

# Signature Cocktails

## Hits the Mark

*Maker's Mark 46 Kentucky Straight Bourbon shaken with Apry & lemon juice.*

18

## Millerikaze

*Capricorn Pineapple Rum, 1800 Coconut Tequila, coconut water & pineapple puree.  
Shaken & strained.*

20

## Passionfruit Cosmo

*Vodka & Triple Sec, shaken with passionfruit, lime & cloudy apple juice. Tangy & refreshing.*

16

## It's Quite Delicious

*Choya Umeshu plum wine, elderflower liqueur, passionfruit, lime, & aloe vera juices,  
charged by soda.*

18

## No Basic Bee Old Fashioned

*Johnny Walker Double Black butter washed scotch w/local hickory smoked honey.  
Stirred and strained over rock ice.*

18

## **Blue Gold**

*Espolon blanco tequila infused with butterfly pea syrup, Cointreau, lime  
juice & lavender simple syrup.*

*Every drop is precious.*

19

Creator: Joanne Redman, Tonic bar manager

## Blueberry Daiquiri

*Bacardi rum infused w/blueberries. Tamborine Mountain Distillery wild forest plum  
liqueur, blueberry puree, fresh lime juice. Shaken & strained.*

18

### The Ginger Warrior Mojito

*Tamborine Mountain Distillery ginger liqueur, Absolut Citron vodka, muddled lime & fresh mint, topped by ginger beer.*

16

### Mango Spiced Mojito

*Sailor Jerry's spiced rum, Triple Sec, mango, mint leaves, lime & cinnamon infused syrup. Built in the glass, completed by ginger beer.*

17

### Crime of Passion Mojito

*Appleton 8 rum w/Grand Marnier, passionfruit puree, fresh mint & lime.*

18

### Lychee Martini

*Eros Vodka, elderflower, lychee liqueur & lychee puree. Shaken & served straight up.*

17

### Holy Moly Margarita

*Espolon Reposado tequila, Cointreau, fresh grapefruit juice, a pinch of chipotle. Shaken & strained.*

17

### The Devil's Margarita

*Espolon blanco tequila, Triple Sec, fresh lime juice & agave nectar. Served with a red wine float.*

18

### Bloody Negroni

*Four Pillars Bloody Shiraz gin, Grand Marnier, Campari, & a dash of orange bitters*

21

### The Wild Wolf Negroni

*Wolf Lane Davidson Plum gin, Tamborine Mountain Distillery wild forest plum liqueur, Okar Australian Amaro.*

22

### Monkeying Around Sour

*Monkey Shoulder Scotch Whisky, orange bitters, lemon juice, egg white. Shaken & served over ice.*

18

*Our Signature Espresso Martini Collection.  
Impossible to choose just one, you will want to try all three.*

**Tonic X**

*Absolut Vanilia vodka, white cacao liqueur, shaken with a double shot of Merlo Coffee Forza blend, & a dash of agave nectar.*

*The OG.*

17

**El Patron**

*Café Patron XO, Mozart dark chocolate liqueur, shaken with a double shot of Merlo Coffee Forza blend, & a dash of agave nectar.*

*Madness, genius, delicious.*

19

Creator: Joanne Redman, Tonic bar manager

**The Cappo**

*Bailey's Irish Cream, Licor 43, Absolut Vanilia vodka shaken with a double shot of Merlo Coffee Forza blend, a dash of cream & grated chocolate. Cappuccino inspired.*

17

**Chirn Park Mule**

*Absolut Citron Vodka, balanced w/ Stones Ginger Wine, fresh lime, ginger beer, & a hint of lemongrass*

16

**The Gold Coast Sour**

*Maker's Mark bourbon, Stones ginger wine, ginger syrup & lemon juice. Shaken & strained over ice, topped w/ ginger beer & Shiraz float.*

17

**Tonic Solero**

*Absolut Vanilia vodka, Chambord, raspberry puree w/ muddled lime built over ice.*

17

# *Gin & Tonic Pairs*

Locally distilled spirits, thoughtfully paired with uniquely matched fruits, botanicals & Fever Tree tonics.

