

LARUCHE

DRINKS LIST

CONTENTS

COCKTAILS	3
HIGHBALLS	3
Aperol Spritz	
Watermelon Cooler	
Mojito	
Laruche Punch	
Tequila Honey Bee	
Tall Terero Blood & Sand Remix	
LIIT (Long Island Iced Tea)	
SHORTS	7
Laruche Old Fashioned	
Amaretto Sour Our Way	
Negroni	
Frozen Moscow Mule	
Tommy's Day of the Dead Margarita	
Queensland Sunshine in a Glass	
MARTINI	10
Lychee Martini	
Cosmopolitan	
Clockwork Orange	
Pavlova Cocktail	
Espresso Martini	
Mexican Espresso Martini	
Southside	
Bourbon Bandit	
CHAMPAGNE COCKTAILS	14
Tropical Mimosa	
Strawberry Contessa	
Air Mail	
BEER & CIDER	16
SOFT	16
WINE	17

HIGHBALLS

APEROL SPRITZ

You can't get much more summery than the Aperol Spritz... it's so simple it hurts. This fruity and bittersweet aperitif is topped with Prosecco and lengthened with soda water. It's refreshing, citrusy and effervescent, making this festive and fizzy beverage a winner.

Ingredients

Aperol, Prosecco & soda water

Qualities

Refreshing & bittersweet
with a light spritz

Technique

Build

WATERMELON COOLER

Eating watermelon isn't that far from drinking watermelon, so we have turned this hot pink summer favourite into a cocktail made from vodka, watermelon liqueur, freshly muddled watermelon, a squeeze of lime, sugar syrup and a perfumed drop of rose water. Delicate and bracing!

Ingredients

Absolut vodka, Marie Brizard watermelon liqueur,
fresh watermelon juice, fresh lime juice & rose water

Qualities

Fresh & delicate

Technique

Muddle, shake &
double strain

HIGHBALLS

MOJITO

This drink originated in Cuba over 200 years ago, before being popularized by Ernest Hemingway and other celebrities who visited Cuba prior to the revolution. Limes, mint and sugar are gently muddled, combined with white rum (and lots of it please) shaken and topped with soda and crushed ice to give a balanced and refreshing herbal concoction.

Ingredients

Havana Club Anejo Blanco rum, fresh lime juice, fresh mint & sugar syrup

Qualities

Fresh, minty & cooling

Technique

Muddle & shake

LARUCHE PUNCH

We have reintroduced this popular drink, it's a fizzy pineapple punch that's light, fun and festive. The Laruche punch combines vodka, gin, apricot brandy, elderflower, pineapple juice, lime and fresh passionfruit pulp, all topped with ginger beer. You'll have no reason not to relax and enjoy.

Ingredients

Absolut vodka, Plymouth gin, apricot brandy, elderflower, pineapple, lime, passionfruit & ginger beer

Qualities

Fruity & festive

Technique

Build

HIGHBALLS

TEQUILA HONEY BEE

Long gone are the days Australia could only access cheap, rough versions of the agave spirit. We combine the herbal and savoury tones of El Jimador Reposado tequila with a rinse of Illegal mezcal, fresh lemons and oranges, bitters and our own cardamom-honey syrup to make a cocktail worthy for the Cinco De Mayo celebrations!

Ingredients

El Jimador Reposado tequila, Illegal mezcal, freshly squeezed lemon & orange juice, cardamon-honey syrup & Angostura Bitters

Qualities

Smokey & savoury spice

Technique

Muddle, shake
& double strain

TALL TERERO BLOOD & SAND REMIX

Fresh grapefruit, mezcal and lime get a sweet berry boost in this citrus-forward cocktail. Mezcal will always play nice as long as you have some strong players to mix it with, like Cherry Heering and sweet vermouth... making this combination deep, complete and well balanced.

Ingredients

Illegal mezcal, Cherry Heering liqueur, sweet vermouth, fresh grapefruit & lime

Qualities

Citrus & berry notes

Technique

Muddle, shake
& double strain

HIGHBALLS

LIIT (LONG ISLAND ICED TEA)

This drink is the perfect delivery system for large volume booze, a Trojan-Horse. Despite being sweet and seductive, this drink is strong and could turn on you in an instant. Made from 5 white spirits and mixed together with our house sweetened sour mix, topped with cola and garnished with a lemon wedge, it has a delicious bite. Why not try topping this potent punch with cranberry juice or sparkling?

Ingredients

Absolut vodka, Beefeater gin, El Jimador Blanco tequila, Havana Club Anejo Blanco rum, Triple Sec topped with cola & cranberry juice or sparkling

Qualities

Strong, sweet & sour

Technique

Build

LARUCHE OLD FASHIONED

The king of bourbon cocktails, predates the motorcar and the presidency of Abe Lincoln. This venerable sipper is made from Woodford Reserve, sugar and Angostura Bitters, adorned with an orange twist.

