HIBERNAL SOLSTICE



GRIANSTAD

Alipus San Juan mezcal, cherry tomatoes, sweet balsamic glaze, salt and pepper.

> A time to reflect and honour the rhythms of nature.

> > \$25



DARK NIGHT

Husk Bam Bam spiced rum, lime, mint, topped with Grifter Lager.

The shortest day and the longest night.

\$21



RAFAELLO

Husk Pure Cane agricole, coconut and macadamia.

They're the world's most fearsome fighting team!

\$24

PINK PANDEMONIUM



Rhubi Mistelle aperitif, fresh orange, lemon, and warming vanilla.

Pure pearl, precious and rare. glimmers softly, beyond compare.

\$23



SIGNATURE COCKTAILS



STATE LIBRARY **MARTINI**

Archie Rose signature dry gin, dry vermouth & aromatised veriuice.

Served with a fat caperberry, olives or a twist of lemon. Your choice.

\$24



APAULLO 15

Archie Rose native botanical vodka, with a dash of ginger & raspberry.

Taking vou away to a world a little sweeter

\$23



STATE LIBRARY **SMOKY MARG** (MAKE IT SPICY)

Los Arcos agave, Alipus mezcal, makrut lime leaves & ialapeño.

The spicy margarita of your dreams

\$25

We make most classic cocktails (or variations of) using Australian-based products.



SANS BOOZE



WORK FROM HOME

The perfect work-life balance of lemongrass, lime and mint, with the option of ginger to spice things up.

Not muting your mic is the new reply all.

\$12



CARDAMOM CRUSH

Ginger ale, honey, lemon, apple and a hint of raspberry.

This vibrant cardamom and ginger Infusion, sweetly seduces the senses.

\$12





Fruit drawing details from the original artwork of William T Cooper AO from *Fruits of the Australian Tropical Rainforest* by Wendy Cooper, c 2004