



The
BOTANIST
GIN & COCKTAILS
EST. 2020 BAR

Cocktails

CUPIDS KISS16

A sweet blend of Southern and berries, balanced with just a touch of bitterness to keep things interesting (like all good love stories). This drink will remind you of Red Gatorade or the red cherry/strawberry flavoured Starburst lollies. Topped with lemonade, this is a refreshing new addition to our menu.

ELECTRIC BOOGALOO.....16

An electrifying combination of Japanese whiskey, Blue Curacao and orange juice is complimented by sweeter notes of white chocolate and vanilla. This drink will make you want to dance, so get up and lets do the Electric Boogaloo!

ROSE-ITO.....16

Forty Spotted Wild Rose Gin mixes with Lychee and lime to create a unique gin twist of the classic Mojito. Summer and floral, this cocktail will make you sigh in relief after a hot summer day.

ONLY DANS.....16

If you know, you know....
If you don't know, try it and find out....
Vodka, passionfruit, vanilla, egg white and lemon...



BERRY BOWL18

Raspberry Gin from Tasmanian distillery 7K provides a deep full flavour in this drink. It is mixed with a few other ingredients such as vanilla vodka and mint to provide a fun, fruity punch that when topped with soda and lemonade gives you a full berry blast that will keep you buzzing all night long.

RASPBERRY CAPRIOSKA.....15

Vodka from local Headlands Distillery is the hero of this drink. We keep it simple with fresh raspberries and lime juice, topped with just a dash of soda. This drink is perfect for when you want something strong yet thirst-quenching.

GOLD FASHIONED.....15

Our classic summery twist on an old fashioned. Using Sailor Jerry Rum with a spiced pineapple syrup and bitters, this is a new and exciting drink that will leave your tastebuds tingling!

KIWI FRUIT MADNESS.....17

Japanese Etsu Gin compliments kiwi fruit, ginger and lime, making a slightly spiced, refreshingly different cocktail. Topped with lemonade for a delightfully bubbly finish.

SOUTH COAST CUP.....17

Using Oolong Tea infused Old Tom Gin from local distillery South Coast, this drink is full of bright bold flavours. Think sweet Pimm's cup meets cool gin and tonic. The gin is mixed with agave and mango for that hint of the tropics that'll make you wish you were sipping this bad boy on a beach in the Bahamas.



CITRUS SUMMER.....15

Unapologetically citrus based, this drink is both tart yet tasty. It will provide you with that little citrus kick you need to refresh yourself after a long hard day at work or after getting a little sleepy when sunbathing in the sun. Gin, orange, mango, egg white and lemon are a mix of ingredients that really satisfy. But beware... you'll be addicted after just one sip...

NAME PENDING15

A cocktail so delicious and complex that we couldn't find a name to do it justice! Rhubarb, vermouth and spiced pineapple clash in a battle of flavours that will make your tongue go "ohhh" and your belly go "mmmmm". With a touch of soda and bitters on top, this cocktail is definitely a must try. Unique, complex and undeniably yummy!

SOCIAL CANDY.....16

A perfect drink for the social butterfly in you! This cocktail is both smooth and abrupt. The sweetly tangy flavour of sour apple and cranberry are met by the strong, bold taste of lime and orange, all of which is mellowed out by a touch of Hendricks gin. After a few you might find yourself spreading your wings and creating new friends, or perhaps even approaching that cute bit of eye candy across the room...

SMOKEY MARGARITA.....17

Using the newest product to come out of KARU Distillery in the Blue Mountains, a unique Chipotle Vodka, we have crafted our own personal twist on the classic margarita. Slightly smokey, with hints of capsicum, rosemary and agave, this drink is sure to knock your socks off and leave a tingling on your tongue. (Note: this is more smoky, not overly spicy)

The
BOTANIST
GIN & COCKTAILS
EST. 2020 BAR

Can't find what your looking for.....

If something classic is more your style then please feel free to ask our staff who would be happy to assist with any requests you may have. We can also make any of your old favourites from previous menus if you would like a blast from the past.

(all subject to ingredient availability)

Including but not limited to:

- Cosmo
- Martini
- Mojito
- Margarita
- Crème Brulee
- Aperol Spritz
- Old Fashioned
- Negroni
- Sour (whisky, bourbon, gin, vodka)
- Tom Collins
- Manhattan
- Gimlet
- Lavender Rosemary G&T
- Espresso Martini
- Tennis Ball
- Pick Me Up

Mocktails

GREEN THUMB.....12

Mint, cucumber, Lime, Seedlip Herbal, sugar. Refreshing and easy to drink.

ORANGE BERRY.....12

Orange, mango, lemon, honey, sugar, cranberry, rose. Tropical, tart and sweet.

STRAWBERRY WATERMELON VIRGIN MOJITO12

Strawberry, watermelon, lime, mint, soda. Fruity and delicious.