



Cocktails

At Boilermaker House we take great pride in our cocktails.

Our menu has been developed to suit all palates and take you on a journey from the start of your evening with welcome drinks, to the height of the party, through to the end of the evening's night caps. We hope you enjoy drinking them as much as we enjoy making them. If there is anything you can't make your mind up on, our team are well versed in a huge plethora of Classics.

Cheers!

THE WARMEST WELCOME

The humble welcome drink is the cornerstone of hospitality, a drink on arrival, something to refresh you from your day's activities.

These cocktails focus on **Bright & Crisp** flavours. Classic martinis, champagne cocktails, and refreshing highballs. Come on in, grab a cocktail, relax, and unwind.

EQUINOX COCKTAIL \$20



Absolut Elyx, fino sherry, chocolate, violet

An award winning, cleansing vodka martini. Mineral, flinty flavours compliment a light herbaceous undertone.

THE COLOMBO SPECIAL \$20



Bols Genever, pineapple, lemon, espresso, bubbles

The dutch brought coffee to the world. This cocktail embraces this with flavours from around the globe

HOUSE HIGHBALL \$19



Chivas Regal 12yo whisky, madeira, almond, lemon, soda

The vast majority of whisky consumed globally is with a mixer. Here we pay tribute to the classic Highball with a mixer designed to showcase the dram.

FROM DUSK TILL DAWN \$19



Olmecca Altos Plata tequila, bergamot, watermelon, lime, montepulciano

The humble red wine punch or sangria has been around for centuries, this bad boy is juicy and fragrant, the perfect summer cooler.

Wine

NV Deutz	<i>Marlborough, NZ</i>	12	65
NV G.H. Mumm	<i>Champagne, FRA</i>	19	110
NV Perrier- Jouët Grand Brut	<i>Champagne, FRA</i>		150
Friuli Angoris Pinot Grigio	<i>Friuli, ITA</i>	13	56
Mr Riggs Watervale Riesling	<i>Clare Valley , SA</i>	12	52
Seresin Sauvignon Blanc	<i>Marlborough, NZ</i>	14	60
Jones Road Chardonnay	<i>Mornington, VIC</i>	14	60
Port Phillip Piccolo Pinot Noir	<i>Mornington, VIC</i>	14	60
Teusner The Wark Family Shiraz	<i>Barossa Valley, SA</i>	13	56
Sons Of Eden Kennedy GSM	<i>Barossa Valley, SA</i>	14	60
Coriole Sangiovese	<i>McLaren Vale, SA</i>	14	60
2012 Wirra Wirra RSW Shiraz	<i>McLaren Vale, SA</i>		165
2010 Oakridge Block 864 Syrah	<i>Yarra Valley, VIC</i>		180
2011 Yerring Station Shiraz Viognier	<i>Yarra Valley, VIC</i>		230

Merch

Boilermaker House Enamel Pin	10
Boilermaker Tasting Journal	12
Denver & Liley Whisky Glass	45
Flavours Of Melbourne Book	40
Larossa Leather Apron	150

BEER & CHEESE MONDAYS

\$40 flights showcasing
5 x beers paired to 5 x cheeses

ISLAY WEDNESDAYS

Oysters and
20% off all official bottlings of Laphroaig

PRE DINNER PICK-ME-UPS

The *Aperitivo* is a staple of global drinking culture. Pre-dinner cocktails are designed specifically to enliven the palate and prepare for the coming of food. These cocktails focus on the **Bittersweet** flavours, using botanicals of restorative nature to aid digestion and stimulate the taste buds.

UP IN SMOKE

\$22

■ **Ardbeg 10yo, gentian, orange columbo, honey**

A whisky Negroni showcasing the citrus and salt side of the whisky. Short, bright & smokey

FOUNDER'S KEEPERS

\$20

■ **Glenlivet Founders Reserve whisky, pinot grigio, apple, chesnut & black wanut, mint**

A fresh showcase of scotch malt whisky with orchard fruit flavours served tall

CUPPA JOVE

\$20

■ **Plymouth gin, oloroso sherry, fig, cold drip coffee, fennel & mandarin**

Inspired by Ada Coleman's 'Hanky Panky' Cocktail. This libation uses the fruity notes of whole bean coffee to create an aromatic sipper to open the palate.

