

# COCKTAILS

All cocktails are made with 100% Australian spirits and ingredients.

Ask your bartender about mixing an all Australian Old Fashioned, Martini or Negroni.

## **THE LOCAL BRAMBLE** 18.0

*Humpybong Gin  
Adelaide Hills Vermouth  
Applewood Okar  
Fresh Lemon  
Raspberry*

## **HMS SIRIUS** 18.0

*Rum Diary Spiced Rum  
Australian Bitters  
Cloudy Apple Juice  
Sugar*

## **LIMONCELLO SPRITZ** 17.0

*King Valley Prosecco  
666 Pure Tasmanian Vodka  
Applewood Limoncello  
Soda Water*

## **ROSIE COLLINS** 17.0

*Humpybong Gin  
Rosemary Syrup  
Fresh Lemon  
Orange Bitters  
Soda Water*

## **VADER'S PAINKILLER** 20.0

*Starward Whisky  
House-made Ginger Syrup  
Leatherwood Tasmanian Honey  
Fresh Lemon  
Hellyers Road Peated Whisky*

## **NATIVE ESPRESSO MARTINI** 18.0

*666 Pure Tasmanian Vodka  
Mr Black Coffee Liqueur  
TMD Macadamia Liqueur  
Fresh Espresso*

# BARTENDER'S PICK OF THE WEEK:

## **ROARING MEG SAUVIGNON BLANC**

**11.0 / 54.0**

Introducing our new Sauvignon Blanc from Otago, New Zealand, Mt Difficulty's Roaring Meg. This wine displays gooseberry flavours intermingled with bell pepper and freshly cut hay; this moves into a full mid-palate and then finishes with lingering passionfruit and rhubarb. This wine is bursting with citrus and remains perfect for the warmer weather.

# DRINK

## **SPARKLING**

Redbank Prosecco <i>King Valley, Victoria, 2016</i>	10.0 / 50.0
Louis Bouillot NV Perle d' Ivoire Blanc de Blancs <i>Burgundy, France</i>	65.0
Pol Roger Brut <i>Epernay, France</i>	150.0

## **WHITE**

Mt Difficulty Roaring Meg Sauvignon Blanc <i>Central Otago, New Zealand, 2015</i>	11.0 / 54.0
La Maschera Pinot Grigio <i>Limestone Coast, South Australia, 2016</i>	9.0 / 42.0
Payten & Jones Chardonnay <i>Yarra Valley, Victoria, 2016</i>	12.0 / 56.0
Hugel Et Fils Gentil <i>Alsace, France, 2015</i>	10.0 / 47.0
O'Leary Walker Watervale Riesling <i>Clare Valley, South Australia, 2016</i>	45.0
Greywacke Sauvignon Blanc <i>Marlborough, New Zealand, 2016</i>	65.0
Red Letter Days Chardonnay <i>Barossa Valley, South Australia, 2016</i>	58.0
Mac Forbes EB23 Arneis <i>Yarra Valley, Victoria, 2016</i>	58.0
Deviation Road Pinot Gris <i>Adelaide Hills, South Australia, 2016</i>	54.0
Dalrymple Cave Block Chardonnay <i>Pipers River, Tasmania, 2016</i>	80.0

**RED**

Vinum Cabernet Sauvignon <i>Stellenbosch, South Africa, 2014</i>	9.0 / 40.0
Opawa Pinot Noir <i>Marlborough, New Zealand, 2016</i>	12.0 / 56.0
Tin Shed Melting Pot Shiraz <i>Barossa Valley, South Australia, 2015</i>	10.0 / 48.0
Bodega Catena Zapata Catena Malbec <i>Argentina, 2014</i>	/ 60.0
Cantina Viticoltori Senesi Chianti <i>Tuscany, Italy, 2012</i>	50.0
Red Letter Days Grenache <i>Barossa Valley, South Australia, 2016</i>	58.0
Torbreck the Loon <i>Barossa Valley, South Australia, 2016</i>	64.0

**ROSE**

Save our Souls <i>Yarra Valley, Victoria, 2016</i>	11.0 / 52.0
Torbreck Saignée <i>Barossa Valley, South Australia, 2016</i>	56.0

