 1942 .....
40% | CIÉNEGA

DON JULIO BLANCO .....
40% | CIÉNEGA

DON JULIO REAL .....
40% | CIÉNEGA

DON JULIO REPOSADO .....
40% | CIÉNEGA

GHOST BLANCO .....
40% | CIÉNEGA

GRAN PATRON PIEDRA .....
40% | CIÉNEGA

PATRON SILVER .....
40% | CIÉNEGA

PATRON XO CAFE .....
40% | CIÉNEGA

VOLANDO .....
40% | JAILSCO

VOLCAN BLANCO .....
40% | JAILSCO

VOLCAN CHRISTIANO .....
40% | JAILSCO

HERRADURA SELECCION SUPREMA .....
40% | JALISCO

GIN

"I tried to say no to gin... but its 40% stronger than me."

GIN

[jin] noun: A strong clear liquid that makes tonic water drinkable,
can be drunk with friends, alone, or in large quantities.
Tastes like you're not going to work tomorrow.

23RD ST DRY .....
40% | SA

ANTIPODES PINK .....
40% | NSW

ARCHIE ROSE BONE DRY .....
44% | NSW

AUDEMUS PINK PEPPER .....
40% | FRA

AVIATION .....
40% | USA

BEEFEATER PINK .....
37.5% | ENG

BOMBAY SAPPHIRE BRAMBLE .....
43% | ENG

BOMBAY SAPPHIRE .....
40% | ENG

AUSTRALIAN DISTILLING CO. BRISBANE .....
40% | QLD

AUSTRALIAN DISTILLING CO. GOLD COAST .....
40% | QLD

BROCKMANS .....
40% | ENG

BROOKIE'S BYRON SLOE .....
26% | NSW

BROOKIE'S DRY .....
46% | NSW

DASHER & FISHER OCEAN .....
42% | TAS

FOUR PILLARS BLOODY SHIRAZ .....
37.8% | VIC

FOUR PILLARS MODERN .....
42% | VIC

GIN

FOUR PILLARS OLIVE LEAF .....
43.8% | VIC

FOUR PILLARS RARE DRY .....
41.8% | VIC

GIN MARE .....
42.7% | ESP

GORDON'S .....
37.5% | ENG

GORDON'S PINK .....
37.5% | ENG

GRANDDAD JACK'S GREEN HOUSE .....
37.5% | QLD

GRANDDAD JACK'S 65 MILES .....
57% | QLD

HENDRICK'S .....
41.4% | SCT

HERNO .....
40.5% | SE

HERNO OLD TOM .....
43% | SE

INK .....
43% | QLD

GIN

KOVAL BARREL AGED .....
47% | USA

KOVAL DRY .....
46% | USA

MARTIN MILLER'S .....
40% | ENG

MARTIN MILLER'S WESTBOURNE STRENGTH .....
45.2% | ENG

MONKEY 47 .....
47% | GER

NEVER NEVER OYSTER SHELL .....
42% | SA

NEVER NEVER TRIPLE JUNIPER .....
43% | SA

NEVER NEVER JUNIPER FREAK .....
58% | SA

NIKKA COFFEE .....
47% | JPN

NOSFERATU BLOOD ORANGE .....
40.4% | QLD

NOSFERATU PAVLOA .....
37.5% | QLD

