At Boilermaker House we take great pride in our cocktails. Our menu has been developed to have something for everyone, it will take you on a journey from the start of your evening aperitifs, to the height of the party and right through to end of the evening 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!

**FLORAL & FRESH**
Cocktails that are bright and refreshing. Great drinks to start the night with!

**TART & FUNKY**
Citrus forward and funky fresh! Drinks that pack a punch and burst with flavour!

**MALT & HOPS**
Drinks inspired by the flavours found in our favourite beers!

**SPICE & DRIED FRUIT**
For those that like more complex flavours and bold fruit finishes.

**CONFECTIONERY**
Richer and more decadent. Drinks that are perfect for those with a sweet tooth.

**SALT & SMOKE**
These cocktails are for the smoke lovers! Cocktails inspired by peated whisky and nights around a wood fire!

**NON-ALCOHOLIC**
No booze? No problem! Check out our list of non-alcoholic cocktails!

**WINE**
FLORAL COCKTAILS THAT ARE BRIGHT & REFRESHING

A WHOLE LOT OF ROSE-Y $20
Wyborowa Vodka, Bilberry & Rose Petal, Verjuice, Lemon Zest
A light, floral and bright martini-style cocktail with a savoury kick of bilberry.
IF YOU LIKED THIS COCKTAIL, TRY A SPEAKEASY WET MARTINI!

RED CADILLAC SPRITZ $20
Beefeater Gin, Saint Felix Bergamont Bitter Aperitif, Rhubarb, Cascara, Sparkling Wine, Bubbles
Our house spritz is a must try with rich flavours of baked rhubarb and cascara with a bittersweet kick of bergamont and a dry sparkling wine finish!
IF YOU LIKE THIS COCKTAIL, TRY THE HEY, SWEET PEA!

BELLBOTTOM BLUES $22
Chivas Regal Whisky, Pink Grapefruit, Red Grape, Thyme, Amontillado Sherry, Verjuice
Our delicious take on a whisky highball with fruity and zesty flavours of red grapes and pink grapefruit, dried out by sherry and complimented by thyme!
IF YOU LIKE THIS COCKTAIL, TRY THE RED CADILLAC SPRITZ!

COSMIC AIRWAVES (SERVES 2-4) $80
Butterfly Pea Hendrick's Gin, Watermelon, Green Peppercorn, Fino Sherry, Lemon, Bubbles
This shared served is great for you and your friends to enjoy! Fresh watermelon and butterfly pea play wonderfully with the spice of green peppercorns and Fino sherry in this floral and fresh punch
IF YOU LIKED THIS COCKTAIL, TRY THE BOMB THE TWIST!
BOILERMAKER SOUR #2 $22
Pure Scot Whisky, Coconut, Caramelised Pineapple, IPA, Passionfruit, Lemon, Whites, Bitters
This new rendition of a house favourite takes a tropical detour! Fruity and funky flavours of caramelised pineapples ad passionfruit pair wonderfully with India Pale Ale and Whisky is a sour that will have you coming back for another!

IF YOU LIKED THIS COCKTAIL, TRY THE NEW YORK DOLL!

DRAGON EYE SWIZZLE $22
Tanqueray 10 Gin, Elderflower Liqueur, Lychee, Pastis, Lemon, Rose Wine
A refreshing gin cocktail and fruity bursts of lychee and a hint of French pastis.

IF YOU LIKED THIS COCKTAIL, TRY THE HEY, SWEET PEA!

THE GWEN STEFANI $25
Havana Club Rum Blend, Vida Mezcal, Passionfruit, Hefeweizen Orgeat, Banana Puree, Lime, Tiki Bitters
A tiki cocktail with lashings of Cuban rum and mezcal that are complimented by banana and fresh passionfruit. Hefeweizen beer gives this drink a funky layer of complexity!

IF YOU LIKED THIS COCKTAIL, TRY THE BOILERMAKER SOUR #2!

