

RUMS OF THE PACIFIC

We have a proud history of making rum in the Pacific, indeed this is where sugarcane began it's journey. Our rums are still young, but our spirit is strong.



Beenleigh white	Albert River	white pepper / vanilla	\$12
Nusa cana tropical	Indonesia	candied pineapple/ lemon	\$12
Lulu white	Brisbane	tropical / spring berries	\$15
Brix white	Surry Hills	grape skin / citrus	\$15
Ratu 10yr white	Fiji	cream / anise	\$18
Lord Byron 'Fire Cane' 63%	Byron Bay	candy banana / lemon peel	\$16
Archie Rose 'Triple Molasses'	Sydney	sticky date / caramel	\$16
Brix gold	Sydney	burnt caramel / ginger	\$14
Beenleigh bourbon cask	Albert River	vanilla / oak	\$15
Iridium 5yr	Mt Uncle	baked orange/ clove	\$16
Plantation Isle of Fiji	Fiji / France	dried fig / mazipan	
Bundy small batch	Bundaberg	black pudding maple	\$14
Inner circle Navy	Australia	black pepper / allspice	\$21
Bundy overproof	Port Bundaberg	ester/ester	\$16
Hoochery 'Ord' Overproof	Kununurra, WA	dried leaf /cassia	\$16



CARIBBEAN HEAVY STYLE

The birthplace of rum as we know it. Often called 'Kill Devil', these were the big, beautiful rums of the privateers and pirates alike. Creamier whites and heavier darks would define the birth right of rum

Plantation 3 star	Carib blend	cream / white smoke	\$13
Angostura 5yr	Trinidad	dried apricot / caramel	\$12
Mount gay eclipse	Barbados	poached orange / honey	\$11
Doorly's XO	Barbados	candied orange / vanilla	\$16
English Harbour 5yr	Antigua	vanilla / allspice	\$15
Appleton signature	Jamaica	stewed orange / dried fruits	\$14
Goslings black seal	Bermuda	black pudding / clove	\$13
Appleton 8yr	Jamaica	poached raisin / toffee	\$14
Compaigne de Indes 'Jamaica'	Jamaica	roasted citrus / maple leaf	\$37
Black Tot	Navy blend	dark chocolate / pepper	\$18
Plantation original dark	Carib blend	brassy molasses / plum	\$14
Plantation XO	Carib blend	toasted coco / tonca bean	\$32
El Dorado 21yr	Guyana	maple / cacao	\$36
Compaigne de Indes 'Navy'	Jamaica	toffee banana / grape oil	\$37
El Dorado 'Enmore' 2009	Guyana	maple / smoked pepper	\$88
Plantation OFTD	Carib blend	black pepper / clove	\$21



MID-ATLANTIC LIGHTER STYLE

While the original runs packed a punch, modernisation and the column still that the Spanish would master across the Atlantic islands & Americas would bring aromatics and a lighter style

Bacardi Blanco	Puerto Rico	star anise / citrus skin	\$10
Pampero Blanco	Venezuela	coconut water / citrus oil	\$12
Flor de Cana 4yr	Nicaragua	white pepper / ginger skin	\$12
Ron Cubay	Cuba	white choc / vanilla creme	\$13
Havana Club 3yr	Cuba	ginger blossom / cut grass	\$12
Diplomatica Planas	Venezuela	white cream / marzipan	\$16
Stolen 'Trinidad'	New Zealand	orange skin / pepper	\$15
Flor de Cana 7 yr	Nicaragua	wine grapes / clove	\$15
Brugal Anejo	Dom. Republic	wafers / brown sugar	\$15
Ron Abuelo 7yr	Panama	hazelnut / dried leather	\$16
Bacardi Ocho 8yr	Puerto Rico	orange skin / honeycomb	\$14
Havana Club 7 Anos	Cuba	dark cacao / tobacco	\$17



CENTRAL AMERICAN AGED STYLE

*These column influences weren't the only thing the Spanish brought.
The Spanish port of Jerez would bring a love of age blends and
sweetness to their rum as well.*

Flor de Cana 12 yr	Nicaragua	poached citrus / cedar	\$26
Diplomatico Mauntuno	Venezuela	caramelised orange/allspice	\$25
Matusalem Gran Reserva 15	Dom. Republic	spice pot / burnt sugar	\$16
Dictador 12yr	Colombia	coffee grounds / clove	\$18
Diplomatico Exclusiva Reserva	Venezuela	prunes / treacle	\$25
Zacapa Solera 23	Guatemala	poached raisin / cocoa	\$26
Dos Maderas 5+5yr	Carib/Spain	dates / maple	\$28
Flor de Cana 18 yr	Nicaragua	dried fig / baked orange	\$28



AGRICOLE STYLE

Like a French wine these wines have a unique difference in style and technique. More like a cognac in method, these rhums are dry and aromatic.

