

**THE
NEGRONI
COCKTAIL
BOOK**

**CLASSIC
NEGRONI
RECIPES &
CONTEMPORARY
TWISTS**

CAMPARI

THIS BOOK IS A CELEBRATION OF THE ICONIC NEGRONI & ITS MANY CREATIVE TWISTS

Volume One: Classic Negroni Recipes

tells the history of the Negroni and includes 10 Classic Negroni recipes plus expert tips on how you can make the perfect Negroni at home.

Volume Two: Contemporary Twists

is the result of a collaboration with some of the most creative bartenders in Australia and New Zealand, who share over 50 modern twists on the revered Negroni.

We invite you to raise a Negroni to the bars and bartenders that have been affected by the global pandemic this year and encourage you to support them by donating to our Negroni Week charity partner,

[Help out Hospo.](#)

Salute!

THE NEGRONI COCKTAIL BOOK

VOLUME TWO

CONTEMPORARY TWISTS

Welcome to the wonderful world of modern riffs and creative twists on the revered Negroni. The recipes that follow are brought to you by some of the most innovative mixing minds in the Southern Hemisphere.

While paying homage to the original Negroni recipe, these bartenders have created their own contemporary interpretations, with flavours to delight your senses and intrigue your palates.

Please click on the below drinks to be taken to the recipe.

COCKTAIL LIST

ACT

VICE CITY

Molly

NSW

THE ARISTOCRAT

The Barber Shop

ARROSTO

Sarino's

BERRY WHITE

Door Knock

THE BODEGA

Barangaroo House

BREAKFAST NEGRONI

PS40

BRIGHT HAND

Blue Kahunas

BULLET COFFEE NEGRONI

Burrow Bar

CHARLIE PARKER'S SBAGLIATO

Charlie Parker's

DISTRATTAMENTE MISE IL BITTER CAMPARI IN TESTA

Maybe Sammy

THE ENZO

Double Deuce Lounge

FRENCH TOAST NEGRONI

Births & Deaths

GIACOSA

Bulletin Place

HYBRID

Will's Bar

MULLED CABERNET NEGRONI

The Gidley

NEGRONI SALATO

Rockpool Bar & Grill

THE NEGRUME

Bar Ombré

NO MISTAKE

The Lobo

NOT SO BAMBINO

Old Mates

THE PANDE-RONI

Mr Wong

QT NEGRONI SPLICE

Parlour Cucina at QT Sydney

SICHUAN NEGRONI

Spice Temple

QLD

THE COZY CLUB JAFFA NEGRONI

Canvas Club

JAMBOREE

Byblos

FNQ'S FINEST

Three Wolves

LATTE ROSA

Death & Taxes

POMPEIAN RED

Eterna

SMOKED PERSIMMON NEGRONI

ZA ZA TA Bar

SA

CUORE MIO

Maybe Mae

NEGRONI AL MANDARINO

Osteria Oggi

TAS

THE LOCAL PEAR

Rude Boy

VIC

ABOVE BOARD'S NEGRONI

Above Board

ALL THE RIGHT SPICES

Beneath Driver Lane

BLACK PEARLS KINGSTON NEGRONI (Cold/Hot)

Black Pearl

COCONUT NEGRONI

Capitano

CYNARITA

The Everleigh

HOOG & DROOG

Gin Palace

THE HORSE & THE FLY

Rooftop at QT

PALOMINO

Cumulus Inc.

PICCOLA NOVARA

1806

QUEEN OF THE DESERT

Lily Blacks

LANA'S MISTAKE

Waterslide Bar

LOWGRONI

Albert Park Hotel

MI-TO SHAKERATO

Nick & Nora's

NEPTUNE NEGRONI RINSE

Neptune Food & Wine

THE SPUR

The Cloakroom

VALENSISI

Amarillo

VECCHIO SOLERA

Arlechin

WATTLESEED NEGRONI

Byrdi

WA

BITTER PEACH SYMPHONY

Alfred's Pizzeria

PEPPERONI NEGRONI

Ezra Pound

PINEAPPLE NEGRONI

Foxtrot Unicorn

NZ

DEAD SHOT NEGRONI

Deadshot

ELDERFLOWER NEGRONI

O.G.B

UPPER HAND

Hawthorn Lounge

VICE CITY

Created by

MICHAEL NGUYEN

MOLLY

Canberra City, Australian Capital Territory

Light, citrusy and bittersweet, it's essentially a strawberry and coconut Negroni, inspired by Miami tropical cocktails and an ode to a Canberra of yesteryears.



Ingredients

20ml Campari
20ml Gin
20ml sweet vermouth
40ml Matcha tea and strawberry cordial
10ml Fresh milk, per serve, to filter

Method

Batch Ingredients in multiples of 5, without milk.

Bring the milk to a boil, then slowly pour into the mix, stirring to separate curds. Leave it to sit for minimum 2 hours, then filter through cheesecloth or coffee filter until crystal clear.

Bottle and store in the fridge until ready to serve.

To serve, stir in a mixing glass with ice and strain in a rocks glass over ice block. Express the oils of a lemon zest and add it to garnish.

HOMEMADE

TO MAKE MATCHA TEA AND STRAWBERRY CORDIAL:

INGREDIENTS

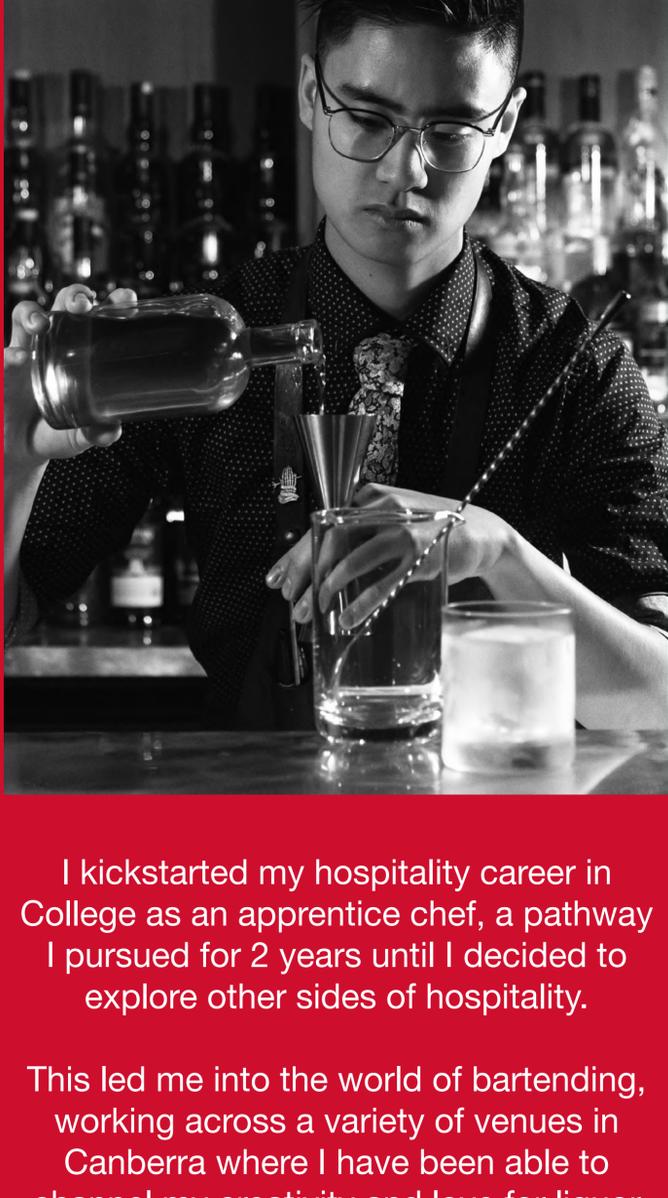
6 bags matcha tea
300ml water
250ml toasted desiccated coconut
250g fresh strawberries
100g sugar
85ml lemon juice

METHOD

Add all ingredients but lemon in a pot, bring to boil; lower the heat to medium, add lemon juice, simmer for 20 minutes or until strawberries are soft and break apart; remove pot from the heat and let cool to room temperature; strain through a fine sieve and place into a large container. Keep refrigerated for up to a week.

Bartender

MICHAEL NGUYEN



I kickstarted my hospitality career in College as an apprentice chef, a pathway I pursued for 2 years until I decided to explore other sides of hospitality.

This led me into the world of bartending, working across a variety of venues in Canberra where I have been able to channel my creativity and love for liquor into creating cocktails.

Working at Molly, I have pursued my passions in bartending, all the while spending time with a family of likeminded cocktail aficionados.

Venue

MOLLY



Tucked away in the Nation's Capital, Molly is a 1920's prohibition-era speakeasy, with some of the finest drinks and service Canberra has to offer.

An evolving menu featuring an expansive collection of whiskies and a variety of both classic and modern cocktails is available 7 nights a week.



[BACK TO COCKTAIL LIST](#)

THE ARISTOCRAT

Created by

KIERAN LEE

THE BARBER SHOP

Sydney CBD, New South Wales

With tropical flavours and a surprising smoky finish, The Aristocrat delivers an impressive, pleasant warmth.



Ingredients

20ml Campari
40ml Strawberry Gum Gin
20ml Pineapple skin infused
Cinzano Rosso
10ml Mezcal

Method

Stir all ingredients in a mixing glass with ice and strain into a rocks glass, over a large ice block.

Garnish with a fresh and fragrant rosemary sprig.

Bartender

KIERAN LEE



I have been in the hospitality industry for 10 years, working my way up from bar back to now Bar Manager of The Barber Shop.

I started my trade in Perth with some of the country's best bartenders, I soon moved over to Sydney to continue my love for hospitality and have been at the Barber Shop for the last 6 years.

Venue

THE BARBER SHOP



The Barber Shop houses an impressive collection of over 700 gins from all corners of the globe.

Our bar has been awarded with numerous local and global awards since opening in 2013.

The Barber Shop prides itself on being a friendly, local space hidden behind the silver door of our Barber Shop at 89 York Street.



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ARROSTO

Created by

JACOB WICKS

SARINO'S

Baulkham Hills, New South Wales

Named after a famous Italian roast preparation, this is for the lovers of a little savouriness in drinks.



Ingredients

30ml Campari
30ml butter washed Bulldog London
Dry Gin
30m Vermouth Rosso

Method

Smoke rocks glass, placing it upside-down onto a burning rosemary twig. Sit aside. Stir all ingredients in a mixing glass with ice and strain in smoked rocks glass over ice block.

Garnish with orange zest wrapped around smoking rosemary twig.

HOMEMADE

TO MAKE THE BUTTER-WASHED BULLDOG LONDON DRY GIN:

METHOD

Simmer down butter over stovetop; separate milk fat and pour liquid into a container with Bulldog Gin and stir to mix; freeze overnight then filter the solid butter from the gin through cheesecloth or coffee filter; bottle and keep refrigerated; blitz at high speed; filter and bottle.

BARTENDER
JACOB WICKS

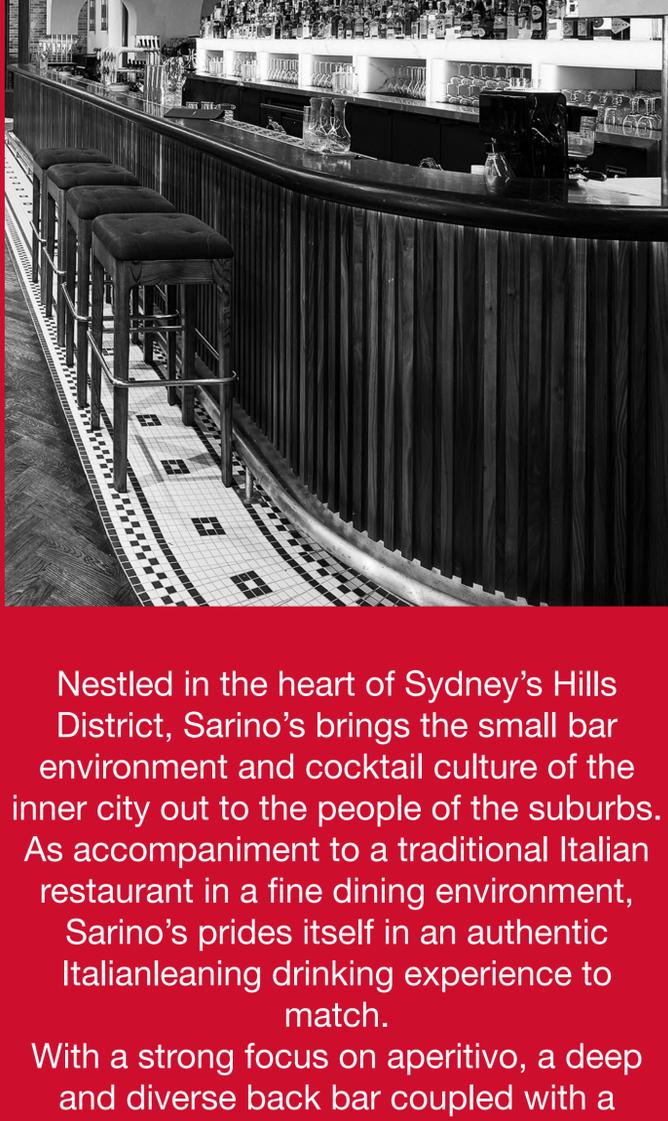
Failed electrical engineer turned failed graphic designer turned cocktail lover, tin slinger and aspiring distiller.