**30ml \$19 | \$60ml \$24**

## Seven Seasons Green Ant Gin

*Served w/ Fever Tree Elderflower Tonic, accompanied by dehydrated lime & Finger Lime Caviar Pearls.*

## Seven Seasons Bush Apple Gin

*Served w/ Fever Tree Mediterranean Tonic, accompanied by native bush oregano & hibiscus flowers*

## Stoken XII Apostles Barrel Aged Gin

*Served w/ Fever Tree Indian Tonic, accompanied by dried chill & lemongrass.*

## Stoken XII Apostles Signature Dry Gin

*Served w/ Fever Tree Mediterranean Tonic, accompanied by olives, cucumber ribbons & lemon*

## Kangaroo Island Spirits O Gin

*Served w/ Fever Tree Indian Tonic, accompanied by fresh coriander, lime & black pepper*

## Wildflower Gin

*Served w/ Fever Tree Refreshingly Lite Tonic, accompanied by dehydrated orange & wild flowers*

## Brookies Byron Bay Dry Gin

*Served w/ Fever Tree Mediterranean Tonic, accompanied by lime & lemon myrtle leaves*

## Husk Ink Gin

*Served w/ Fever Tree Indian Tonic, accompanied by strawberries & sprigs of rosemary*

## Four Pillars Bloody Shiraz Gin

*Served w/ Fever Tree Lemon Tonic, accompanied by orange & lemon thyme*

# *Spirit & Soda Pairs*

Some of our favourite spirits, thoughtfully paired with uniquely matched fruits, botanicals & Fever Tree sodas & ginger ales.

## **30ml \$19 | \$60ml \$24**

### Wolf Lane Tropical Gin

*Served w/ Fever Tree Lime & Yozu Soda, accompanied by dehydrated lime, Pink Finger Lime Caviar Pearls & cucumber.*

### Sunshine & Sons Signature Vodka

*Served w/ Fever Tree Italian Blood Orange Soda, accompanied by orange & lemon myrtle leaves*

### Sunshine & Sons Barrel Aged Vodka

*Served w/ Fever Tree Grapefruit Soda, accompanied by grapefruit & orange*

### Capricorn Pineapple Rum

*Served w/ Fever Tree Italian Blood Orange Soda, accompanied by lemon & raspberries*

### Gingin Local Gin

*Served w/ Fever Tree Special Soda, accompanied by dehydrated chill & lime*

### Shene Estate Poltergeist

*Served w/ Fever Tree Lime & Yozu Soda, accompanied by dehydrated grapefruit & a dash green pepper devilled spice*

## **30ml \$21 | \$60ml \$26**

### Archie Rose Whiskey

*Served w/ Fever Tree Dry Ginger Ale, accompanied by dehydrated orange, walnuts & dark chocolate*

### Laphroaig 10yr Single Malt

*Served w/ Fever Tree Smoky Ginger Ale & accompanied by dehydrated orange, walnuts & dark chocolate*

# *Dessert Cocktails*

## Lemon Cheesecake

*Limoncello & Licor 43, shaken w/lemon juice & fresh cream. Topped w/lemon peel & brown sugar*

17

## **Eat Me Drink Me**

*Lime sorbet, Tamborine Mountain Distillery honeydew liqueur, vodka infused w/butterfly pea, served w/Lime Caviar pearls.*

*Edible, drinkable, Instagram-able.*

19

Creator: Alis-Maya Dave, Tonic team

## Tamborine Grasshopper

*Tamborine Mountain Distillery Mint & Chocolate Mint liqueurs, white cacao liqueur, a dash of Fernet Branca & fresh cream. Shaken & strained.*

17

# *Mocktails*

## **\$10 each**

Dry doesn't have to be dull

### Tonic Elixir

*Muddled lime, lychee puree, apple juice, cranberry juice, elderflower syrup & fresh mint*

### Tonic Pink Lemonade

*Ruby red grapefruit juice, lemon juice, grenadine, topped w/lemonade.*

### Tropical Vaccay

*Pineapple, mango & cloudy apple juices w/watermelon puree & summer fruits*

### The French Virgin

*Raspberry puree, pineapple & lemon juices. Shaken & strained.*