

DISTILLED, BOTTLED AND SHARED AT

ARCHIE ROSE

DISTILLING CO.

Founded in 2014 and located in Sydney, Australia – just a few kilometres south of the city – Archie Rose Distilling Co. is Australia’s most highly awarded distillery. With conviction, we strive to re-define Australia’s rich tradition in distilling by producing a diverse range of whiskies, gins, vodkas and rums, as well as one-off collaborations, limited releases and spirits experiences.

Guided by our belief in transparency, we’re proud to openly share the ethos behind what, how and why we do things with an unwavering drive to universally expand people’s knowledge and appreciation of spirits and hospitality.

In all that we produce, we find continual inspiration in the quality and diversity of the crops and produce grown across Australia. We’re proud to be forging an authentic new tradition that’s boldly innovative and true to its roots.

**ARCHIE ROSE HOSTS
A VARIETY OF EXPERIENCES AND
EDUCATIONAL CLASSES
IN OUR DISTILLERY.**

SCAN QR CODE TO BOOK
A TOUR OR AN EXPERIENCE.



Archie Rose Bar and Cellar Door is situated on the lands of the Gadigal people of the Eora nation. We pay respect to their elders, past and present, and acknowledge their continuing connection to land, water and community. Always was, always will be, Aboriginal land.

Feature Spirit: Trials + Exceptions #17 Heavy Cane

At Archie Rose, we love a “heavy” rum, white or dark.

From this comes the inspiration for number seventeen in our Trials & Exceptions series, an Australian cane spirit known in other countries as a white rum, which we’ve simply called Heavy Cane.

Distilled from long-fermented, sustainably sourced New South Wales blackstrap molasses, the result is a bold white spirit with distinct notes of green jalapeño, guava, ripe banana, mango and pomelo.



Signature Serve

14

Heavy Cane + muddled lime + Fever Tree Distillers’ Cola



Dr. Funk

22

Heavy Cane, house grenadine, citrus + Pernod



Batida

23

Heavy Cane, Weis Bar + lime



Corn ‘n’ Oil

24

Heavy Cane + John D. Taylor’s Velvet Falernum



Hemingway Daiquiri

22

Heavy Cane, pink grapefruit, lime + Pernod

Like what you tried? Let the staff know and receive
a **\$10 discount** on your bottle purchase.

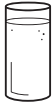
Classics



House Martini

14/24

Bone Dry Gin + Regal Rogue Daring Dry +
Mt. Zero Olives



Southside Fizz

23

Signature Dry Gin + lime + mint + bubbles



Neighbourhood Negroni

22

Raw Honey Gin + Marionette Bitter Curacao +
Patrioti Rosso + honey mist



Ward 8

24

Single Malt Whisky + orange juice + grenadine
+ egg white



Last Word

24

Bone Dry Gin + maraschino + Auvert + lime



Piña Colada

25 (Keep Frank +25)

White cane + rum blend + pineapple + coconut
+ milk solids

*Our bar and kitchen uses nuts, eggs, dairy and gluten.
Please inform our staff of any dietary restrictions or allergens.*