Having fallen in love with bars and cocktail culture the very first time I walked down the stairs into recently opened Ramblin Rascals, bars became my way of escapism through years of studying.

Hospitality would become my true passion once I stepped into the scene and eventually gave up my other pursuits to focus on bars.

After years sharpening my skills on the pub circuit I find myself now as the bar manager of Sarino's pumping out tasty beverages for our thirsty patrons.

VENUE
SARINO'S



Nestled in the heart of Sydney's Hills District, Sarino's brings the small bar environment and cocktail culture of the inner city out to the people of the suburbs. As accompaniment to a traditional Italian restaurant in a fine dining environment, Sarino's prides itself in an authentic Italian-leaning drinking experience to match.

With a strong focus on aperitivo, a deep and diverse back bar coupled with a constantly evolving and innovative drinks list and very knowledgeable and talented crew, Sarino's is the quintessential highend bar of the suburbs.



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BERRY WHITE

Created by

NATALIE NG

DOOR KNOCK

Sydney CBD, New South Wales

Fruity and exotic, with a touch of spice. This drink is best served with Barry's tunes in the background.



Ingredients

20ml Campari

40ml Gin

20ml Spiced strawberry infused Tawny Port

Pinch of sea salt

Method

Stir all ingredients in a mixing glass with ice

and strain in a rocks glass over ice block.

Garnish with Spiced strawberry leather.

HOMEMADE

TO MAKE THE SPICED STRAWBERRY INFUSED TAWNY PORT:

INGREDIENTS

500ml Tawny Port

3 cracked cardamom pods

3 black peppercorns

2 sticks of cinnamon

1 star anise

5-6 very ripe cut up strawberries

METHOD

Place all ingredients in a vacuum

sealable bag;

cook sous vide at 50°C for two hours;

strain and bottle.

Keep refrigerated for up to six months.

Keep strawberries for spiced

strawberry leather.

TO MAKE THE SPICED STRAWBERRY LEATHER:

METHOD

Separate the cooked spiced

strawberries from the spices; add them

to a blender and blitz until smooth;

spread the puree in a fine layer on a

dehydrating tray, over baking paper;

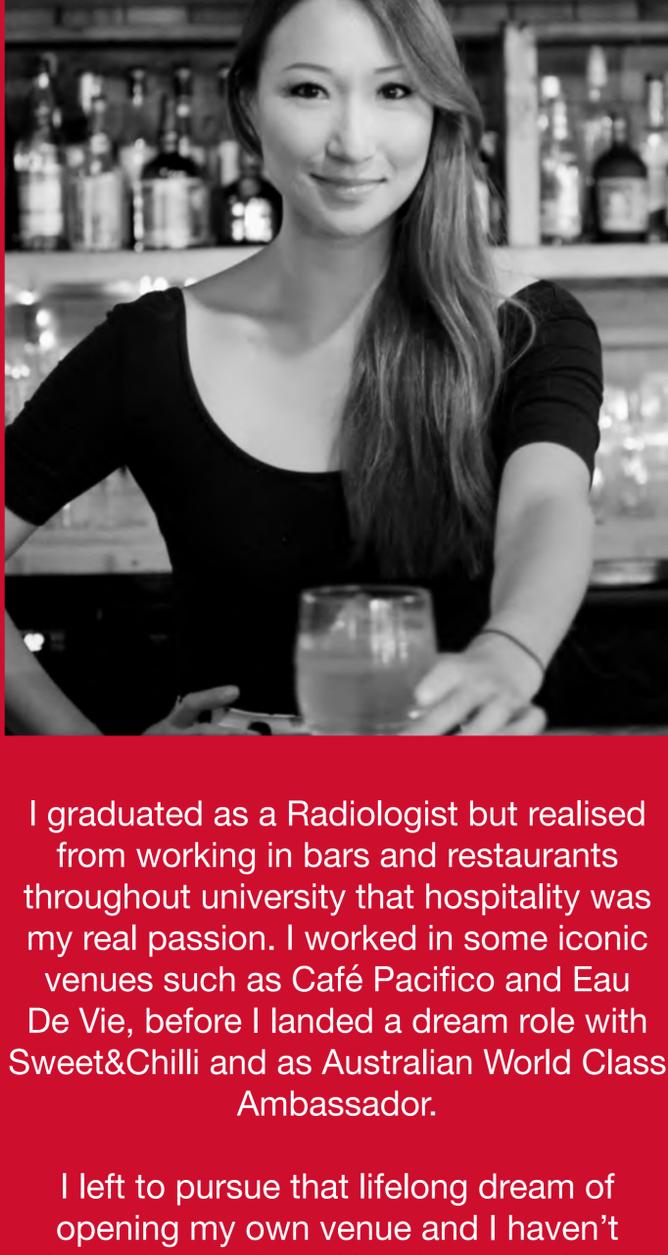
dehydrate on medium heat till it is a

fruit-roll up "leather-like" consistency

(3-5 hours); cut into pieces to garnish.

BARTENDER

NATALIE NG



I graduated as a Radiologist but realised from working in bars and restaurants throughout university that hospitality was my real passion. I worked in some iconic venues such as Café Pacifico and Eau De Vie, before I landed a dream role with Sweet&Chilli and as Australian World Class Ambassador.

I left to pursue that lifelong dream of opening my own venue and I haven't looked back. Door Knock is now three years old and hopefully the first of more venues to come!

VENUE

DOOR KNOCK



Door Knock is an award-winning cocktail

and wine bar hidden far below from the

hustle and bustle of Sydney's CBD.

Our wines lean more on the biodynamic,

minimal intervention and natural styles,

while our dynamic cocktail list changes

frequently and offers something for

everybody.



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THE BODEGA

Created by

PAURIC KENNEDY

BARANGAROO HOUSE

Sydney, New South Wales

Starting with a smoky hint, The Bodega reveals a fruity soul and a fresh aromatic finishing.



Ingredients

15ml Campari
30ml Gin
20ml Quinine wine
15ml Apricot brandy
peated Single Malt Scotch Whisky,
to rinse

Method

Rinse rocks glass with a splash of peated whisky, discarding the excess and set aside.

Stir all other ingredients in a mixing glass with ice and strain in the rinsed rocks glass over ice block.

Express the essential oils of an orange zest and use as garnish.

Bartender

PAURIC KENNEDY



I started with Barangaroo House when it opened its doors in late 2017 as Bar Manager.

I have worked in cocktail bars across the world for over 10 years and my passion and creativity led me to this amazing role.

I love playing with amazing new flavours and my drink, The Bodega, has been one of the best cocktails I have created to date, and has been featured in the late Gary Regans book, 101 Best New Cocktails.

It was inspired by a trip to Amsterdam several years ago, where I found myself in what is known as a 'Bodega' by chance, and the rest is history...

Venue

BARANGAROO HOUSE



A three-level hive, buzzing day and night, each level with its own dining and drinking adventure.

Chilled escapism at its best, sunny feels are the order of the day at House Bar, a casual waterside watering-hole. Upstairs on level one is the hatted restaurant, Bea, with a menu by Tom Haynes and Matt Moran.

Share-style, seasonal, simple. Rooftops and revelry go hand in hand at Smoke, an open-air love letter to the Sydney sky, a sultry-meet-cute between inside an out.



BACK TO COCKTAIL LIST

BREAKFAST NEGRONI

Created by

THOR BERGQUIST

PS40

Sydney CBD, New South Wales

Inspired by a delicious breakfast recipe, this Negroni is all about its amazing banana bread and Espresso flavours. Paired with Breakfast Negroni ice-cream, it plays with texture while keeping an eye on minimising waste.



Ingredients

30ml Campari
30ml Bulldog Gin
30ml Cinzano Rosso
50g Banana bread
9g Coffee beans
1/5 Tonka bean

Method

Batch all ingredients in multiple of five in vacuum sealed bag and cook at 55°C for five hours. Cool in an ice bath, filter, freeze overnight, then filter again. Bottle and keep refrigerated.

To serve, pour 90ml in breakfast mug over ice. Garnish with orange zest and pair with Breakfast Negroni ice-cream.

HOMEMADE

TO MAKE BREAKFAST NEGRONI

ICE-CREAM:



INGREDIENTS

450g Negroni macerated banana bread (from the cocktail preparation)
1 litre fresh milk
425g condensed milk
100g honey
50g pure cream

METHOD

Combine Negroni macerated banana bread and 1 litre of milk in a medium sized pot;
put on medium heat until it has reduced to a watery porridge consistency; add condensed milk, cream and honey; stir and leave to chill in ice bath or fridge;
once chilled, add the mix to the ice cream churner;
make sure the freezing bowl has been in the freezer at least overnight otherwise you won't achieve the desired result;
churn for 30 minutes, then keep in the freezer.

Bartender

MICHAEL CHIEM



Michael Chiem is the owner and creative force behind the bar of PS40.

He loves a good chuckle and won Australian Bartender of the Year sometime last decade.

Venue

PS40



PS40 is a cocktail bar based in the heart of Sydney showcasing flavour driven cocktails.

It has been awarded most recently Timeout Magazine's Bar of the Year 2020 award and has broken into the rankings of the World's 50 Best Bar's at its debut of #95 in the world.



BACK TO COCKTAIL LIST

BRIGHT HAND

Created by

ASHLEY MILLER

BLUE KAHUNAS

Newcastle, New South Wales

Earthy notes followed by the familiarity of Campari and spiced up with a finish of caramel. For the spontaneous drinker.



Ingredients

20ml Campari
20ml Lantana Gin
20ml 1757 Vermouth di Torino Rosso
10ml hibiscus tea
7ml salted caramel

Method

Stir all ingredients in a mixing glass with ice and strain into a chilled cocktail glass. Garnish with Calycina flower.

Bartender

ASHLEY MILLER



Every night at Blue Kahunas is a tropical cocktail party and I'm lucky enough to have spent my last year as a part of it; continuously learning, striving & shaking it.

I love making drinks that incorporate a little of myself and the vibe here while still pushing my creativity.

VENUE

BLUE KAHUNAS



Blue Kahunas is a tropical inspired cocktail bar in Newcastle, NSW.

We pride ourselves in serving exceptionally tasty drinks, experimenting with bright flavours and keeping it real with a smile.

We hope you enjoy our Negroni twist 'Bright Hand', using an Australian sugarcane-based gin, tropical notes and of course Campari!



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BULLET COFFEE NEGRONI

Created by

CHAU TRAN

BURROW BAR

Sydney CBD, New South Wales

Nutty and full texture, with hints of coffee acidity and sweetness from

vermouth and coconut.

This drink is inspired by Sydney's amazing coffee culture.



Ingredients

30ml Campari

15ml Gin

20ml Vermouth Rosso

30ml fresh espresso

1 Tbsp butter

1 Tbsp liquid coconut oil

Method

Add ingredients into a blender and blitz until smooth (30 sec).

Pour into a tasting or wine glass.

Garnish with a choc-coconut wafer or mini Tim Tam.

Bartender

CHAU TRAN



Before throwing myself into hospitality, in a past life I was in marketing technology.

I started bartending at a sticky-carpeted pub and thought I was terrible.

Eventually I realised I absolutely loved making people laugh, make delicious tipples and creating memories that start before you set foot inside and last long after you've left.

This led to opening Burrow Bar and launching the pop-up Lost Luau - doing everything from running the fryer to barback to GM.

2019 saw me fly across the world for my first competition and ignite my passion on a whole new level.

Venue

BURROW BAR



A small bar with big hearts hidden in Sydney CBD, Burrow Bar opened late 2015.

Since then, we have become a home away from home for bartenders and regulars alike, continually pushing the boundaries of our cocktails, service and range and forging a sense of community.

Consistently nominated for a slew of awards from Rum Bar to Bar of the Year with a bunch in between, we pride ourselves on our door being open to everyone and our community-first approach in everything we do.



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CHARLIE PARKER'S SBAGLIATO

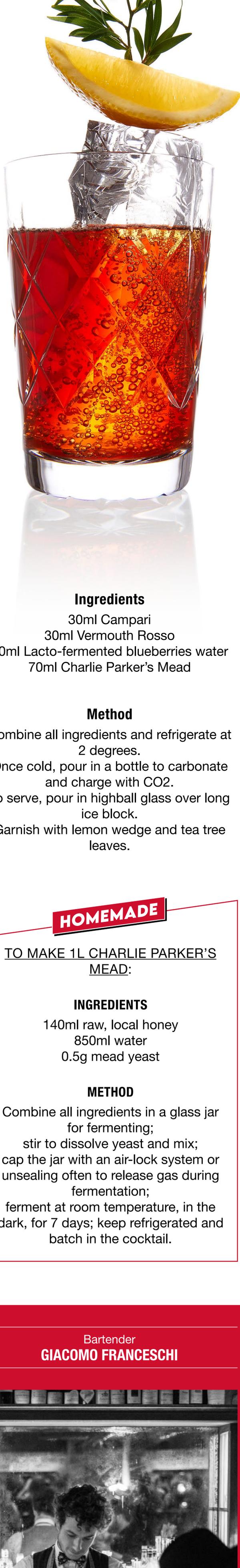
Created by

GIACOMO FRANCESCHI

CHARLIE PARKER'S

Paddington, New South Wales

Using home-fermented ingredients is a great way to make your drinks unique. Make sure you learn how to do it right, like it's done in this fruitier interpretation of the Negroni Sbagliato.