THE LUMINAIRE

\$22

■ **Beefeater gin, thyme, local bianco vermouth, cacao, purple carrot**

Enlighten your evening with this innovative twist on the Negroni. This cocktail transforms colour as you're drinking it.

SESSIONABLE SOURS

The Classic Sour had humble beginnings, but in today's cocktail world it has taken over! Any cocktail with booze, citrus and sugar fall into this category and are the perfect drinks to while away the day.

Expect a **Sharp & Zesty** backbone with complexity being added in layers with the booze.

BOILERMAKER SOUR

\$20



Pure Scot whisky, lemon, passionfruit, IPA, bitters

The House Specialty. A take on the classic whisky sour bringing some hoppy beer into play to lighten up and add a floral, tropical quality.

CIDER HOUSE RULES

\$19



Wyborowa vodka, ginger, farmhouse cider, honey, lemon

Award winning, this cocktail combines, delicate floral notes, with a crisp orchard fruits. Inspired by the classic sidecar.

LAST HARVEST

\$20



Beefeater gin, tart green apple, charred hay, chartruese

This twist on the classic 'Last Word' is fresh with juicy green farmhouse notes reminiscent of taking an afternoon nap in an orchard.

THE RUSH DOUGIE

\$21



Amaretto, orange blossom, mandarin, grenadine, bubbles

Once you've tasted the fabled Rush Dougie, you'll be dreaming all night long. Named after our head chef, this number is pretty in pink.

THE HEIGHT OF THE PARTY

Dinner is over and the night is just getting started; time to party. Throw caution to the wind and have something **Fun & Fruity**. These cocktails focus on seasonality to bring you the best of Victoria showcased in tall Tikis & refreshing Juleps.

SECOND LINE JULEP

\$24



Martell VS cognac, summer berry vermouth, burnt orange, mint, Peychaud's bitters

Our ode to New Orleans, in summer this sumptuous beverage goes down way too easily for the days it's pushing 40°.

SILVER LINING

\$20



Havana 7yo rum, maraschino, orange curacao, vanilla ice

Inspired by the forgotten classic the 'Soyeur Au Champagne' is the original ice cream spider.

ANANARAMA

\$20



Havana 7yo rum, char-grilled pineapple & pepperberry shrub, swizzled

The humble pineapple is recognised as the international symbol for hospitality, and back in the day to have one was seen as a great luxury. Indulge!

SEASONAL COBBLER

\$19



Wyborowa vodka, fortified wine, seasonal fruit, sweetened & frozen.

The epitome of summer, the cobbler was the first mixed drink that called for crushed ice. A godsend on long hot summer days. Cool off.

GRAND FINALE

The nightcap, the last hurrah, the armchair/smoking jacket number. These Big Belters are **boozy, complex & aromatic**. Designed as the finishing touch to your night, these cocktails showcase aged spirits, stirred down and served to bring out the best in them.

THE STONEMASON

\$22

Glenmorangie Original 10yo whisky, sweet vermouth, apricot, thyme & smoke



The Rob Roy twist to rule them all. The creamy scotch gets softened just a little with stonefruit & thyme.

THE HIGHLAND LINE

\$20

Auchentoshen American Oak whisky, D.O.M. Benedictine, whole egg, orgeat, dark ale



Rich & malty with hints of vanilla, citrus and heather. This cocktail is the perfect after dinner dessert cocktail

IRON & WINE

\$24

Knob Creek Rye whiskey, fig liqueur, shiraz & macadamia



Dry & peppery, with rich tannic notes coming through, this sophisticated sipper really showcases the versatility of American whiskey.

GUNPOWDER TREASON

\$20

Havana 7yo, Ferro-china bisleri, oloroso sherry, flamed maraschino



Go out with a BANG! Heady, aromatic and surprisingly cleansing. This libation will leave you wanting more