Originals



Such a Vibe

23

Signature Dry Gin + Scylla Lychee +
Pennyweight Fino + sake



Half Blood Spritz

20

Native Botanical Vodka + rhubarb + coffee +
Autonomy Davo Plum + bubbles



Return of the Sun

22

Distiller's Strength Gin + elderflower +
lemon myrtle + green tomato brine



King Bee

23

Eau de Bee + Del Maguay Vida mezcal +
cinnamon + burnt pineapple



Pash Rash

23

Lemon Scented Gum Gin + Scylla Passionfruit +
sauvignon blanc + chamomile

Originals



Jalapolooza

22

White Rye + Green Chartreuse +
pineapple + jalapeno oleo saccharum



Foreign Legion

24

Raw Honey Gin + pistachio orgeat + yesterday's croissant
+ lemon



How Bizarre

22

Double Malt Whisky + Bizzaro + strawberry + blackberry
+ egg white



Sazerac Slushie

26

Rye Malt Whisky + Pernod +
Messina lemon sorbet



Concrete + Clay

25

Single Malt Whisky + Pennyweight Fino +
Pot & Still Fig Aperitif

Our Spirits

True Cut Vodka + soda + lime	11
Native Botanical Vodka + soda + lime	12
Straight Dry Gin + Strangelove No. 8 Tonic + lime	11
Signature Dry Gin + Fever Tree Mediterranean Tonic + lemon	12
Distiller's Strength Gin + Fever Tree Indian Tonic + pear	15
White Rye + Bundaberg Ginger Beer + lime	15
White Cane + Strangelove Salted Grapefruit + pink grapefruit	12
Double Malt Whisky + Fever Tree Ginger Ale + lime	12
Rye Malt Whisky	16
Single Malt Whisky	16

Tasting Flights

Archie Rose Signature Range	35
Archie Rose Gin	40
Archie Rose Whisky	50
Former Currency: Rum from around Australia	55
Australian Botanicals: Gins from around our land	55
Exploration of Rye	50

Harvest Series

This vintage series heroes the growers, providores, foragers and regions as a true expression of the ingredients and provenance behind our spirits.

Harvest 2018: Single Paddock Rye Whisky	28
Harvest 2019: Dry Grown Rye Whisky	22
Harvest 2020: Sunrise Lime Gin + Fever Tree Elderflower Tonic + orange	15
Harvest 2021: Lemon Scented Gum Gin + Strangelove Lemon Squash + lemon	15
Harvest 2022: Raw Honey Gin + Fever Tree Elderflower Tonic + cucumber	15

Limited Release + Collaborations

Bone Dry Gin + Strangelove No. 8 Tonic + pink grapefruit	15
St. Ali Blasphemy Coffee Whisky	14
Eau de Bee + Fever Tree Spiced Orange Ginge Ale + orange	16
Triple Molasses Rum + Capi Yuzu + Lemon	14
Triple Molasses Rum Cask Finished Whisky	20
Heritage Red Gum Cask Single Malt Whisky	24

Like what you tried?

Let the staff know and receive a \$10 discount on your bottle purchase.

Trials + Exceptions

Our Trials & Exceptions series uncovers our most exceptional single casks and small batch trials, offering first-hand insights into the raw ingredients, processes and people involved in the production of our spirits.

#1 Sandigo Heritage Rye Malt Whisky	53%	55
#2 Hunter Valley Shiraz Spirit	40%	40
#3 High-Test Molasses Rum	72.7%	35
#4 A Whisky in Every Port	50%	32
#5 Whisky Gone a Rye	52%	30
#6 High-test Molasses Rum Cask Whisky	53%	28
#7 Red Gum Smoked Single Malt Whisky	53%	60
#8 Good(e) Whisk(e)y	46%	18
#9 Maidenii Nocturne Cask Rye Whisky	52%	26
#10 2019 Fancy Molasses Rum	52%	30
#11 Stringybark Smoked Malt Whisky	54%	40
#12 Refiner's Molasses Rum	52%	22
#13 2019 Mill Molasses Rum	67.2%	26
#14 Smoked Heritage Rye Whisky	49%	22
#15 Return to Sandigo Rye Whisky	54%	22
#16 Whisky Gone a Rye #2	51%	22
#17 Heavy Cane	50%	14