Ingredients

30ml Campari
30ml Vermouth Rosso
20ml Lacto-fermented blueberries water
70ml Charlie Parker's Mead

Method

Combine all ingredients and refrigerate at 2 degrees.

Once cold, pour in a bottle to carbonate and charge with CO2.

To serve, pour in highball glass over long ice block.

Garnish with lemon wedge and tea tree leaves.

HOMEMADE

TO MAKE 1L CHARLIE PARKER'S MEAD:

INGREDIENTS

140ml raw, local honey
850ml water

0.5g mead yeast

METHOD

Combine all ingredients in a glass jar for fermenting;

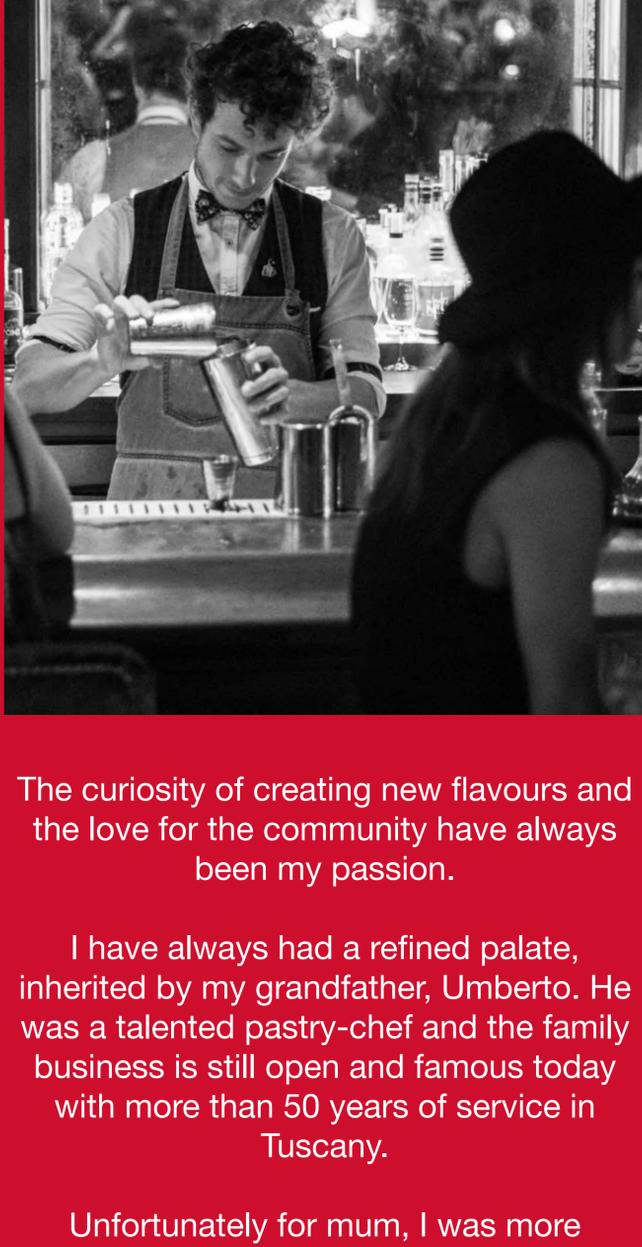
stir to dissolve yeast and mix;

cap the jar with an air-lock system or unsealing often to release gas during fermentation;

ferment at room temperature, in the dark, for 7 days; keep refrigerated and batch in the cocktail.

Bartender

GIACOMO FRANCESCHI



The curiosity of creating new flavours and the love for the community have always been my passion.

I have always had a refined palate, inherited by my grandfather, Umberto. He was a talented pastry-chef and the family business is still open and famous today with more than 50 years of service in Tuscany.

Unfortunately for mum, I was more interested in drinks than pastries. The bar reflected my zest for life.

Inspired by tales and landscapes, after forming my professional identity in London, I came to discover Australia.

I am currently the bar manager of Charlie Parker's where we experiment with innovative techniques and maximise native flavours through an awarded sustainable program.

Venue

CHARLIE PARKER'S



Charlie Parker's is a welcoming neighbourhood bar, exploring original flavours and forward-thinking techniques. Our sustainable program features a rooftop garden that provides us with fresh produce through the seasons.

We also love honey, which is the reason why we have beehives in the family.



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DISTRATTAMENTE MISE IL BITTER CAMPARI IN TESTA

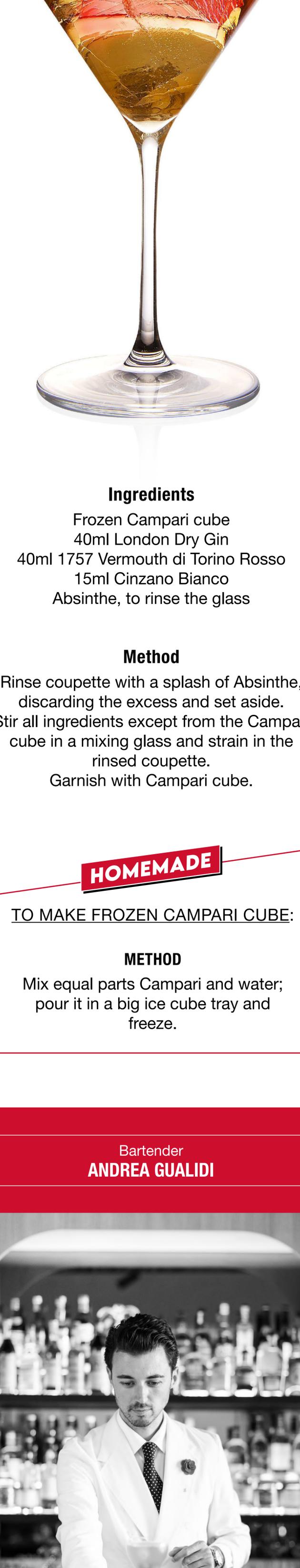
Created by

ANDREA GUALDI

MAYBE SAMMY

Sydney CBD, New South Wales

An “interactive” drink which changes flavour with time, this cocktail is inspired by one of Fortunato Depero’s artwork for Campari, “Inattentively he placed Campari on his Head”.



Ingredients

Frozen Campari cube
40ml London Dry Gin
40ml 1757 Vermouth di Torino Rosso
15ml Cinzano Bianco
Absinthe, to rinse the glass

Method

Rinse coupette with a splash of Absinthe, discarding the excess and set aside. Stir all ingredients except from the Campari cube in a mixing glass and strain in the rinsed coupette. Garnish with Campari cube.

HOMEMADE

TO MAKE FROZEN CAMPARI CUBE:

METHOD

Mix equal parts Campari and water; pour it in a big ice cube tray and freeze.

Bartender

ANDREA GUALDI



Originally from a small town in Italy’s North, Andrea has brought his romantic perspective and approach to cocktails to life in some of the best bars around the world.

Some of his most formative experiences were gained at London’s Artesian Bar, where Andrea moulded and amplified his natural curiosity towards pairing flavours and sensory stimulation.

Andrea has been recognized as one of the best bartenders in Australia in the 2016 & 2018 World Class competitions along with elevating Maybe Frank to critical acclaim as being awarded a top 10 position at the Tales of the Cocktail for Restaurant Bar of the Year.

These days you will find Andrea behind the bar at Maybe Sammy, the newest venue from Stefano Catino, Vince Lomardo and himself, which within its first nine months of being open received some of the highest accolades in the global bar scene.

Venue

MAYBE SAMMY



Modern Classic Cocktail Bar in the Rocks, the “Hotel Bar minus Hotel”, awarded at the position 43 of the World’s 50 best Bars, this place takes inspiration from the roaring 50’s and the rebirth of cool, led by the Rat Pack.

Maybe Sammy was awarded Best New International Cocktail Bar of 2019 by the Tales of the Cocktail foundation.

It was a true first for any venue in Australia and further cements their dedication to the craft of not just cocktails, but to amazing hospitality.

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THE ENZO

Created by

OLIVER CHURCHER

DOUBLE DEUCE LOUNGE

Sydney CBD, New South Wales

A richer, herbaceous Negroni, with a spicy edge. A complex cocktail for drinkers looking for the next flavour challenge.



Ingredients

30ml Campari
30ml Cognac
30ml Vermouth Rosso
1 dash of Absinthe

Method

Pour ingredients into a rocks glass over ice block.
Stir to mix and garnish with an orange zest.

Bartender

OLIVER CHURCHER



One of the big up and comers in Sydney's bar scene.

Working at some of the better cocktail bars in the city, he was poached specifically for his talent and knowledge.

He has the opportunity to run his drinks program at the Double Deuce lounge!

Venue

DOUBLE DEUCE LOUNGE



Double Deuce Lounge is an ode to film and music of the 70s era.

We wanted to recreate a cheeky scene that Double Deuce is the bar you would have gone to with the cast and crew to get a cocktail after a hard-working day on the set of the early days of Blue films.



[BACK TO COCKTAIL LIST](#)

FRENCH TOAST NEGRONI

Created by

JARED HUK AND TOM OPIE

BIRTHS & DEATHS

Wollongong, New South Wales

So familiar, yet so unfamiliar at the same time. The French Toast has all the characteristics of a French breakfast but still, in essence, is a Negroni.



Ingredients

30ml Campari
30ml Bulldog London Dry Gin
30ml Cinzano Rosso
Dry figs, cinnamon, brioche

Method

Stir all ingredients in a mixing glass with ice and strain into a vacuum sealable bag, adding chopped dry fig and cinnamon bark.

Seal the bag, then cook sous vide at 55°C for two hours.

Add a whole Brioche bread and let macerate overnight.

Strain to clarify through a coffee filter. Serve 90ml in a rocks glass over ice block.

Garnish with an orange zest.

Bartenders

JARED HUK AND TOM OPIE



Jared Huk & Tom Opie are the bartenders behind Births & Deaths.

Pouring blood, sweat and tears into the venue, the pair has elevated it to new heights of creativity in Wollongong.

Dabbling in clarification, fat washing, acidifying, reducing, distilling and more, the two bring their passion for a good drink to the bar each and every night.

Venue

BIRTHS & DEATHS



Births & Deaths is a sustainably minded cocktail bar in the heart of the Wollongong CBD, focusing on Australian Natives, Gin and Cocktails conceived outside the box.

A part of the Good Times Only Group, Births & Deaths is situated in the old Office of Births, Deaths & Marriages, and is Wollongong's most inventive cocktail bar.

With rotating menus, attentive table service and creative cocktails, Births & Deaths is a must stop on your next visit to the Gong.



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GIACOSA

Created by

ALEX GONDZIOULIS

BULLETIN PLACE

Sydney CBD, New South Wales

A textural and tropical version of the Negroni.

The bitter-sweet notes of the Campari are rounded out and contrasted against bright Imperial Mandarins and the tang of coconut kefir.



Ingredients

30ml Campari

25ml Gin

20ml Mandarin skin infused Fino Sherry

20ml Imperial Mandarin juice (acid adjusted*)

15ml Coconut kefir syrup

30ml Fresh milk, per serve, to filter

*acidity of fresh citrus juice is always different and changes a lot depending on the season. Some bartenders like to adjust the pH adding food grade acid like citric, tartaric or malic, most of which you can find in the best supermarkets.

Method

Batch Ingredients in multiples of 5, without milk.

Add batch to milk and allow to curdle.

Leave it to sit for minimum 2 hours, then filter through cheesecloth or coffee filter until crystal clear.

Bottle and store in the fridge until ready to serve.

To serve, pour 100ml in a frozen rocks glass over block ice.

Garnish with a disc of mandarin zest expressed over the top and pressed onto the ice block.