St James Blanc	Martinique	vegetal cane / lemon oil	\$14
Husk Pure Cane	Australia	grape ferment / lime skin	\$11
HSE Vieux	Martinique	grape skin / honey	\$18
Barbencourt 8yr	Haiti	cooked apricot / vanilla	\$15
Neisson le Rhum Bio	Martinique	lemon skin / sherbet	\$28
Neisson Profil 105	Martinique	rhubarb / white pepper	\$25
Neisson Tatanka White 2020	Martinique	stewed orange/ clove	\$28
St James Ambre	Martinique	mandarin / toffee fig	\$18
Rhum JM V.O.	Martinique	roasted pine / clove	\$21
HSE VSOP	Martinique	dried apricot / almond	\$28
HSE Grand Reserve X.O.	Martinique	quince jam / prunes	\$33
Neisson Tatanka old 2020	Martinique	poached apple / vanilla	\$36
HSE 'rozelières cask'	Martinique	raisin jam / toffee	\$46
HSE 'kilchoman cask' 2002	Martinique	smoked orange/ tobacco	

SPICED RUMS



The spices of the new world brought culture and influence with it. These spices spread to the Caribbean and even into our rums. Try these blends of flavour and oak

Bati spiced	Fiji	dried chilli / star anise	\$11
Germana Cetanos	Brazil	cherrywood / clove	\$15
Husk Bam Bam	Tweed River	cinnamon / wattleseed	\$17
Dark Matter Spiced	Trinidad	black pepper / clove	\$14
Cargo cult dry spiced	Bondi	dried spices / oak	\$12
Reef tip spiced	Queensland	blood orange / ginger	\$15
Kraken Black Spiced	America	cola berry / espresso	\$14
Compagnie de Indes spiced	Carib blend	candied cacao /	\$17
Ratu 5 yr spiced	Fiji	vanilla / muscovado	\$15
Brix Spiced	Sydney	grapefruit skin / macadamia	\$11
Beach house gold	Mauritius	prunes / roasted pear	\$15
Bumbu XO	Barbados	toffee /cinnamon	\$19
Dead Man's Fingers Spiced	Barbados	nutmeg / raison	\$19
Beach House White	Mauritius	tropical fruit / honey	\$19
Lord Byron Spiced	Barbados	vanilla / burnt caramel	\$19



FLAVOURED RUM LIQUEURS

Rum was often used to preserve the fruits from distant seas. The rum used would harness the flavours of the world over their journey and would drunk by many a sailor over the voyage, often leaving very little ‘preserving’ behind.

Cargo Cult Banana	Bondi	candied banana / honey	\$12
Brix ‘Trail Mix’	Surry Hills	chocolate plum / cinnamon	\$12
Bacardi Coconut	Fiji	fresh coconut / cream	\$12
Stolen Smoked	New Zealand	Tobacco / nutmeg	\$12
Plantation Pineapple	Trinidad	poached pineapple	\$15
Plantation Peated Pineapple	Reunion Island	smoked pineapple	\$18
Ratu Liqueur 8yr	Fiji	roasted coconut / vanilla	\$12
Flor de Cana espresso	Nicaragua	coffee / maple	\$14

WHISKIES OF AUSTRALIA

Our own local barley and whisky is starting to get international recognition. But we've always known that Australia does it best.

Starward 'Two Grain'	Docklands, Melbourne	\$14
Morris Rutherglen	Rutherglen, Victoria	\$12
78 Degrees Australian	Yarra Valley, SA	\$18
Starward 'Fortis'	Docklands, Melbourne	\$23
Lark Distillery PARA 1992	Pontville, Tasmania	\$110

BLENDED WHISKY

Blended whiskies use a variety of grains to achieve a specific style much like spice blenders in their day. Some want the wistful smoke of the islands while others create complex journeys along the spice routes.