Ingredients

Woodford Reserve & Angostura Bitters

Qualities

Strong, rich sipper

Technique

Build & stir

AMARETTO SOUR OUR WAY

A simple sour, the way we think best. Made from a base spirit of Disaronno amaretto, a good measure of lemon juice, simple syrup and egg white for added body and foam and floated with a dash of bitters.

Ingredients

Disaronno amaretto, freshly squeezed lemon juice, simple syrup, egg white & Angostura Bitters

Qualities

Sweet, zesty & textural

Technique

Shake & strain

NEGRONI

The ascent in popularity of this cocktail says it all. This bitter and bold cocktail is made of equal parts of gin, Campari and sweet vermouth and garnished with an orange twist.

These days the Negroni is a category of its own.

Ingredients

Tanqueray gin, Campari & sweet vermouth

Qualities

Bitter, herbal & strong

Technique

Build & stir

FROZEN MOSCOW MULE

We've made this cocktail even more refreshing when the temperature starts to rise by putting it through a blender with ice. Yes, that's right it's frozen, and it's so simple you really don't need a recipe – just a spike of ginger beer, lime and a decent measure of vodka.

Ingredients

Absolut vodka, ginger beer, mint & fresh lime

Qualities

Cooling, fresh & herbal

Technique

Blend

TOMMY'S DAY OF THE DEAD MARGARITA

This warm weather drink bases itself on jalapeño infused tequila, lime juice and muddled fresh pineapple sweetened with agave syrup and some torn basil leaves for an added sweet spice trace. Based on Julio Bermejo's modern classic.

Ingredients

Jalapeño infused tequila, fresh pineapple, lime, agave & basil leaves

Qualities

Aromatic & spicy sipper

Technique

Muddle, shake & double strain

QUEENSLAND SUNSHINE IN A GLASS

This laid back drink combines a full-flavoured rum with lime, fresh mandarin juice and the spicy Falernum syrup. A common ancestor of all those Tiki drinks we love, this is what Queensland sunshine would taste like. Holy smokes it's hot out there!

Ingredients

Rum, fresh lime, freshly squeezed mandarin juice & Falernum syrup

Qualities

Refreshing with a hint of fruity spice

Technique

Muddle, shake & double strain

LYCHEE MARTINI

To offer your palate a little excitement and a potential dessert replacer, this Lychee Martini is balanced, cooling and too easy to consume. Made from our own lychee infused vodka, lychee juice, Triple Sec, a squeeze of fresh lime and topped with a frozen lychee, this drink is like any good vacation beverage... colourful and accessorised.

Ingredients

Lychee infused Absolut vodka, Triple Sec, freshly squeezed lime juice & lychee juice

Qualities

Cool, delicate & sweet-ish

Technique

Shake & double strain

COSMOPOLITAN

Arguably one of the most influential cocktails to come along in the last 25 years. We keep it original and combine the Absolut Citron, Triple Sec, cranberry juice and a good squeeze of fresh lime juice. And of course we garnish with a flamed orange peel. Crisp, cool and calming.

Ingredients

Absolut Citron, Triple Sec, freshly squeezed lime juice & cranberry juice

Qualities

Invigorating with citrus notes

Technique

Shake & double strain

CLOCKWORK ORANGE

Is it spring yet? If you're getting primed for warmer weather, then we recommend this little number, made from gin, Aperol, Crème de Peche, fresh passionfruit, lemon juice and simple syrup shaken and double strained. With flavours of new-season fruit, this cocktail is fresh like any spring drink should be.

Ingredients

Beefeater gin, Aperol, Crème de Peche, freshly squeezed lemon juice, passionfruit & simple syrup

Qualities

Tart, clean & fruity

Technique

Shake & double strain

PAVLOVA COCKTAIL

We infuse vodka with passionfruit and add fresh lemon juice, fresh passionfruit, a pear liqueur and crown the drink with a small meringue to give a bittersweet intensely flavourful vodka sour. It's the kind of versatile cocktail that's equally appropriate day or night, all year round.

Ingredients

Passionfruit infused Absolut vodka, Kruskovac pear liqueur, fresh passionfruit, freshly squeezed lemon juice & vanilla syrup

Qualities

Fresh, tropical, tangy & textural

Technique

Shake & double strain

MARTINI

ESPRESSO MARTINI

This drink combines two great things in life: coffee and alcohol. Fresh brewed coffee is paired with vodka, vanilla syrup and Kahlua. Shaken vigorously to give a silky smooth crema, this spiked tippie is sure to give you legs!