Bartender

ALEX GONDZIOULIS



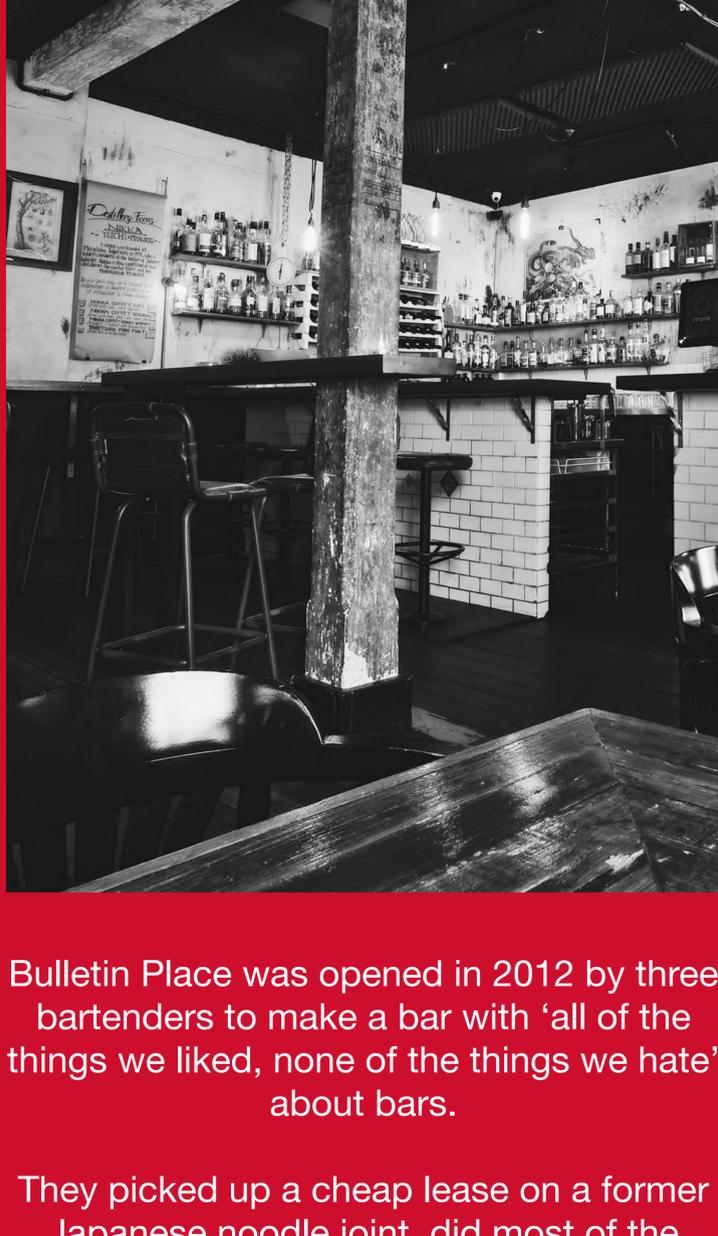
After earning his stripes in Canberra, Alex made the move to Sydney around 18 months ago, joining the team at Bulletin Place.

To say the last year and a half has been a success for Alex is an understatement.

From being named in the nation's Top 100 Most Influential Bartenders, to placing in national cocktail competitions, to being crowned 2019 Australian Bartender of the Year, he's certainly been busy.

Venue

BULLETIN PLACE



Bulletin Place was opened in 2012 by three bartenders to make a bar with 'all of the things we liked, none of the things we hate' about bars.

They picked up a cheap lease on a former Japanese noodle joint, did most of the renovations themselves while spending more money on the ice machines than on furniture.

Now, around 8 years later, this hard to find, 'shoe-box sized' 45-seater room is one of Australia's most awarded-ever bars, recognised globally for the quality of its daily rotating cocktail menu, friendly team and casual vibe.



[BACK TO COCKTAIL LIST](#)

HYBRID

Created by

ANTONELLO ARZEDI

WILL'S BAR

Coogee, New South Wales

A complex profile, with a flavor journey moving back and forth from bitter to sweet, complemented by an undertone of subtle smoke and savouriness.



Ingredients

30ml Campari
12.5ml Juniper infused Espadin Mezcal
30ml Vermouth Rosso
12.5ml Macadamia liqueur
7ml Lacto-fermented tamarillo juice

Method

Stir all ingredients in a mixing tin with ice and strain in rocks glass over ice block.

Garnish with cubes of fermented tamarillo on a wooden spoon.

HOMEMADE

TO MAKE THE JUNIPER INFUSED ESPADIN MEZCAL:

INGREDIENTS

700ml Espadin Mezcal
14g juniper berries

METHOD

Combine both ingredients in a vacuum seal bag;

seal at maximum pressure;
let macerate for 12 hours;

fine strain and bottle.

TO MAKE THE LACTO-FERMENTED TAMARILLO:

Lightly wash tamarillo fruit and tap dry; cut the fruit in quarters and weight;

measure sea salt to be 2% of the tamarillo's total weight;

add to a vacuum seal bag together with sea salt;

let ferment at room temperature for 5-6 days, tasting every couple of days to check flavour;

once achieved the desired flavor, filter, bottle and keep refrigerated the juice, to use in the cocktail;

save the pulp for garnish.

Bartender

ANTONELLO ARZEDI



My career began 14 years ago, after graduating from the hospitality school of Alghero.

I began working across Europe, developing my skills and building an unstoppable passion for this industry.

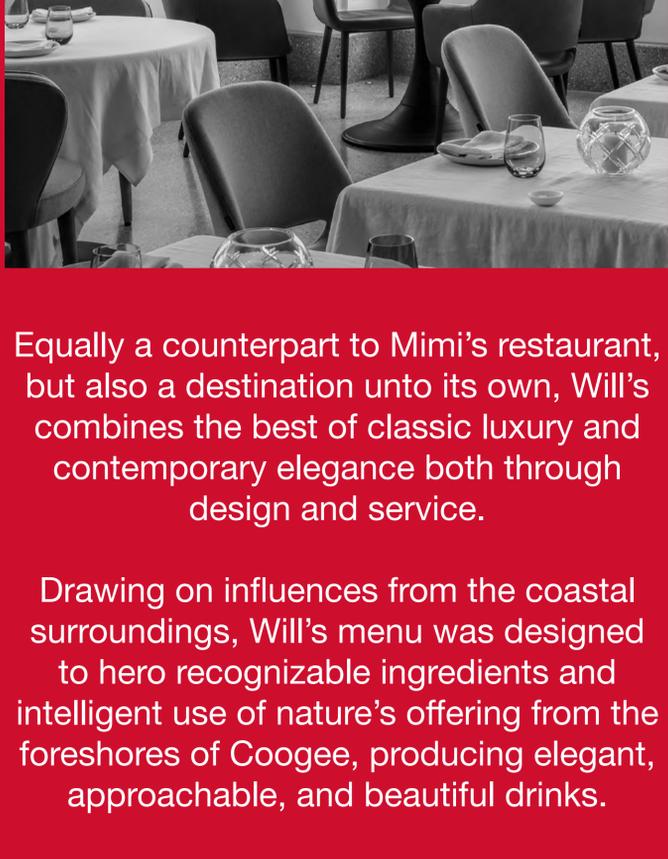
My dream was always to move to Australia, my family had always spoken so highly of this beautiful country.

Having experienced some of Australia's greatest bars and the talented people behind them, I found myself ready to step into a new challenge, a new opening - the beautiful oceanfront Will's Bar.

Will's presents an opportunity to develop a cocktail that perfectly captures the beauty of a venue and it's natural surroundings.

Venue

WILL'S BAR



Equally a counterpart to Mimi's restaurant, but also a destination unto its own, Will's combines the best of classic luxury and contemporary elegance both through design and service.

Drawing on influences from the coastal surroundings, Will's menu was designed to hero recognizable ingredients and intelligent use of nature's offering from the foreshores of Coogee, producing elegant, approachable, and beautiful drinks.



[BACK TO COCKTAIL LIST](#)

MULLED CABERNET NEGRONI

Created by

JONOTHAN CARR

THE GIDLEY

Sydney CBD, New South Wales

Inspired by the colder months, the Mulled Cabernet Negroni is a rich and voluptuous twist on the classic aperitif cocktail.



Ingredients

40ml Campari
25ml Gin
25ml The Gidley's Mulled Cabernet
15ml Filtered Water

Method

Batch all ingredients and keep refrigerated.
Pour in rocks glass over ice block.
Garnish with a disc of orange zest expressed over the top and pressed onto the ice block.
Add a torched star anise.

HOMEMADE

TO MAKE 1L OF THE GIDLEY'S MULLED CABERNET:

INGREDIENTS

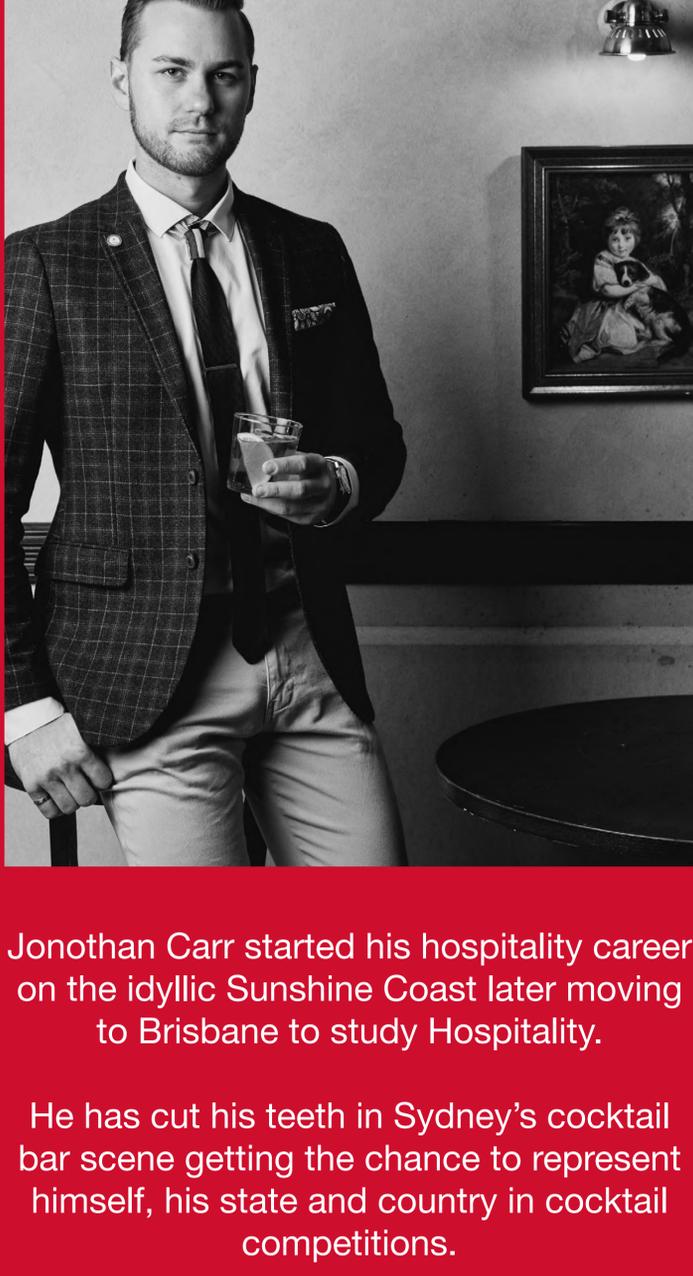
750ml Cabernet wine
250ml orange juice
100g brown sugar
2 star anise
4 cloves
2 cinnamon sticks
30ml Islay whisky

METHOD

Add spices to a pot on low heat until toasted;
add all other ingredients;
simmer for 15 mins, stirring occasionally;
take off the stove, let cool at room temperature;
fine filter the liquid, bottle and keep refrigerated.

Bartender

JONOTHAN CARR



Jonathan Carr started his hospitality career on the idyllic Sunshine Coast later moving to Brisbane to study Hospitality.

He has cut his teeth in Sydney's cocktail bar scene getting the chance to represent himself, his state and country in cocktail competitions.

He is now the Group Bars Manager for Liquid & Larder looking after the four venues' cocktails lists, service standards and training program.

Venue

THE GIDLEY



The Gidley, found in Sydney's CBD on the corner of King and Elizabeth, is an opulent steak house, where fine dining meets semi-respectable displays of gluttony.

After making your way down dimly lit stairs to the 'lounge bar without a bar', step inside an intimate haven of plush furnishings, marble tables and well-stocked premium range of spirits on custom designed wooden cabinetry.

If indulgent fare, perfect cocktails served with generous serves of cheeky bravado wets your whistle, The Gidley's your ticket.



BACK TO COCKTAIL LIST

NEGRONI SALATO

Created by

JEANMARC VICARIO

ROCKPOOL BAR & GRILL

Sydney, New South Wales

Savoury and umami with a hint of sweetness.

Translated to “Salty Negroni”, this cocktail wraps up all ingredients for a simple, perfect aperitivo.



Ingredients

30ml Campari
30ml London Dry Gin
30ml Olive infused Vermouth Bianco
Pinch of salt
3 drops of olive oil

Method

Stir all ingredients in a mixing glass with ice and strain in rocks glass over ice block.

Garnish with Green Sicilian olive and parmesan crust.

HOMEMADE

TO MAKE OLIVE INFUSED VERMOUTH BIANCO:

INGREDIENTS

200g Green Sicilian olives
1L Vermouth bianco

METHOD

Remove the pith and chop the olives; combine with the Vermouth in a container; let macerate for 24 hours; filter, bottle and keep refrigerated for up to 3 months.

Bartender

JEANMARC VICARIO



Jeanmarc Vicario has been a Senior Bartender at Rockpool Dining Group for over 2 years.

He has a passion for hospitality and loves creating cocktails, and playing with different flavor combinations.

Jeanmarc has worked in the industry in Sydney and London.

Venue

ROCKPOOL BAR & GRILL



Rockpool Bar & Grill Sydney is Australia’s most beautiful dining room.

Situated in the sensational City Mutual Building, a 1936 Emil Sodersteen-designed American style art deco skyscraper, the dining style is simple and uncomplicated – perfectly wood fire-grilled meats and seafood from Australia’s very best producers – a perfect match to what is Australia’s greatest wine list.

With an emphasis on excellent produce and a precise and attentive service style, the adjoining bar is the perfect spot for pre or post-lunch and dinner drinks, or more relaxed dining experience.



[BACK TO COCKTAIL LIST](#)

THE NEGRUME

Created by

VINCENZO TROPEA

BAR OMBRÉ

Sydney, New South Wales

The name is a play on the Italian word for citrus: “agrume”, so it’s no surprise that the drink is all about the citrusy notes of the three ingredients, perfectly balanced.



