



THE 18TH AMENDMENT BAR

INTRO TO THE BAR WRITTEN
by Gorge and Damien about the bar
and what you're trying to do. Utempor
aut di rem inciissus eturenti dolupid
itibea dem conserum quiae quidundi
omnimus mod quas cum quo quam
quaestionet andelen dendae nos eum
simusamus dit parchictur, suntemp
oressunt facearcid quatemperum ut id
magnam consequae doluptam, vendi int
fugitium fugiant am volent remquae il
ea soluptat.

18TH AMENDMENT SIGNATURES

RUM ROW cc \$18

A winter infused cocktail that plays on the flavours of Rum and Raisins. BLACK BARREL RUM, SWEET VERMOUTH, PEDRO XIMENEZ AND BITTERS.

So good it will have you dancing the can can....



DISSY WITH A DAME cc \$18

“To be so in love, your dizzy” well one sip of this Disaronno heavy cocktail will have you dizzy in love with it too!

DISARONNO, FERNET, CITRUS, CHOCOLATE LIQUEUR AND FOAM.



SHIMMY SHIMMY cc \$18

Damien’s delicious reinvention of his modern Geelong classic the “Pomegranate Sour”.

POMEGRANATE LIQUEUR, COCONUT INFUSED TEQUILA, LEMON AND FOAM



SPICED PEAR AND VANILLA HIGHBALL cc \$18

With APPLE WHISKEY AND PIMENTO AROMATIC BITTERS for spice, this cocktail is surprisingly refreshing once topped with SPICED PEAR SODA AND A HINT OF VANILLA & TEXTURAL BASIL SEEDS.



TEATOTALLER cc \$18

Teetotaller. Definition: A person who never drinks alcohol.

With this enticing blend of FRENCH TEA INFUSED VODKA, PLUM AND BLACK RASPBERRY we have managed to hide the alcohol... literally.



GIGGLE WATER cc \$18

A perfect balance between sweet sour and Bubbles! Deliciously blended with OLD TOM GIN, BLUEBERRY LIQUEUR, SUBTLY SPICED GINGER, CITRUS & SPARKLING WINE.



CHAR CHAR SLING cc \$18

Indra’s Vodka Fueled twist on a Singapore Sling is a seasonally focused tiki drink with hints of POMEGRANATE, HONEY AND SAFFRON TOPPED WITH PINEAPPLE JUICE, PANDAN LEAF AND CHARRED FRUIT.



THE BOARDWALK EMPIRE cc \$18

This Smokey cocktail is blended using SPEYSIDE WHISKY, CREOLE BITTERS, CLOUDY APPLE JUICE, CITRUS, ALMOND SYRUP AND A ISLAY WHISKY FLOAT... A real treasure.



THE TIPSY TART cc \$18

Looking for something tangy, tart and made with vodka? This is your drink!

BISON GRASS VODKA, CITRUS RHUBARB AND VANILLA COMPOTE. Say no more.



THE TOMMY GUN cc \$18

MEZCAL, YELLOW CHARTREUSE, LIME AND SUGAR. Just like the Thompson Machine Gun, this cocktail is powerful, smoky, and not for the faint hearted.

Rat-a-tat-tat



PROHIBITION CLASSICS AND TWISTS THEREOF

BUTTER BRAMBLE ☞ \$18

AUSTRALIAN BUTTER INFUSED VODKA helps warm the cockles of your heart in this twist on the classic Bramble, churned through crushed ice with CITRUS, SUGAR AND 'INJECTED' WITH PEDRO XIMENEZ SHERRY.



THE BEE'S KNEES ☞ \$18

This Classic Cocktail was created during the prohibition era, using Lemon and Honey to mask the poor quality of home made bathtub gin.

OUR VERSION INCLUDES GIN, COGNAC, LEMON AND HONEY



CHARLIE CHAPLIN ☞ \$18

Named after the 1920's film actor, our delicious concoction of SLOE GIN, APRICOT, COGNAC AND CITRUS will have you reaching for a walking stick.



BABY DOLL ☞ \$18

A cocktail inspired by bartender Jack after his visit to bar High Five in Japan. This cocktail twists the "White lady".

GIN, APEROL, ELDERFLOWER, CITRUS



SPICED PLUM DARK AND STORMY ☞ \$18

This Spiced Plum twist on a dark and stormy will have you coming back for more.

JAPANESE PLUM LIQUEUR, CITRUS, GINGER BEER, PLUM BITTERS AND A SPICED RUM FLOAT



COCKTAILS LAID TO REST

BARREL AGED HOUSE OLD FASHIONED ☞ \$20

A blend of MONKEY SHOULDER WHISKEY, BUFFALO TRACE BOURBON WITH BITTERS AND SUGAR.



BARREL AGED NEGRONI ☞ \$20

A great cocktail to compare with Gaz's Negroni. G'VINE GIN, MARTINI RUBINO, CAMPARI



BARREL AGED MARTINEZ ☞ \$20

The predecessor of the martini. FOUR PILLARS, MARTINI RUBINO, CHERRY AND BITTERS



BARREL AGED VIEUX CARRE ☞ \$20

Paying homage to the French Quarter in New Orleans, REMY MARTIN COGNAC, JIM BEAM PROHIBITION RYE, BENEDICTINE AND BITTERS



BARREL AGED TEQUILA OLD FASHIONED ☞ \$22

PATRON ANEJO, PATRON REPOSADO AGAVE AND BITTERS. Sophisticated, Elegant and perfect.

HALL OF FAME



GAZ REGAN'S
FINGER
STIRRED
NEGRONI

— \$18

A CLASSIC BITTER SWEET NEGRONI stirred with a replica chrome finger of bartending great Gaz Regan. An industry icon that Gorge refers to as the Dalai Lama of bartending.

DALE DE GROFF'S
AÑEJO
HIGHBALL

— \$18

Made as a tribute to the bartenders in Havana that 'kept the rum flowing' through Prohibition. A combination of DARK RUM, TRIPLE SEC, GINGER BEER AND FRESH LIME.

JACOB BRIARS'S
CORPSE
REVIVER
Nº
BLUE

— \$18

With the level of pretentiousness of bartenders skyrocketing Jacob "The Vodka Professor" put the fun back into cocktails when he 'Blued' the classic cocktail 42BELOW, BLUE, VERMOUTH, CITRUS AND A DASH OF AUSTRALIA'S JEZEBEL ABSINTH

HALL OF FAME



ALEX ROSS'S
STRAWBERRY
EL NIÑO

— \$18

Created to showcase the versatility of quality tequila, Miss Ross — the matriarch of Melbourne mixology and crowned the baddest babe in bartending — combine STRAWBERRY, ROSEWATER, LIME AND A GOOD LASHING OF BLANCA TEQUILA over crushed ice.

AUDREY
OLD CUBAN
SAUNDERS'S

— \$18

This cocktail is an irresistible hybrid of the MOJITO AND FRENCH 75 COCKTAIL. Once mentored by the king of cocktails himself, Audrey Saunders helped jump-start the cocktail renaissance when she opened the Pegu Club in NYC 2004

GREG TAYLOR'S
POTION
2:11

— \$18

The Winner of the Innaugural Camorra Liqueurs Fruit Tingle Challenge. Although not a career bartender he exceeds many professional's with his passion! FRUIT TINGLE LIQUEUR, ALMOND SYRUP, CITRUS AND FROZEN SALTED CARAMEL.