BOMB THE TWIST! (SERVES 2-4) $80
Olmeca Altos Blanco Tequila, Umeshu, Lime Leaf, Yuzu, Pink Grapefruit, Sparkling Wine
This fun shared serve takes Japan south of the boarder! Tequila plays alongside plum wine with the addition of fresh lime leaf and yuzu syrup in this funky punch serve!

IF YOU LIKE THIS COCKTAIL, TRY THE COSMIC AIRWAVES!
HEY, SWEET PEA! $22
Plymouth Gin, Hop Flower, Sugar Snap Pea, Luxardo Maraschino Liqueur, Green Chartreuse, Lemon, Whites
A vibrant and refreshing gin sour with a twist of hops and sugar snap pea that has been infused into Ambrato vermouth to give the cocktail a vegetal and subtly bitter finish
IF YOU LIKE THIS COCKTAIL, TRY THE DRAGON EYE SWIZZLE!

NEW YORK DOLL $22
Benriach 10 y-o Whisky, Hopped Apple, Ginger Wine, Lemon, Orange Bitters
A hoppy take on a whisky sour with crisp apple and spicy ginger wine!
IF YOU LIKED THIS COCKTAIL, TRY THE BELLBOTTOM BLUES!

BOILERMAKER IRISH COFFEE $25
(SERVED WARM OR COLD)
Jameson Irish Whiskey, Turbo-Malted Guinness, St. Ali Coffee, Cream
This is an extra-malty version of our house favourite! We turn Guinness stout into a delicious malty syrup and use fresh coffee to create a warming and rich Irish coffee, perfect for colder nights!
IF YOU LIKED THIS COCKTAIL, TRY THE WAXED LYRICAL!
FOR THOSE WHO LIKE MORE
COMPLEX FLAVOURS & BOLD FINISHES

WATTLE SEED REED  $22
Dewar’s Whisky, Wattle Seed Orgeat, Honey, Mint, Spiced Bitters
This riff on a classic mint julep combines wattle seed, almond syrup and honey in a complex and refreshing cocktail with a spicy finish!
IF YOU LIKED THIS COCKTAIL, TRY THE ROLL THE DICE, SUGAR!

THE PSF  $22
Havana Club 7 Anos, Yellow Chartreuse, Buttered Pumpkin, Egg, Nutmeg, Fig Bitters
An adulterated pumpkin spiced cocktail! This flip is rich, creamy and has a sweet buttery pumpkin finish with hints of nutmeg and fig bitters!
IF YOU LIKED THIS COCKTAIL, TRY THE STOUT - AGATO!

ROLL THE DICE, SUGAR!  $25
Martel VS Cognac, Talisker 10, Maidenii Fruit & Nut Vermouth, Coffee Bean, Saltanas, Dried Figs, Bitters
This is a complex and rich old fashioned with a subtle dried fruit finish. A perfect nightcap!
IF YOU LIKED THIS COCKTAIL, TRY THE SMOKE ON THE WATER!
RICHER & MORE DECADENT

CONFECTIONERY

DRINKS PERFECT FOR
THOSE WITH A SWEETER TOOTH

PINEAPPLE HOLD-BACK $22
Plantation Pineapple, Condensed Coconut, Crème De Menth, Apricot, Absinthe
A Pina Colada meets a Grasshopper in this sweet and moreish dessert style drink with a subtle fresh apricot and absinthe finish!
IF YOU LIKED THIS COCKTAIL, TRY THE PSF!

STOUT-AGATO $22
Martel VS Cognac Ice Cream, Maker’s Mark Caramel, Stout, St. Ali Coffee
Imagine accidentally dropping Cognac and vanilla ice cream into a glass of stout…then loading it up with Bourbon caramel. Yeah, yum!
IF YOU LIKED THIS COCKTAIL, TRY THE DATE WITH THE NIGHT!