Ingredients

30ml Campari
30ml Blood Orange Gin
30ml Mandarin Liqueur

Method

Stir all ingredients in a mixing glass with ice and strain in a rocks glass over ice cubes. Rub the rim of the glass with the pulp of an orange slice and use as garnish.

Bartender

VINCENZO TROPEA



Vincenzo Tropea, from Sicily.

After three years as a chef learning about products and flavours, he started his career as a bartender in Italy and developed techniques and skills working in London and Copenhagen for the past five years.

A place for amore, for friends, a place to make memories and celebrate La Dolce Vita!

Venue

BAR OMBRÉ



In the heart of Sydney is where you will find a little slice of the Amalfi Coast in the form of Bar Ombre.

Perched atop of the Gateway building in Circular Quay, you can expect sweeping views of the city and a sky full of spritz dotted with Campari Clouds!

The Suave bar is an ode to the Mediterranean nation’s seaside haven, embracing a coastal vibrant design palette, an array of delectable Italian delights and a cocktail list that will have you dreaming of your next European Summer.



BACK TO COCKTAIL LIST

NO MISTAKE

Created by

SAMUEL MCWILLIAMS

THE LOBO

Sydney CBD, New South Wales

Subtly fruity and refreshing through the roasted pineapple and the herbal finishing. Make No Mistake, you can't go wrong with a splash of bubbles...



Ingredients

30ml Roasted Pineapple infused Campari
30ml Appleton Estate 8yo Reserve
Jamaican Rum
30ml Roasted Pineapple infused
Cinzano Rosso
10ml Grapefruit Juice
20ml Prosecco
45ml Cardamom and rosemary Milk,
per serve, to filter

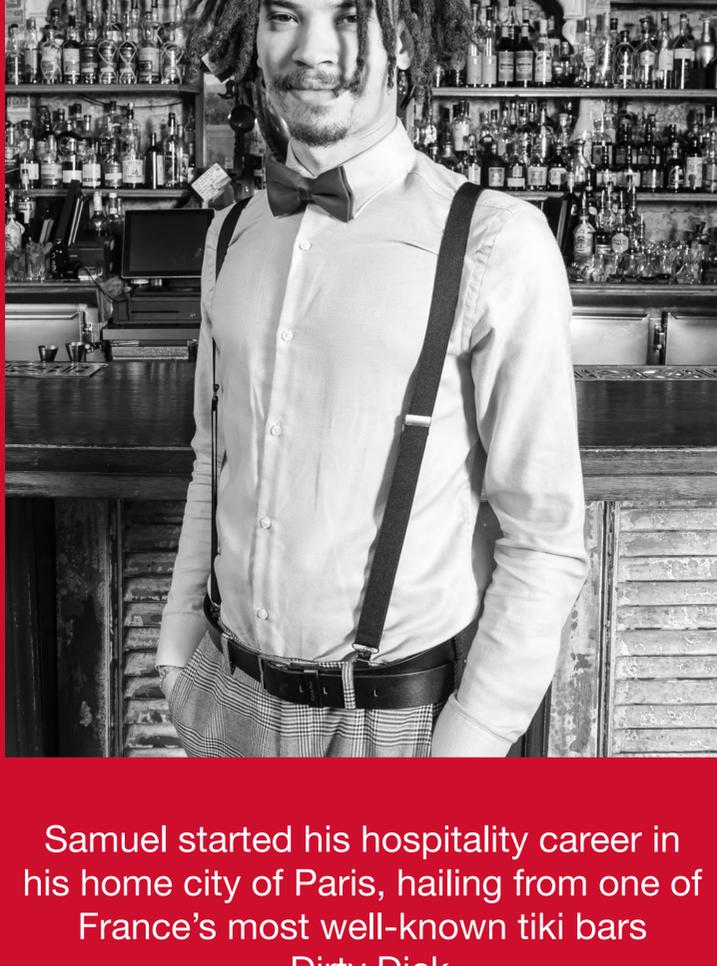
Method

Batch Ingredients in multiples of 5,
without milk, nor Prosecco.
Heat the milk to a nearly boiling point,
then slowly pour into the mix, stirring to
separate curds.
Leave it to sit for minimum one hour, then
filter through cheesecloth or coffee filter
until crystal clear.
Bottle and store in the fridge until ready to
serve.

To serve, pour 75ml in a rocks glass over
ice block and top up with the Prosecco.
Garnish with caramelised pineapple
triangle.

Bartender

SAMUEL MCWILLIAMS



Samuel started his hospitality career in
his home city of Paris, hailing from one of
France's most well-known tiki bars
- Dirty Dick.

His thirst for adventure found him on the
shores of Australia, where he has settled in
Sydney - honing his talent across several
local venues.

Samuel has finally found his bar home at
The Lobo, where you can find him sharing
his love of daiquiris and all things rum.

His Negroni twist was inspired by his
love of a good Sbagliato, as well as an
ode to the mentors and friends he has
encountered through his bartending career.

Venue

THE LOBO



The Lobo has been serving up our love of
rum to Sydney for over 7 years.

What started as a small, fun cocktail bar
has now become an institution and a must-
visit for anyone in town.

Lobo boasts a backbar of 300 rums from
all over the world, and an ever-changing
cocktail list. We pride ourselves on being
a taste of the Caribbean and deliver a
hospitality experience like no other.
When you're in Lobo, you're family.



BACK TO COCKTAIL LIST

NOT SO BAMBINO

Created by

BRITTANY (MILLIE) ROWE

OLD MATES

Sydney CBD, New South Wales

This variation on a Negroni aims at more depth and body through the savoury ingredients.

Slightly less bitter and with a lovely changing texture.



Ingredients

30ml Campari

30ml Gin

30ml Roma tomato infused Vermouth Rosso

5ml balsamic glaze (to taste)

sourdough crust, to filter

Method

Combine Campari and gin, then filter through a sourdough roll crust into a mixing glass.

Add all other ingredients, stir and strain in a coupette.

Garnish with four drops of Basil oil in a square formation.

HOMEMADE

TO MAKE ROMA TOMATO INFUSED

VERMOUTH ROSSO:

METHOD

Season and roast Roma tomatoes;

place all ingredients in a vacuum sealable bag;

cook sous vide at low temperature;

strain and bottle.

Keep refrigerated for up to six months.

TO MAKE BASIL OIL:

METHOD

Add basil leaves and high quality olive

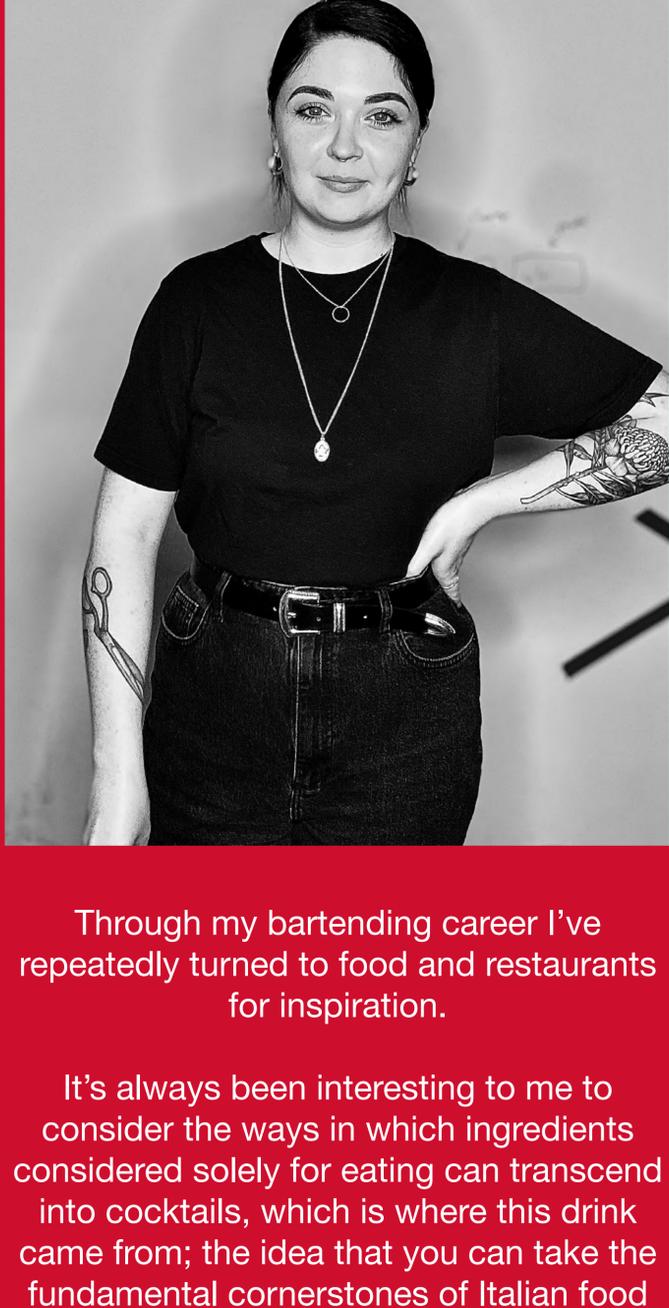
oil in a blender;

blitz at high speed;

filter and bottle.

Bartender

BRITTANY (MILLIE) ROWE



Through my bartending career I've repeatedly turned to food and restaurants for inspiration.

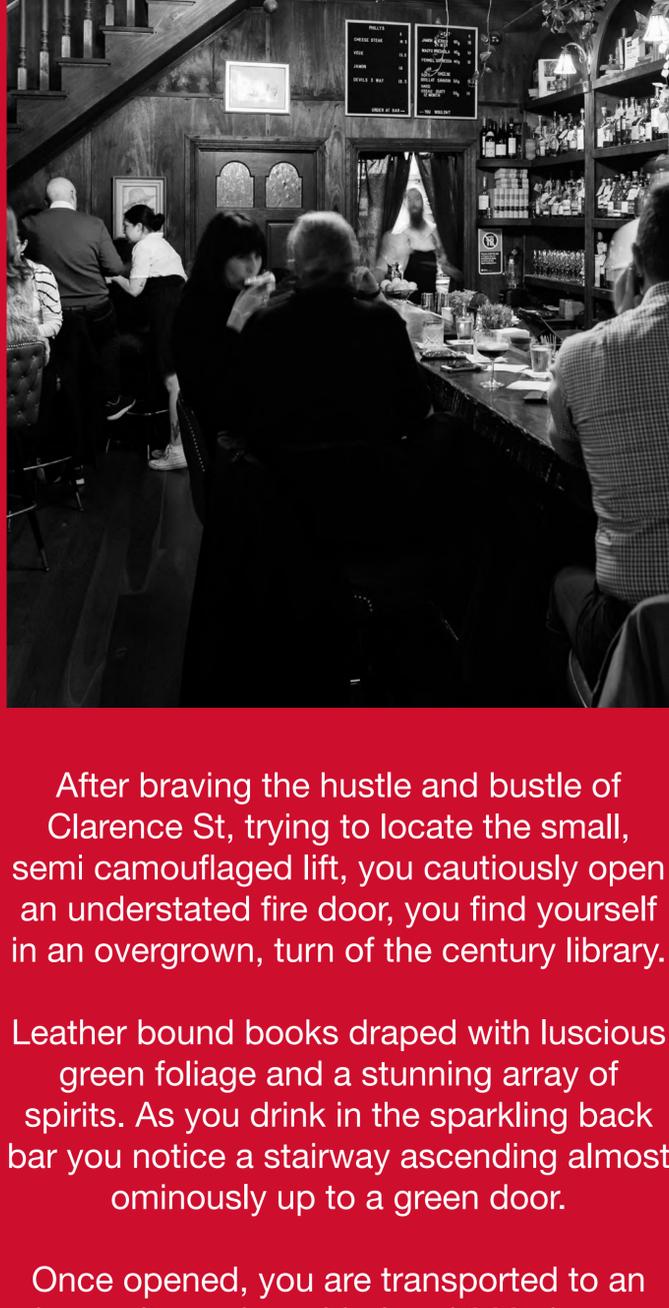
It's always been interesting to me to consider the ways in which ingredients considered solely for eating can transcend

into cocktails, which is where this drink came from; the idea that you can take the

fundamental cornerstones of Italian food and transform them.

Venue

OLD MATES



After braving the hustle and bustle of Clarence St, trying to locate the small, semi camouflaged lift, you cautiously open

an understated fire door, you find yourself in an overgrown, turn of the century library.

Leather bound books draped with luscious green foliage and a stunning array of spirits. As you drink in the sparkling back

bar you notice a stairway ascending almost ominously up to a green door.

Once opened, you are transported to an inner-city oasis, unhindered 360-degree

views of the city, embraced by a mini jungle of plants and trees dwarfed by

Sydney's beautiful skyline.



BACK TO COCKTAIL LIST

THE PANDE-RONI

Created by

NATASHA CAPOL

MR WONG

Sydney CBD, New South Wales

Tropical notes of South-East Asian flavour come through in this velvety Negroni. Smooth and perfumed, it could be an inspiration for your next holidays.