Ingredients

Absolut vodka, Kahlua, freshly brewed coffee & vanilla syrup

Qualities

Sweet & aromatic
with vanilla tones

Technique

Shake & double strain

MEXICAN ESPRESSO MARTINI

This pick me up keeps the original formula but replaces vodka with tequila and the Kahlua with Tia Maria. The result is tiramisu-esqe and we can't get enough. It's a boozy dessert – it really can't get any better!

Ingredients

El Jimador Reposado tequila, Tia Maria,
Creme de Cocoa, freshly brewed coffee & vanilla syrup

Qualities

Restorative, rich,
smokey & aromatic

Technique

Shake & double strain

SOUTHSIDE

This refreshing classic can be drunk all afternoon. A London dry gin is harmoniously paired with freshly squeezed lime juice, simple syrup and mint, crowned with a mint leaf float. It's easy to make and easy to gulp, with your favourite citrus and herbaceous tones.

Ingredients

Bombay Sapphire gin, freshly squeezed lime juice, mint & simple syrup

Qualities

Zesty, tangy sipper

Technique

Shake & double strain

BOURBON BANDIT

Sweet, oaky, fruity and relatively mild, this bourbon baby makes the cut. It's honey sweetened with Crème de Cassis, lemons, rosemary, Woodford Reserve and Angostura Bitters. This winter sipper will keep you drinking right through.

Ingredients

Woodford Reserve, Crème de Cassis, fresh lemon, rosemary & Angostura Bitters

Qualities

Sweet oak, with herbaceous deep fruit tones

Technique

Muddle, shake & double strain

CHAMPAGNE COCKTAILS

TROPICAL MIMOSA

A mimosa variation that hits all the right holiday notes. Fresh passionfruit pulp added to Crème de Peche and a squeeze of fresh lime all shaken and double strained and topped with a bubbly. It's bold, it's tangy and it's celebrative.

Ingredients

Crème de Peche, Deutz sparkling, fresh passionfruit pulp & fresh lime

Qualities

Fruity, fancy summer sipper

Technique

Shake & double strain

STRAWBERRY CONTESSA

This drink is festively fizzy, fruity and tart with underlying herbal tones thanks to the gin. It begins with the muddling of fresh strawberries and some simple syrup, combined with gin and Lillet Blanc. Double strained and topped with Deutz Cuvee Brut, this cocktail is sure to leave you sparkling!

Ingredients

Bombay Sapphire gin, Lillet Blanc, Deutz sparkling, fresh strawberries & simple syrup

Qualities

Aromatic, tart & fruity

Technique

Muddle, shake & double strain

AIR MAIL

Sure, we can make Mimosas, but if you're looking for something a little more adventurous to make with your bubbly then this one is for you. This drink is gentle and soft but has the richness of vanilla, which comes from the rum and our own cardamom-honey simple syrup. The potency can be dialled up or down depending on your mother's tastes ... and the day's situation.

Ingredients

Barcardi 8 rum, fresh lime, Deutz sparkling,
& cardamon-honey simple syrup

Qualities

Bubbly with
a tart spice

Technique

Build

BEER & CIDER

Tap Beers

Asahi, JP
Mountain Goat Summer Ale, VIC

International Beers

Peroni, IT
Corona, MEX

Local Beers

Cascade Light, TAS
Rogers, WA
Stone & Wood Pacific Ale, NSW
Little Creatures PA, WA
Young Henrys Newtowner PA, NSW

Ciders

Monteith's Crushed Apple, NZ

Tins

Nail Ale PA, WA
Green Beacon Windjammer IPA, QLD
Balter XPA, QLD

SOFT

Pepsi, Pepsi Max, ginger ale, lemonade, tonic water
Capi ginger beer
Orange, pineapple, apple, cranberry juice
Red Bull Original

WINE

Champagne

GH Mumm Brut NV Reims, FR
Pol Roger Brut Rosé 2008 Épernay, FR
Dom Perignon 2006 Champagne, FR

Sparkling

BTW By Zilzie Wines NV SA
Bandini Prosecco NV Veneto, IT

White

Swings & Roundabouts Semillon Sauvignon Blanc
2014 Margaret River, WA
Montevecchio Bianco 2015 Heathcote, VIC
Vermentino Heathcote 2016 VIC
Tscharke Albarino 2017 Barossa Valley, SA

Red

Johnny's Red 2016 Heathcote, VIC
Craggy Range Pinot Noir 2016 Marlborough, NZ
Penfolds Bin 150 Marananga Shiraz 2010
Barossa Valley, SA
Saltrams Wines No.1 Shiraz 2013
Barossa Valley, SA

Rosé

Dukes Rosé 2017 Southern WA