**NON-ALCOHOLIC**

Antipodes Sparkling Water	500ml	6.0
Antipodes Still Water	500ml	6.0
Coke, Coke Zero, Diet Coke, Ginger Ale		4.0
Fever Tree Tonic Water, Soda, Lemonade		4.0
Bundaberg Ginger Beer		4.0

**BOTTLED BEER**

Fortitude Pacer Pale Ale 2.8%	7.0
Fortitude Drifter Summer Ale 4.4%	8.5
Green Beacon Windjammer IPA 6%	11.0
Green Beacon Grass Knot Kolsch 4.6%	9.0
Green Beacon Half Mast Indian Session Ale 3.8%	8.0
4 Pines Stout 5%	9.0
Fixation IPA 6.5%	11.0
Wilde (GF) Pale Ale 4.5%	9.0
Stone & Wood Garden Ale 3.5%	8.0
Stone & Wood Pacific Ale 4.4%	9.0
Young Henry's Natural Lager 4.2%	8.5
Newstead Maynething Golden Ale 4.6%	9.0
Burleigh Brewing Duke Helles Lager 3.5%	7.5
Balter XPA 6%	9.0

**BOTTLED CIDER**

Young Henry's Cider 4.6%	8.5
The Hills Cider Apple 5%	8.5
The Hills Cider Pear 5%	8.5

**VODKA**

666 Pure Tasmania	9.0
Hippocampus	11.0

**GIN**

Humpybong	9.0
Humpybong Spirit of Akasha	12.0
Archie Rose Signature Dry	11.0
Four Pillars	10.0
Four Pillars Bloody Shiraz	12.0
Four Pillars Negroni Spiced	12.0
Four Pillars Distiller Series Cousin Vera's	13.0
Brookies Byron Dry	11.0
Poor Toms	11.0
Hendricks	12.0
Tanqueray Ten	13.0
Something Wild Australian Green Ant Gin	13.0
Rogue Society	11.0
Ink Gin	14.0

**TEQUILA**

Herradura Blanco	10.0
1800 Reposado	10.0
Patron xo Café	12.0

**RUM**

Havana Club Anejo Anos	9.0
Havana Club Anejo Especial	9.0
Sailor Jerry Spiced	9.0
Appleton Est Signature Blend	10.0
Rum Diary Spiced	10.0
Diplomatico Reserva Rum	11.0
Matusalem Gran Reserva 15	12.0
Dead Mans Drop Black Spiced Rum	11.0
Black Gate Single Cask	18.0
Adelaide Hills Gunnery Spiced	11.0

**AUSTRALIAN WHISKEY**

Starward	12.0
Belgrove Rye Whisky Pinot Noir Barrel Aged	22.0
Hellyers Road Original Single Malt	12.0
Hellyers Road Peated Single Malt	14.0

**AMERICAN WHISKEY**

Woodford Reserve	9.0
Buffalo Trace	10.0
Makers Mark	10.0
Woodford Reserve Rye	12.0

**SCOTCH WHISKY**

Monkey Shoulder	9.0
Aberlour 12	11.0
Glenfiddich 12	11.0
Glenmorangie 10	12.0
Laphroaig 10	12.0
Lagavulin 16	14.0
Balvenie Doublewood 17	22.0

**IRISH WHISKEY**

Jameson	9.0
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**JAPANESE WHISKY**

Hibiki Harmony	13.0
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**COGNAC**

Martell Vs	10.0
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**LIQUEURS & APERITIFS**

Baileys Irish Cream, Pimms, Campari, Cherry Heering, Kahlua, Chambord, Cointreau, Kahlua, Mr Black, Pernod, Fernet Branca, Adelaide Hills Bitter Orange, Limoncello	8.5
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# EVENT: KARMA KEG

## **BUYING A ROUND, COMES AROUND**

*What is a Karma Keg you may ask? The Karma Keg initiative is based on the "what goes around, comes around" philosophy.*

*In short, there is no set price for a pint from the Karma Keg, you pay for your beer via a donation to the chosen charity.*

*So do something good for the community, and buy a beer at Quincy's!*

## **WILSTON GRANGE UNDER 11'S**

*Our first Karma Keg aims to raise funds for the Wilston Grange under 11's AFL team to support the 2018 football camp in Melbourne. An amazing experience for budding AFL players.*

**SATURDAY 7 OCTOBER**

**10AM - 10PM (OR UNTIL THE KEG RUNS DRY!)**