WAXED LYRICAL $22
Bees Waxed Aged Elyx, Averna, Maple Syrup, Pistachio & Matcha Cream
This riff on a classic ‘Zoom’ cocktail is a prefect after dinner tipple. The bees wax aging process gives this drink a subtle honey flavour with great texture rounded off with nutty and fragrant pistachio and matcha cream!
IF YOU LIKED THIS COCKTAIL, TRY THE BOILERMAKER IRISH COFFEE!
Cocktails inspired by peated whisky and nights around a wood fire!

SALT AND SMOKE

THESE COCKTAILS ARE FOR THE SMOKE LOVERS!

Date with the Night $22
Glenlivet 10 y-o Whisky, Salted Amaro Caramel, St. Ali Coffee, DOM Benedictine, Bitters
A sophisticated and complex take on an espresso martini with a salty, bitter caramel finish.

If you liked this cocktail, try the Roll the Dice, Sugar!

Cissy Strut $22
Smoked Hickory Havana 7 Anos Rum, Oolong Tea, Sweet Vermouth, Campari, Chocolate Bitters
A uniquely smoky cocktail with hints of complexity and a bitter chocolate finish.

If you liked this cocktail, try the Smoke on the Water!

Smoke on the Water $25
Jameson Black Barrel, Pedro Ximinez Sherry, Green Chartreuse, Salt, Orange Bitters, Cedar Wood Smoke
A smoky, salty and stiff cocktail with a sweet sherry finish!

If you liked this cocktail, try the Cissy Strut!
TWO PAIRS $15
Aloe Vera Nectar, Pear, Cardamom, Verjuice
A fizzy, bright and fruity cocktail packed with fresh flavour and zero booze!
ASK OUR STAFF ABOUT WHAT ELSE WE CAN DO BOOZE-FREE!

MILTON MANGO $15
Mango Puree, Macadamia, Plum Jam, Orange, Lemon
A blended drink that tastes like an iconic Australian ice cream, we’ll let you guess which one!
ASK OUR STAFF ABOUT WHAT ELSE WE CAN DO BOOZE-FREE!

PAN-HOT-DAMN $15
Citrus Stock, Pandan, Cucumber, Chilli, Apple, Lime
A spicy and fresh shaken drink with a cooling pandan and cucumber finish!
ASK OUR STAFF ABOUT WHAT ELSE WE CAN DO BOOZE-FREE!
# WINE

## SPARKLING

<table>
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<tr>
<th>Name</th>
<th>Region</th>
<th>Year</th>
<th>Price</th>
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<tbody>
<tr>
<td>NV Petit Cordon by Mumm, Marlborough, NZ</td>
<td></td>
<td>2018</td>
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<tr>
<td>NV Mumm Grand Cordon, Reims, France</td>
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<td>2018</td>
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<tr>
<td>NV Champagne Laurent-Perrier ‘La Cuvee,’ Tours-sur-Marne, France</td>
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## WHITE WINE

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<td>2019 Angoris Locatelli Pinot Grigio, Veneto, Italy</td>
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<tr>
<td>2019 Medhurst ‘YV’ Chardonnay, Yarra Valley, VIC</td>
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<td>2018 Julian Brocard ‘La Boissonneuse’ Chablis, Chablis, France</td>
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## ROSÉ

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<td>2019 Le Grand Cros ‘Domaine du Grand Cros’ Rose, Provence, France</td>
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## RED WINE

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<td>2018 Levantine Hill “The Coldstream Guard” Cabernet Sauvignon, Yarra Valley, VIC</td>
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<td>2019 Paringa Estate ‘Coronella’ Pinot Noir, Mornington Peninsula, VIC</td>
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<td>2018 Three Dark Horses ‘SGT’ Shiraz/Grenache/Touriga, McLaren Vale, SA</td>
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<td>2017 Schild Estate ‘Pramie’ Shiraz, Barossa Valley, SA</td>
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