POOR TOMS STRAWBERRY .....
40% | NSW

GIN

ROKU .....
43% | JPN

HARTSHORN SHEEP WHEY .....
40% | TAS

SCAPEGRACE NZ .....
42.2% | NZ

ST GEORGE DRY RYE .....
45% | USA

TANQUERAY BLACKCURRANT ROYALE .....
40% | ENG

TANQUERAY .....
40% | ENG

TANQUERAY NO 10 .....
47.3% | ENG

THE BOTANIST .....
46% | SCT

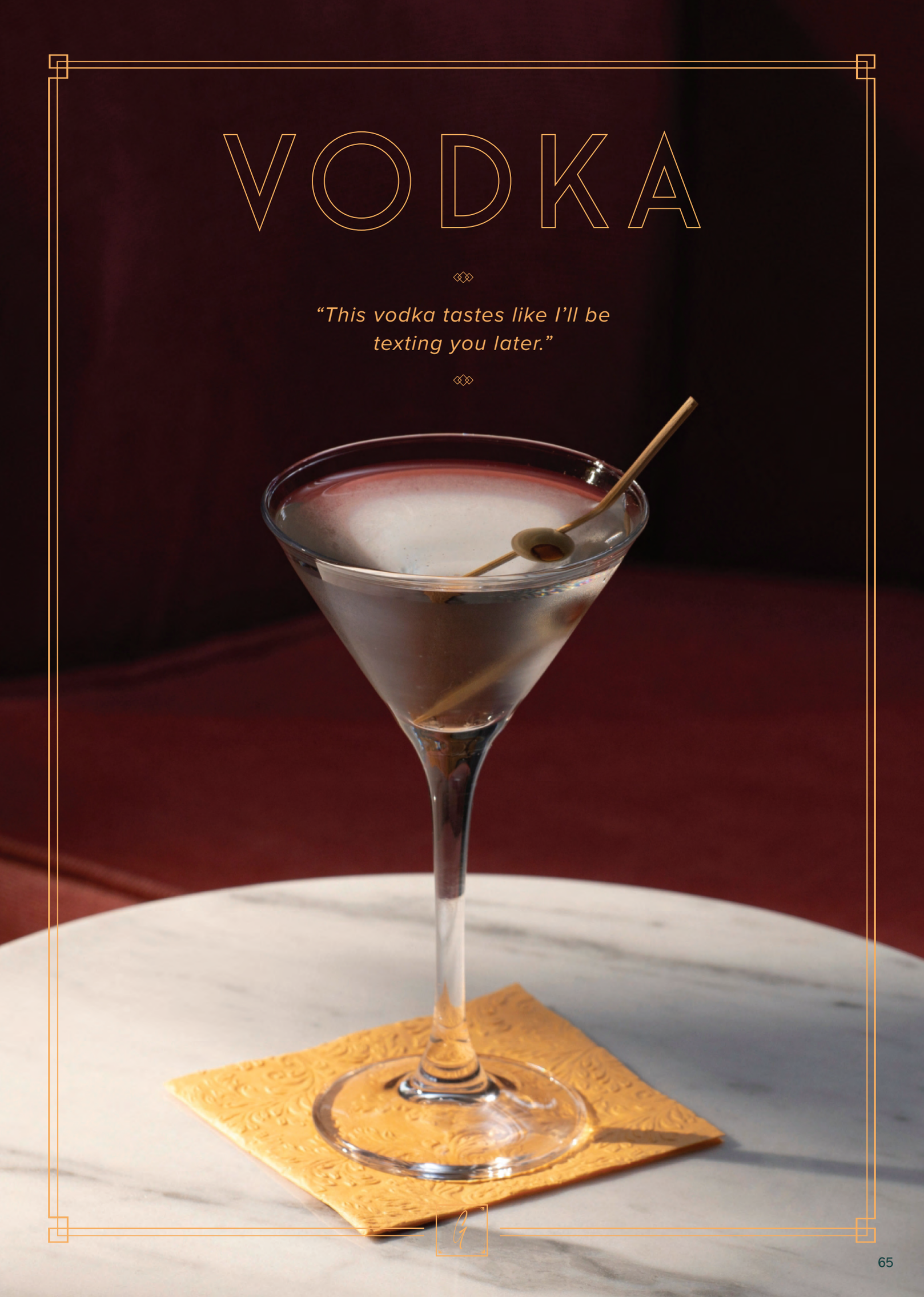
WILDFLOWER PINK .....
40% | QLD

WILDFLOWER SIGNATURE .....
40% | QLD

WOLF LANE TROPICAL .....
42.5% | QLD

VODKA

"This vodka tastes like I'll be texting you later."



VODKA

[vod – kuh] noun
1. Clear, distilled alcoholic beverage.
2. Also known as spicy water.
3. Mixes well with everything, except decisions.

BELVEDERE .....
40% | POL

BELVEDERE BLACKBERRY & LEMONGRASS .....
40% | POL

CIROC .....
40% | FRA

GREY GOOSE .....
40% | FRA

KETEL ONE CITROEN .....
40% | NL

HARTSHORN SHEEP WHEY .....
37.8% | TAS

COGNAC

[ko – nyak] noun:
Pretentious brandy with parents and a good lawyer.

HENNESSY VS .....
40% | FRA

HENNESSY VSOP .....
40% | FRA

HENNESSY XO .....
40% | FRA

RICHARD HENNESSY .....
40% | FRA

REMY MARTIN LOUIS XIII .....
40% | FRA

APÉRITIF

The sophisticated excuse to have a drink before you have a drink.

APÉRITIF

[ah-per-i-teefs] noun, plural a·pé·ri·tifs
A small drink of alcoholic liquor taken to stimulate the appetite before a meal.

APEROL .....
11% | ITA

CAMPARI .....
28% | ITA

LILLET BLANC .....
17% | FRA

LILLET ROSE .....
17% | FRA

OSCAR BIANCO .....
16% | ITA

OSCAR ROSSO .....
16% | ITA

OSCAR DRY .....
18% | ITA

ANTICA FORMULA .....
16.5% | ITA

NOILLY PRATT .....
18% | FRA

DOLIN ROSSO .....
16% | FRA

DOLIN DRY .....
17.5% | FRA

DOLIN BIANCO .....
16% | FRA

PUNT E MES .....
16% | ITA

DIGESTIF

Because dessert should come with an afterparty.

DIGESTIF

[di-jes-tif] noun: An alcoholic drink taken at the end of a meal, often thought to aid digestion.

AMARO AVERNA .....
29% | ITA

AMARO NONINO .....
35% | ITA

BRAULIO .....
21% | ITA

FERNET BRANCA .....
40% | ITA

MONTENEGRO .....
23% | ITA

VILLA MASSA LIMONCELLO .....
30% | ITA

THE

Gatsby

WHISKY AND COCKTAIL BAR