Ingredients

30ml Campari
30ml Pandan infused Cognac
15ml Vermouth Rosso
15ml Cynar

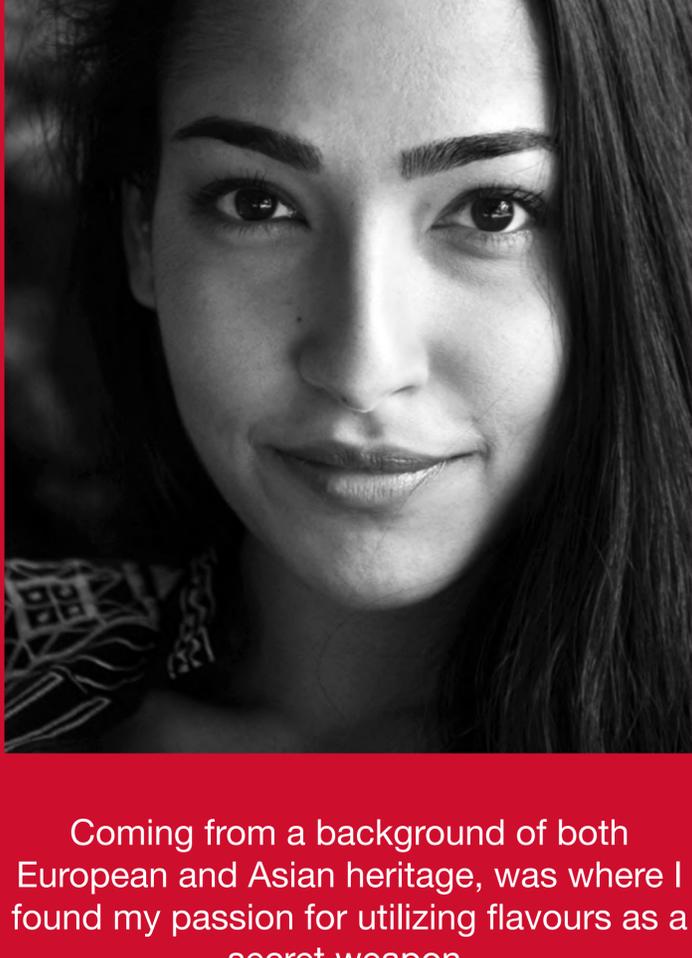
Method

Stir all ingredients in a mixing glass with ice and strain in a coupe.

Garnish with pandan leaf strip.

Bartender

NATASHA CAPOL



Coming from a background of both European and Asian heritage, was where I found my passion for utilizing flavours as a secret weapon.

Starting off as a dish washer in a pub and working myself up the hospitality ladder, is where I soon discovered my desire to create things from scratch.

Flavours, produce and different cultures have inspired me to create something different, surprising and unpredictable.

Being able to rub shoulders with the industry's finest and to work in some of the most amazing venues have allowed me to continue to learn. That's the wonderful thing about knowledge.

There's no end button to it.

Venue

MR WONG



Mr Wong is a Modern Cantonese two hat restaurant that features a delicious menu, from food that ranges from dim sum to classic mud crab to a cocktail list that prides itself on offering tasty Asian twists of cocktails for our guests, as well as an award-winning wine list.

Spread over two levels of the establishment building and serving up a selection of up to 80 dishes, it's a big affair. Yet somehow the restaurant still manages to feel intimate, with nooks for two, dim lighting and moody jazz in a lavish French-colonial setting.



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QT NEGRONI SPICE

Created by

AARON SHUTTLEWORTH

PARLOUR CUCINA AT QT SYDNEY

Sydney, New South Wales

Robust and oaky, with tropical spice notes through the infused Campari and with a deep campfire-like bitterness, enhanced by Cynar.



Ingredients

20ml Pineapple infused Campari
40ml Appleton Estate Signature Blend
Jamaican Rum
20ml Wild Turkey 101 Bourbon
10ml Cynar

Method

Stir all ingredients in a mixing glass with ice and strain in a rocks glass over ice block. Garnish with dehydrated pineapple wheel.

HOMEMADE

TO MAKE PINEAPPLE INFUSED

CAMPARI:

INGREDIENTS

One medium size pineapple

One bottle of Campari

METHOD

Core, skin and chop the pineapple;

add pineapple to Campari in a

container;

let macerate for three days at room

temperature;

filter, bottle and keep refrigerated.

Bartender

AARON SHUTTLEWORTH

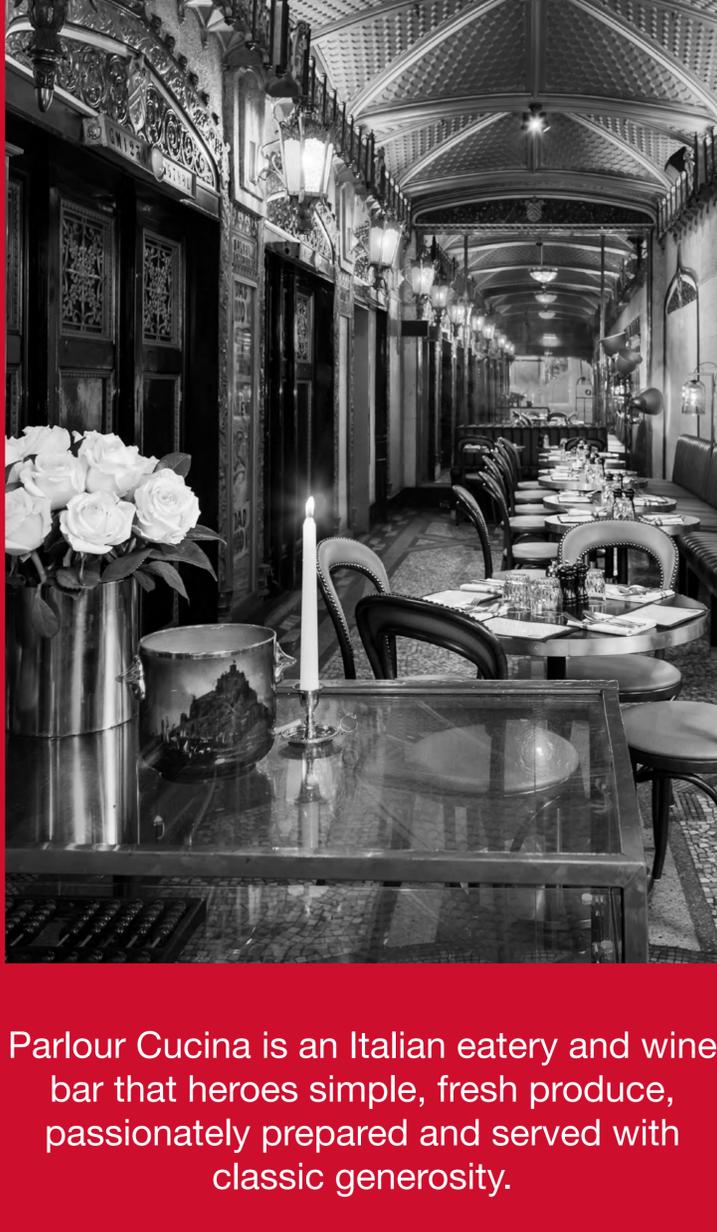


A bartender by trade, drinks enthusiast by choice and Australian when it suits him, Aaron currently manages the bar program at QT Sydney.

He believes in a 'less is more' approach to drinks, letting quality products speak for themselves.

Venue

PARLOUR CUCINA AT QT SYDNEY



ParLOUR CUCINA is an Italian eatery and wine bar that heroes simple, fresh produce, passionately prepared and served with classic generosity.

A beautiful room, lit low, enjoying Aperitivo Hour in Sydney's secret deco destination.



BACK TO COCKTAIL LIST

SICHUAN NEGRONI

Created by

TOM BULMER

SPICE TEMPLE

Sydney, New South Wales

A bold intensity up front, leads to herbaceous complexity and a long, subtle, sweet wine finish.



Ingredients

30ml Campari
30ml Gin
30ml Sichuan infused Vermouth Rosso*

*If making Sichuan Vermouth is not an option for you, feel free to use Vermouth Rosso and add few drops of Sichuan Bitters to taste.

Method

Stir all ingredients in a mixing glass with ice and strain in a rocks glass over ice block.

Garnish with a torched Facing Heaven Chilli.

HOMEMADE

TO MAKE SICHUAN VERMOUTH:

INGREDIENTS

400ml lighter style red wine (cool climate Pinot Noir)
50ml light dark rum
80g white caster sugar
60g cracked roasted Sichuan peppers
30g cracked white pepper
20g dry wormwood
10g dried gentian root (whole, not powder)
10g dried chamomile leaves
5g juniper berries
80g Ginger skin
5g dry roasted Facing Heaven Chilli
5g whole coffee beans
3 cinnamon quills
½ freshly grated nutmeg
1 garlic clove
8g dried sage
1 orange rind 1 grapefruit rind
10g cardamom pods
5g coriander seeds.

METHOD

Place all ingredients in a pot over medium heat and simmer for 10 minutes;

remove from the stove, let cool to room temperature;

transfer to a sealed container and let macerate for one week minimum.

Filter, bottle and keep refrigerated for up to three months.

Bartender

TOM BULMER



Tom has applied his skills all across the world from making drinks in London to cocktail competitions in Jamaica.

Spice and flavor have always been a part of Tom's upbringing in the hospitality industry over the last 20 years.

At Spice Temple he has integrated the balance of spice and harmony into the cocktail menu.

Venue

SPICE TEMPLE



Spice Temple is a modern Chinese restaurant with a culinary focus on China's lesser known regions.

Driven by our philosophy of incorporating world-class service with a deep respect for the highest quality produce and flavours from six key provinces in China, Spice Temple offers modern Chinese food as it's rarely been seen before in Australia.

Spice Temple has created a sultry atmosphere around spicy food with an intimate dining setting.



[BACK TO COCKTAIL LIST](#)

THE COZY CLUB

CANVAS CLUB'S SIGNATURE JAFFA NEGRONI

Created by

MATTHEW HOVI

CANVAS CLUB

Woolloongabba, Brisbane Queensland

A light-hearted approach to drink making, invoking simple pleasures in life.

A light and bright twist on the Negroni, reminiscent of a classic Australian confectionary.



Ingredients

20ml Coffee infused Campari
30ml Bulldog London Dry Gin
20ml Cinzano Bianco
20ml Triple Sec
1 dash of orange blossom water
1 dash of Chocolate bitters

Method

Stir all ingredients in a mixing glass with ice and strain in a rocks glass over ice block. Garnish with orange zest and serve with a side of Jaffa cake.

HOMEMADE

TO MAKE COFFEE INFUSED

CAMPARI:

INGREDIENTS

500ml Campari
10g of coffee beans.

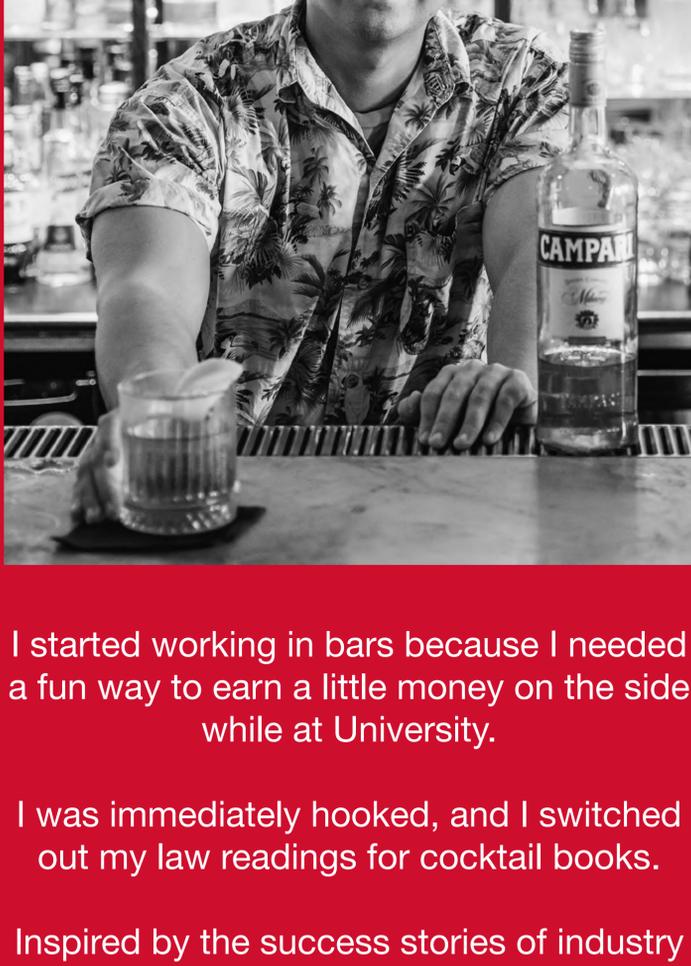
METHOD

Combine in a container; let macerate to taste, checking daily.

Strain and bottle once achieved the desired flavour extraction.

Bartender

MATTHEW HOVI



I started working in bars because I needed a fun way to earn a little money on the side while at University.

I was immediately hooked, and I switched out my law readings for cocktail books.

Inspired by the success stories of industry leaders before me, it did not take long before I was creating top notch cocktails in fantastic venues.

I wanted to learn everything the industry had to offer, so I plied my trade in a range of venues; from high-end restaurants to tiki dive bars.

Venue

CANVAS CLUB



Opening in July 2010, Canvas is one of Brisbane's best kept secrets in Woolloongabba's trendy antique precinct.