Beers + Boilermakers

One Drop Lager Botany 375 ml, 4.3%	10
+ Rye Malt Whisky Banksmeadow 30ml, 46%	+16
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Yulli's Norman Australian Ale Alexandria 375 ml, 4.9%	12
+ Double Malt Banksmeadow 30ml, 40%	+12
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Grifter Pink Galah Raspberry Sour Marrickville 375ml, 4.7%	12
+ White Cane Banksmeadow 30ml, 40%	+12
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Kaiju Krush Tropical Pale Ale Melbourne 375ml, 4.7%	14
+ Triple Molasses Rum Banksmeadow 30ml, 46%	+14
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Wildflower Amber Blend #39 Marrickville 750ml, 6%	48
+ Harvest 2019: Dry Grown Rye Banksmeadow 30ml, 48%	+17
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Yulli's Margot Dry Apple Cider Marrickville 375ml, 5%	12
+ Heavy Cane Banksmeadow 30ml, 50%	+12
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Yuzu Shandy	12
Grifter Pink Galah + Capi Yuzu Soda	

No Alcohol

T.I.N.A. 2.0 375ml	14
Jasmine tea + rosella + raspberry + waxflower	
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Bundaberg Ginger Beer 200ml	6
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Fever Tree Distillers' Cola 200ml	6
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Strangelove Lemon Squash 300ml	6

Wine + Fortified

Vermouth + Aromatized wine

60ml

Lillet Blanc, Bordeaux FR	14
Regal Rouge Daring Dry, Orange NSW	14
78° Dry, Adelaide Hills SA	16
Maidenii Classic, Heathcote VIC	14
Maidenii Dry, Heathcote VIC	14
Noilly Prat, Languedoc FR	15
Patritti Dry, McLaren Vale SA	12
Maidenii Sweet, Heathcote VIC	14
78° Rosso, Adelaide Hills SA	14
Patritti Rosso, McLaren Vale SA	12
Maidenii Kina, Heathcote VIC	15

Wine + Fortified

Apera

	<i>90ml</i>
Pennyweight Constance Fino, Beechworth VIC	16
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Pennyweight La Serena Oloroso, Beechworth VIC	16

Sparkling

	<i>150/750ml</i>
'22 Ba Ba Rumba Prosecco, Tumbarumba NSW	15/60

Still

	<i>150/750ml</i>
'22 Gilbert Sauvignon Blanc, Orange NSW	16/65
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'21 Mercer Vermentino, Hunter Valley NSW	15/60
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'21 Gilbert Rosé, Mudgee NSW	15/60
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'21 MMM Shiraz, Hunter Valley/Cowra NSW	15/60
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'22 Fighting Gulley Road Pinot Noir, Beechworth VIC	20/80

Snacks

Mixed plate: three meats, two cheeses + accompaniments	44
Vegan Plate: vegan cheeses, hummus + beetroot tahini	42
Three cheese plate	36
Charcuterie	34
Marinated olives	7
Smoked almonds	5
House pickles	5
Hummus	5
Beetroot tahini	5
Burrata, cucumber + pickled fennel	18
Chicken liver pate, pickles + grilled bread	24
Boquerones, tomato + caper tapenade	15
Reuben, wagyu pastrami, Russian dressing, swiss + sauerkraut	18
Three cheese toastie, gouda, swiss + cheddar	16

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Snacks

Cheese

All cheeses served with honey, seasonal fruit, lavosh

Charleston Jersey Brie, Adelaide Hills SA	14
Bay of Fires Cheddar, Pipers River TAS	16
Riverine Buffalo Blue, Gippsland VIC	16

Charcuterie

All charcuterie served with pickles

Quattro Stelle Sopressa, Belmore NSW	12
Saison Wagyu Salami, Fortitude Valley QLD	16
L.P.'s Smoked Mortadella, Chippendale NSW	14

Book your next event at Archie Rose

Throwing a cocktail party, brand activation,
wedding reception or just a good ol' birthday bash?
We have plenty of options to suit your next event.

Choose to hire out the full Archie Rose bar located adjacent to our
original distillery site or take over our private upstairs
Mezzanine area for a more intimate function.

We can also come to you with bespoke martini bars,
interactive gin-blending experiences or cocktail catering
led by our team of expert bartenders.

**CONTACT VENUES@ARCHIEROSE.COM.AU
FOR DETAILS**

