

Signature Plate Pairings

Australian contemporary spirits, thoughtfully paired with uniquely matched fruits, botanicals & 200ml Fever Tree tonic, soda or ginger ale bottles, pourable for your own taste.

Special Release Pairing Plate

Four Pillars Sherry Cask Gin

Bottle 3 of 488 bottles released globally in 2021.

*Served w/ cinnamon stick, dehydrated orange, lemon thyme,
& your choice of one Fever Tree pairing:*

Indian Tonic, Lemon Tonic, or Grapefruit Soda

Here for a good time, not a long time

30ml \$26 | 60ml \$31

30ml \$21 | 60ml \$26

78 Degrees Sunset Pink Gin

Served w/ Fever Tree Grapefruit soda, strawberries & lychee.

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 lemongrass & hibiscus flowers

Wolf Lane Tropical Gin

Served w/ Fever Tree Grapefruit Soda, accompanied by blueberries & lychee & lemon myrtle.

Wolf Lane Davidson Plum Sloe Gin

Served w/ Fever Tree Elderflower Tonic, accompanied by blueberries & lime.

Kangaroo Island Spirits Wild Gin

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

Sunshine & Sons Barrel Aged Vodka

Served w/ Fever Premium Special Soda, accompanied by dehydrated grapefruit, orange, & lemon myrtle

Stoken XII Apostles Barrel Aged Gin

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

Gingin Local Gin

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

Husk Ink Gin

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

Four Pillars Spice Trade Gin

Served w/ Fever Tree Refreshingly Lite Indian, accompanied by Finger lime caviar pearls, turmeric & chilli

Four Pillars Bloody Shiraz Gin

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

30ml \$22 | 60ml \$27

Laphroaig 10yr Single Malt

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

Take A Gin Journey

Our signature flight provides 4 x 15ml tasters and is your ticket to sampling unique flavour profiles from all around Australia on one plate. Featuring Seven Season Green Ant (SA), Wolf Lane Tropical (Qld), Four Pillars Bloody Shiraz (Vic) & Husk Ink (NSW).

Served w/ Fever Tree Refreshingly Lite Tonic & Premium Soda, accompanied by selected botanicals to flavour each glass to your own taste.

Signature Cocktails

Bloody Hot Samurai

Espolon blanco tequila, green pepper tabasco, Burleigh Bloody Mary tomato juice, wasabi paste

21

Millerikaze

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

21

Smokey Joe & The Seven Seasons

Seven Seasons Native Yam Vodka, Tamborine Mountain Distillery Wild Forest Plum liqueur, shaken w/ lemon juice & plum jam.

Served w/ rosemary smoke.

For when you're with the band.

21

Creator: Joanne Redman, Tonic bar manager

No Basic Bee Old Fashioned

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

20

Bloody Negroni

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

22

The Wild Wolf Negroni

Wolf Lane Davidson Plum gin, Tamborine Mountain Distillery Wild Forest Plum liqueur, Okar Australian Amaro.

23

Blueberry Daiquiri

Bacardi rum infused w/blueberries. Tamborine Mountain Distillery Wild Forest Plum liqueur, blueberry puree, fresh lime juice. Shaken & strained.

20

Monkeying Around Sour

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

19

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.*

19

Silver Lining Margarita

*Patron silver tequila, triple sec, fresh house made blueberry puree, lime juice.
Shaken & strained.*

22

Holy Moly Margarita

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

19

The Devil's Margarita

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

19

Crime of Passion Mojito

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

19

The Ginger Warrior Mojito

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

17

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.*

18

Passionfruit Cosmo

Eros Vodka & Triple Sec, shaken with passionfruit, lime juice. Tangy & refreshing.

18

Lychee Martini

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

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.

19

Caribbean Nights

*Capricorn spiced rum, Sunshine & Sons Mr Barista coffee liqueur, Mozart Dark Chocolate liqueur & grated dark chocolate
Madness, genius, delicious.*

22

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 & grated chocolate.

Cappuccino inspired.

20

Dessert Cocktails

Lemon Cheesecake

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

19

The Tonoffee

Tamborine Mountain Distillery Wattle Toffee liqueur, Capricorn Spiced Rum, shaken w / cream.

Served w/ peanut brittle.

18

Creator: Joe Redman, Tonic Bar Manager

Eat Me Drink Me

Homemade lime tequila granita, Tamborine Mountain Distillery honeydew liqueur, vodka infused w/ butterfly pea, served w/ Lime Caviar pearls.

Edible, drinkable, Instagram-able.

21

78 Degrees of Chocolate

78 Degrees Chocolate Gin, Tamborine Mountain Distillery mint chocolate liqueur, shaken w/ cream. Served w/ dark choc swirl.

20

Mocktails

Dry doesn't have to be dull

This Ain't Gazpacho

Burleigh Bloody Mary Tomato Juice, lemon, & our secret blend of herbs & spices served over ice.

14

I Can't Believe It's Not A Margarita

Seeded passionfruit pulp, shaken w/ house made lychee & mango puree, dash of green chilli pepper. Shaken w/ lime juice & served w/ a chill rim.

12

Tropical Vaccay

Pineapple, mango & cloudy apple juices w/ passionfruit & summer fruits

12