Johnnie Walker Black	Islay Blend	\$14
Johnnie Walker Green	Islay Malt Blend	\$21
Monkey Shoulder	Highland Malt Blend	\$17



SINGLE MALTS OF SCOTLAND

There is pride and history in Scotland. This is the home of whisky and the fields of barley have been making whisky for centuries. Here is just a sample of what they can produce.

Glenmorangie 10yr	West Highlands	\$16
The Macallan 12	Highlands	\$23
Balvennie 14	Dufftown	\$21
Glenfiddich 'Fire & Cane	Highlands	\$17
Glenfarclas 21yr	Ballindalloch	\$38
Talisker	Isle of Skye	\$14
Talisker Storm	Isle of Skye	\$16
Ardbeg 10yr	Islay	\$16
Aisla Bay	Islay	\$12
The Laiphroiag '1815' Legacy	Islay	\$31



WHISKIES OF IRELAND

While the Scots defined whisky globally, there is no doubt it was an Irishman named Aeneas Coffey that has been one of the most important people in the creation of distillation in the first place.

Jameson	Cork	\$10
Teeling Dark Porter	Dublin	\$18
Redbreast 12yr	Cork	\$20



WHISKIES OF JAPAN

We are continuously surprised by the precision and quality of whisky produced in Japan. Much like in their sake they believe the perfect flavour starts in the field and only gets more complex from there.

Nikka Grain	Sendai	\$24
Taketsuru Japanese	Japanese Malt Blend	\$28
Yamazaki 12yr	Osaka	\$55

BOURBON WHISKEY OF AMERICA

A land of bounty, a land of grace. It is the grain farms of Kentucky that would feed a generation. Corn, maize, barley and rye. It would go in your morning cereal and taste even better in your whisky at night.

Angel's Envy	Louisville, Kentucky	\$16
Woodford Reserve	Versailles, Kentucky	\$13
Bulleit	Shelbyville, Kentucky	\$13
Maker's Mark	Loretto, Kentucky	\$14
Buffalo Trace	Frankfort, Kentucky	\$15
Maker's Mark 46 'French cask'	Loretto, Kentucky	\$18

RYE WHISKEY

*Rye was a grain that would have character and sharp wit.
Much like those that imbibed it rye heavy mashbill.*

The Gospel 'Solera Rye'	Brunswick, Melbourne	\$17
Buckleys	Bridgewater, Tasmania	\$12
Rittenhouse	Bardstown, Kentucky	\$16

AUSTRALIAN GIN

Hickson Road 'London Dry'	The Rocks, NSW	\$12
Dasher & Fisher 'Ocean'	Devenport, TAS	\$16
Ester Gin	Bondi, NSW	\$13
Four Pillars 'Modern Australian'	Yarra Valley, SA	\$14
Poor Tom's	Marrickville, NSW	\$13
Archie Rose 'Signature Dry'	Rosebery, NSW	\$14
Something Wild 'Green Ant'	Larrakia, NT	\$15
Husk 'Botanic'	Tweed River, NSW	\$12
Hickson Road 'Sydney Dry'	The Rocks, NSW	\$13
Never Never 'Triple Juniper'	McLaren Vale, SA	\$16

INTERNATIONAL GIN

Bombay Sapphire	Hampshire	\$13
Tanqueray No.10	Cameron Bridge	\$17
Star of Bombay	Hampshire	\$16
Hendrick's	South Ayrshire	\$15

VODKA

78 Degrees	Yarra Valley, SA	\$12
Tilde Raw	Bowral, NSW	\$12
Grey Goose	Juillac-le-Coq, France	\$18
Belvedere	Polmos Zyrardow, Poland	\$14
Kangaroo Island Coastal	Kangaroo Island	\$14

TEQUILA AND AGAVE

Calle 23	Los Altos, Jalisco	\$14
Cenote Blanco	Volcán de Tequila	\$22
Cenote Reposado	Volcán de Tequila	\$26
1800 Anejo	La Rojeña, Jalisco	\$16
Patron Silver	Atotonilco el Alto	\$16
Patron Anejo	Atotonilco el Alto	\$23
Illegal Joven Mezcal	Oaxaca	\$14
Casamigos Mezcal	Santiago Matatlan	\$26

BRANDY

St Agnes 'Bartenders Cut'	Renmark, Sth Australia	\$14
St Agnes X.O.	Renmark, Sth Australia	\$19
Charles Oates Apple Brandy	Grove, Tasmania	\$15
Lairds Applejack	Virginia, USA	\$16
Calvados	Brittany, France	\$18