We offer Brisbane a sophisticated interpretation of small bar culture and invite you to take 'a front row seat' at our onyx bar to watch an experienced bar team carve ice from the block and create customised cocktails.

Our team caters to your tastes and you are encouraged to explore a selection of boutique wines, craft brew or absinthe with the full fountain ritual.



BACK TO COCKTAIL LIST

JAMBOREE

Created by

SAVANNAH PIPER

BYBLOS

Brisbane, Queensland

Inspired by the strawberries and cream lollipop.

Lasting creamy mouthfeel, jammy mid palate, light gin notes throughout with the classic Campari bitter finish.



Ingredients

30ml Strawberry jam Campari

30ml Ricotta washed Bulldog London Dry Gin

30ml 1757 Vermouth di Torino Rosso

30ml Ricotta whey soda

Method

Stir all ingredients except soda in a mixing glass with ice and strain in rocks glass over ice block.

Top up with Ricotta whey soda.

Garnish with orange zest.

HOMEMADE

TO MAKE THE RICOTTA:

INGREDIENTS

1L Fresh full cream milk

(cream top preferred)

50ml apple cider vinegar

METHOD

Combine milk and vinegar in a pot over high heat;

once lots of curds form, take the pot off the stove and let cool at room temperature;

once at room temperature, filter through a cheesecloth;

keep the liquid (whey) for Ricotta whey soda and curds to wash the Bulldog Gin.

TO MAKE THE RICOTTA SODA:

Chill Ricotta whey and add to a carbonation bottle;

charge with CO2 and keep refrigerated.

TO MAKE THE RICOTTA WASHED BULLDOG LONDON DRY GIN:

INGREDIENTS

100g ricotta cheese

400ml Bulldog London Dry Gin

METHOD

Combine ricotta and gin in a container; whisk to mix and refrigerate for two hours;

filter through cheesecloth or coffee filter;

bottle and keep refrigerated for up to four days.

TO MAKE THE STRAWBERRY JAM CAMPARI:

INGREDIENTS

a jar of high quality strawberry jam

500ml Campari

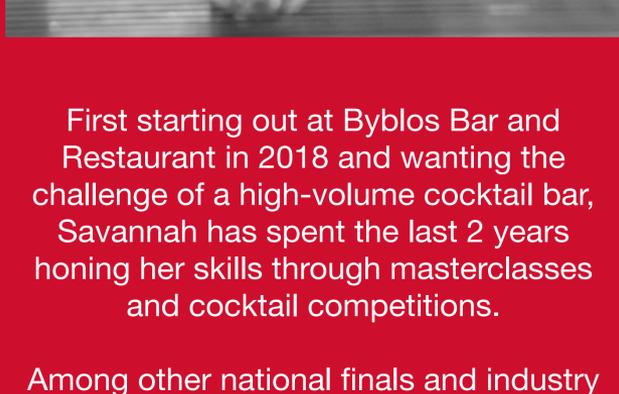
METHOD

Combine the ingredients in a pot over low heat;

whisk to obtain a thick syrup texture; take off the stove, filter, bottle and keep refrigerated for up to a month.

Bartender

SAVANNAH PIPER



First starting out at Byblos Bar and Restaurant in 2018 and wanting the challenge of a high-volume cocktail bar, Savannah has spent the last 2 years honing her skills through masterclasses and cocktail competitions.

Among other national finals and industry accolades, Savannah was nominated for Australian Rookie of the Year in 2019 Bartender Awards.

Her style is largely inspired by pastry techniques.

Venue

BYBLOS BAR



Byblos Bar and Restaurant is a cocktail lounge bar situated on the river at Portside Wharf Brisbane.

Previously awarded with the best drinks selection and famed for its cocktails and modern Lebanese cuisine.

Byblos is a place to escape the city and enjoy great drink with a view to die for.



[BACK TO COCKTAIL LIST](#)

FNQ's FINEST

Created by

BENEDIKT PAPE

THREE WOLVES

Cairns City, Queensland

Highlighting the best flavours Far North Queensland has to offer, sourced locally. Combined with gin, Campari and Cinzano this creates a bitter-sweet and earthy symphony.



Ingredients

30ml Campari
30ml Davidson Plum Gin
30ml Mango and finger lime infused
1757 Vermouth di Torino Rosso

Method

Stir all ingredients in a mixing glass with ice and strain in chilled rocks glass, neat. Garnish with ruby grapefruit zest.

HOMEMADE

TO MAKE THE MANGO AND FINGER LIME INFUSED 1757 VERMOUTH DI TORINO ROSSO:

INGREDIENTS

1 mango cheek
1 finger lime
1 bottle of 1757 Vermouth di Torino Rosso

METHOD

Slice the mango cheek, leaving the skin on and semi-dehydrate it; combine with the Vermouth in a sealable container and let macerate for a week;

one hour before filtering, collect the pearls from the finger lime pulp and add them to the mix;

macerate for an hour, filter, bottle and keep refrigerated for up to three months.

Bartender

BENEDIKT PAPE



My hospitality career started in Germany back in 2008.

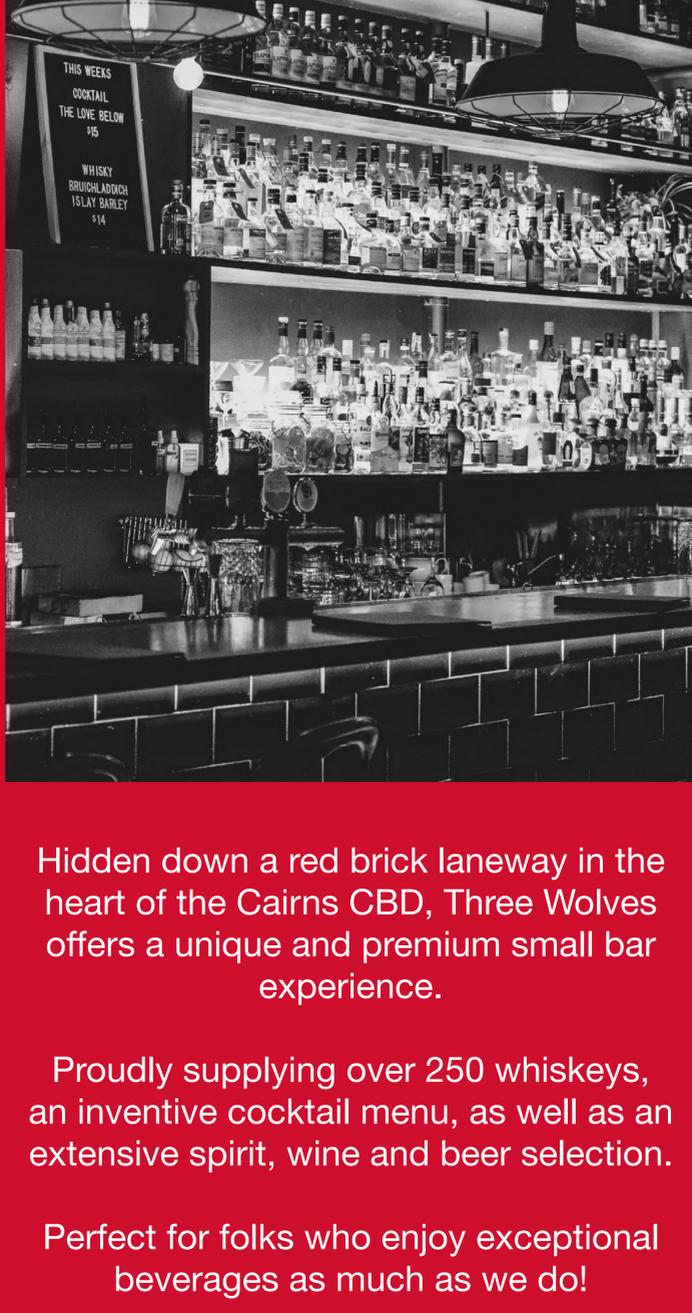
After working my way through bars and hotels in Cologne and London, I decided to move to Australia in 2016 to live together with my fiancée Monique.

I started at Three Wolves as a bartender and took over management soon after.

As of last year, I became a partner in the “Hospo Group”, which includes Flamingos Tiki Bar, Wolf Lane Distillery, and of course Three Wolves.

Venue

THREE WOLVES



Hidden down a red brick laneway in the heart of the Cairns CBD, Three Wolves offers a unique and premium small bar experience.

Proudly supplying over 250 whiskeys, an inventive cocktail menu, as well as an extensive spirit, wine and beer selection.

Perfect for folks who enjoy exceptional beverages as much as we do!

Our drinks are complemented by delectable dishes that allow you to drink, eat and repeat.

Come meet the Wolf Pack!



[BACK TO COCKTAIL LIST](#)

LATTE ROSA

Created by

ANTHONY BURKE

DEATH & TAXES

Brisbane City, Queensland

Layers of sweet berries, buttered biscuits and a touch of bitter orange, for a complex, but gentle drink.



Ingredients

25ml Campari
25ml Bulldog Gin
25ml Chamberyette
25ml Lemon Juice
10ml Raspberry Cordial
35ml Shortbread washed strawberry milk,
per serve, to filter

Method

Batch ingredients in multiples of 5,
without milk.

Add batch to milk and allow to curdle.

Leave it to sit for minimum 30 minutes,
then filter through cheesecloth or coffee
filter until crystal clear.

Bottle and store in the fridge until ready to
serve.

To serve, pour 100ml in a frozen rocks
glass over block ice.

Garnish with a pinch of dry strawberry
dust.

Bartender

ANTHONY BURKE



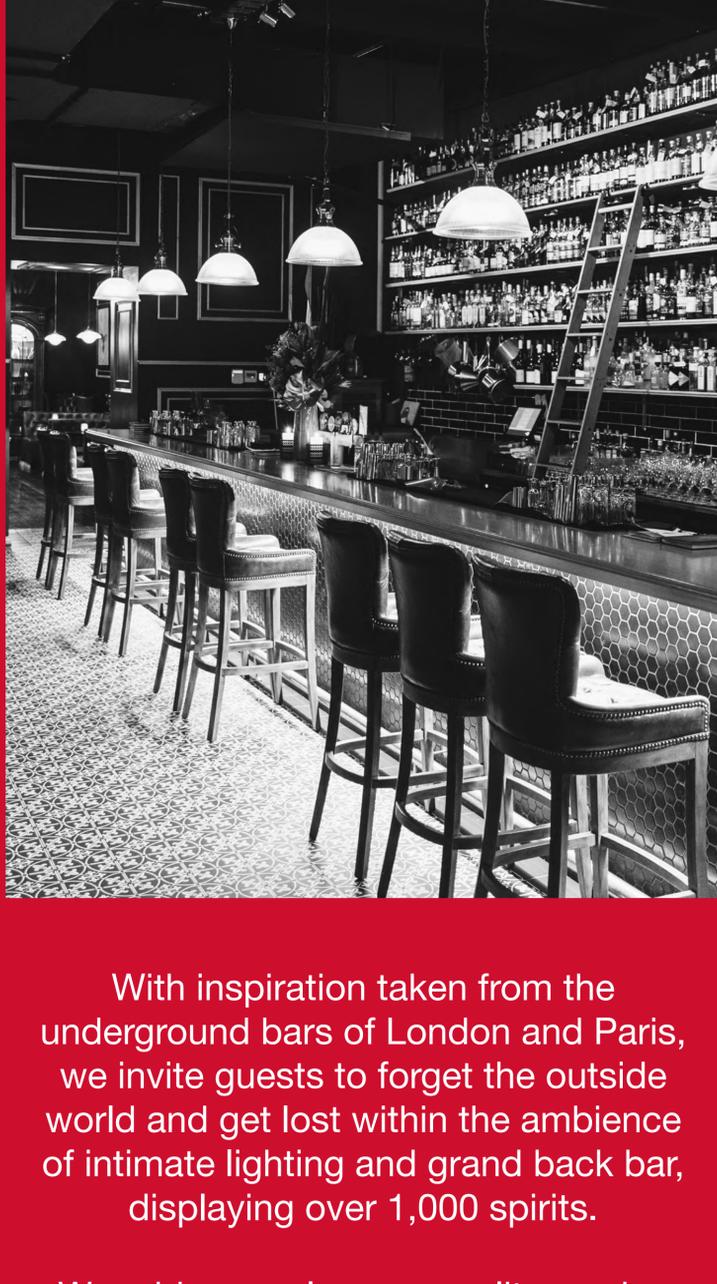
With over a decade of industry experience under his belt Anthony Burke is entering the pinnacle of his career, operating Death & Taxes, Australian Whisky bar of the year 2019; an indefinite contender for a plethora of future awards.

Cutting his teeth from previous venues such as Jahh Tiger, Press Club and The Bowery, and drawing influence from working with industry heavyweights such as Alex Boon, Michael Pattison & Samuel Trippet.

Anthony is Australia's Dark Horse Venue Operator, someone who doesn't look for the spotlight, but has always been ready for it.

Venue

DEATH & TAXES



With inspiration taken from the underground bars of London and Paris, we invite guests to forget the outside world and get lost within the ambience of intimate lighting and grand back bar, displaying over 1,000 spirits.

We pride ourselves on quality service and delicious drinks, with an extensive signature cocktail menu, exquisite Australian wines and a heavy whisky focus.



BACK TO COCKTAIL LIST

POMPEIAN RED

Created by

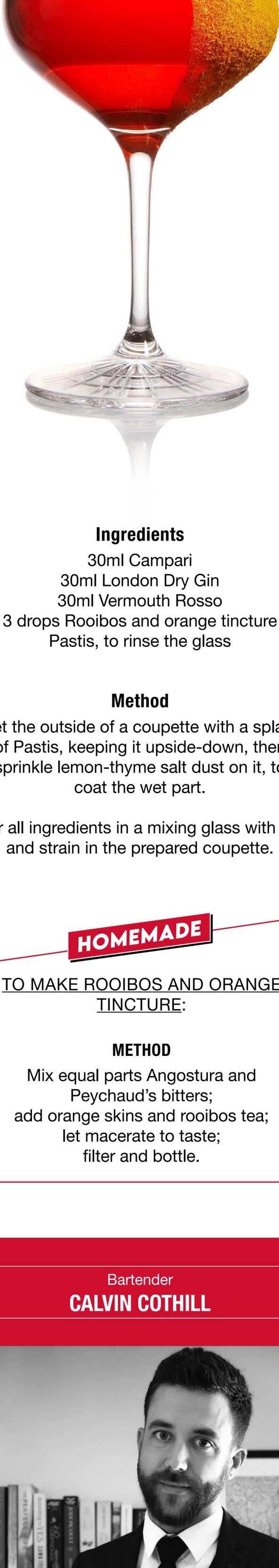
CALVIN COTHILL

ETERNA

Fortitude Valley, Brisbane Queensland

Earthy and herbal on the nose, with a good balance of salt, sweet and bitter.

Orange and aniseed flavours linger over that classic Negroni taste.



Ingredients

- 30ml Campari
- 30ml London Dry Gin
- 30ml Vermouth Rosso
- 3 drops Rooibos and orange tincture
- Pastis, to rinse the glass

Method

Wet the outside of a coupe with a splash of Pastis, keeping it upside-down, then sprinkle lemon-thyme salt dust on it, to coat the wet part.

Stir all ingredients in a mixing glass with ice and strain in the prepared coupe.

HOMEMADE

TO MAKE ROOIBOS AND ORANGE TINCTURE:

METHOD

Mix equal parts Angostura and Peychaud's bitters; add orange skins and rooibos tea; let macerate to taste; filter and bottle.

Bartender

CALVIN COTHILL



LEWIS LOTHERINGTON Photography

With a long and varied background in hospitality, Calvin has spent the past four years pursuing his passion for cocktails and bartending in London.

He has recently taken his adventures to Australia where he plans on combining the refined classical knowledge he has gained in England with the young and vibrant cocktail culture of Australia.

Venue

ETERNA



LEWIS LOTHERINGTON Photography

Late-night Roman dining comes to the Valley with Eterna: a late-night venue celebrating the food of Rome, dished up in a venue inspired by the energy of New York!

Launching July 30, Eterna will spotlight authentic Roman recipes that draw from the history of Testaccio Market, in a setting and style that's evocative of New York's late-night dining and charming underground bars; we're talking classic gin martinis, Cardinale cocktails (which is a Roman-style Negroni!), delicious wine, and snacks and pasta for all to enjoy until late.



BACK TO COCKTAIL LIST

SMOKED PERSIMMON NEGRONI

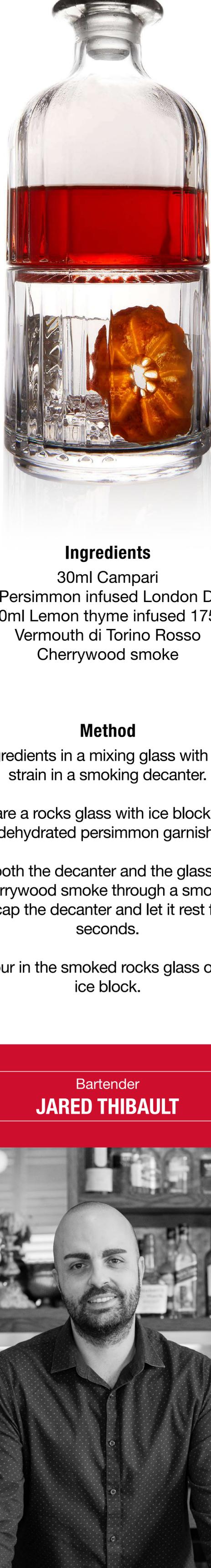
Created by

JARED THIBAULT

ZA ZA TA BAR & KITCHEN

Fortitude Valley, Brisbane Queensland

The Smoked Persimmon Negroni has a smoky, lemon pepper spice. It reflects the soulful blend of Middle Eastern and Mediterranean cuisine served in the kitchen with playful theatrics.



Ingredients

30ml Campari
30ml Persimmon infused London Dry Gin
30ml Lemon thyme infused 1757
Vermouth di Torino Rosso
Cherrywood smoke

Method

Stir ingredients in a mixing glass with ice and strain in a smoking decanter.

Prepare a rocks glass with ice block and a dehydrated persimmon garnish.

Fill both the decanter and the glass with cherrywood smoke through a smoking gun, cap the decanter and let it rest for few seconds.

Pour in the smoked rocks glass over ice block.

Bartender

JARED THIBAULT

Jared Thibault has two decades mastering drinks, hospitality and experiences.

His career in bar hospitality launched with Noble House Hotel Group to EVENT Entertainment and Hospitality as Beverage Director for QT Hotels & Resorts.

Jared recognises when people come to restaurants and go to bars, they're looking for a destination, the ultimate definition of escapism.

As Food & Beverage Director of Ovolo The Valley and Ovolo Inchcolm, Jared continues mastering his craft, his passion, driving restaurant and bar programs to create beyond memorable hospitality experiences.

Venue

ZA ZA TA BAR & KITCHEN



A place where worlds and cultures collide amongst a sprawling, colonial backdrop and buzzing open kitchen focused on ethical eating and conscious cuisine.

Inspired by the vibrant Tel Aviv bar scene, amidst a soulful setting rich in eclectic character, with Middle Eastern edge meets a modern colonial vibe.

Settle in and enjoy Mediterranean style gin and tonics, an ever changing wine and exotic cocktail list, where drinks are blended with fresh cold-pressed juices, market fruits and Middle Eastern botanicals. Influenced by the flavours and aromas of ancient Arabian spice routes; an ode to European coastal sunsets and vast Middle Eastern landscapes awaits.

ZA ZA TA

- A place where wonders never cease



BACK TO COCKTAIL LIST

CUORE MIO

(MY HEART)

Created by

ADAM HINGSTON

MAYBE MAE

Adelaide CBD, South Australia

Fruity and dry, with floral, strawberry notes up front and a bitter, slightly peppery finish. Moreish and straight to the heart.



Ingredients

30ml Campari
45ml Homemade Strawberry and fennel wine
15ml Off-dry Vermouth
2 dashes of Pepperberry bitters*
6 dashes of Fennel Pollen Distillate*
Soda water

Method

Combine all ingredients in a tall collins glass with plenty of ice and top up with soda water.
Garnish with half strawberry and dust with sumac and pepperberry sherbet

*alternatively to Pepperberry bitters and Fennel pollen distillate, please use few drops of Aromatic bitters.

HOMEMADE

TO MAKE 5L OF STRAWBERRY AND FENNEL WINE:

INGREDIENTS

1L freshly juiced in season strawberries (from approx. 2kg fruit)
1g fennel seeds
1kg sugar
3.5kg water
1 packet white wine yeast

METHOD

Combine strawberry juice, sugar and water in a big pot; place on a stove, stir to mix and bring to boil; once starting boiling, take off the heat and add the fennel seeds; pour into a fermenting container, with air-lock; add ¼ of the yeast and let ferment at room temperature for 7-10 days, until dry; carefully rack or filter; sweeten with strawberry syrup (10g every 100g of ferment).

TO MAKE STRAWBERRY SYRUP:

INGREDIENTS

250g strawberries
250g sugar
125g water

METHOD

Combine strawberry juice, sugar and water in a big pot; place on a stove, stir to mix and bring to boil; once boiling, take off the heat and let cool at room temperature; filter, bottle and keep refrigerated for up to two weeks.

Bartender

ADAM HINGSTON



I got my start in the industry as many do: working as a glassy in a pub. I loved the vibe of what we do and quickly advanced to bar and duty manager roles.

These roles shaped the basis for my understanding of what modern hospitality is and I continued to grow through subsequent roles at 5-star dining and hotel establishments, where I found my love for wine and cocktail service.

I frequented Maybe Mae regularly throughout my time coming up in hospitality and was lucky enough to secure myself a job here; eventually graduating to Head Bartender.

Venue

MAYBE MAE



Maybe Mae is one of Adelaide's original cocktail bars since the introduction of the small venue license.

The underground drinking den table serves 65 seats; striving to create drinks that are both accessible and intriguing.

Since its opening in 2014, Maybe Mae has drawn creative influence from South Australia's natural landscape and applied strict sustainably focused parameters to their construction.

The unique drinks offering champions what Maybe Mae has determined to be the 'Four Pillars of Sustainability' - Root to shoot, Future farming, Hyper locality and Preservation.

These concepts are the current driving force for their 24-drink strong 'Terroirs' menu, the follow up to 2019 Australian Bar Awards "Cocktail List of the Year."



BACK TO COCKTAIL LIST

NEGRONI

AL MANDARINO

Created by

RODRIGO BARUA

OSTERIA OGGI

Adelaide, South Australia

Honest and straight forward like the mind that created it.

Citrusy and bitter-sweet, with light notes of vanilla cutting through the zesty mandarin.



Ingredients

10ml Campari
40 ml Mandarin Infused Bulldog London Dry Gin
30 ml 1757 Vermouth di Torino Rosso
10 ml Wine based Aperitivo

Method

Stir all ingredients in a mixing glass with ice and strain in a rocks glass over fresh ice cubes. Garnish with mandarin segment and express the essential oils from a lemon zest, then use as garnish.

HOMEMADE

TO MAKE MANDARIN INFUSED BULLDOG LONDON DRY GIN:

INGREDIENTS

1kg mandarins
1 bottle of Bulldog London Dry Gin

METHOD

Finely grate the zest of the mandarins, paying attention not to get the bitter white pith;

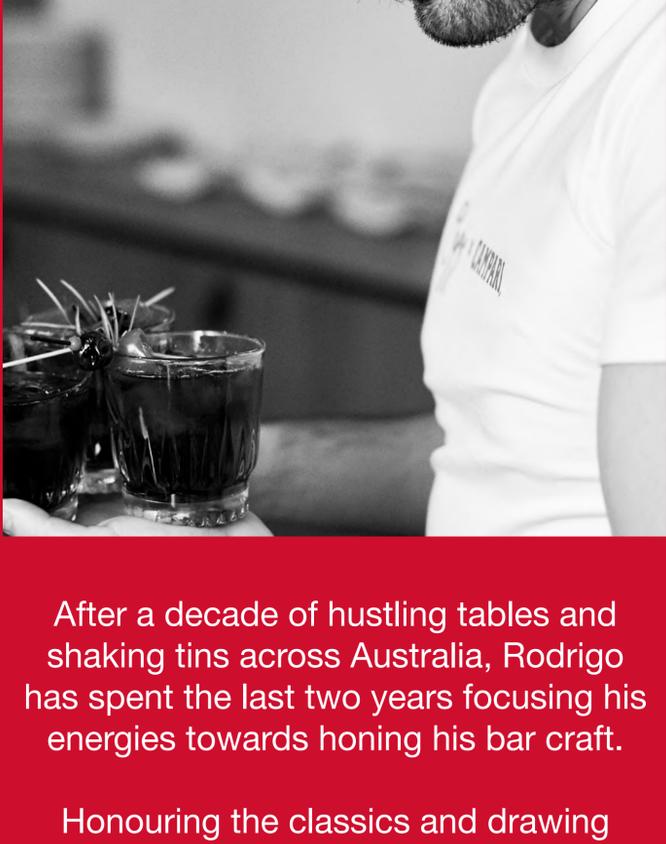
add to a container with a bottle of Bulldog London Dry Gin;

let macerate at room temperature for 15-20 minutes;

Filter through a sieve or coffee filter, bottle and keep refrigerated.

Bartender

RODRIGO BARUA



After a decade of hustling tables and shaking tins across Australia, Rodrigo has spent the last two years focusing his energies towards honing his bar craft.

Honouring the classics and drawing inspiration from the characters he encounters daily, Rodrigo's cocktails are a blend of tongue in cheek, sophistication and nostalgia.

He seeks the essence of 'la vita bella' in every glass.

Venue

OSTERIA OGGI



At Osteria Oggi, we cook food that we love to eat using seasonal produce and serve it in a way that is designed to share. Pasta is made fresh daily, with a carefully chosen wine list to match, and an extensive beverage program offering timeless classics with Italian style.

"Oggi" is 'today' in Italian - this sums up what we offer - sophisticated food and drinks inspired by tradition but in keeping with today's tastes and the best available produce.

We have created an Italian piazza setting in the heart of CBD Adelaide, complete with a cobblestoned floor, arches, arbour, meat room, private cellar, intimate booth seating, and a mezzanine-level kitchen.



BACK TO COCKTAIL LIST

THE LOCAL PEAR

Created by

ROHAN MASSIE

RUDE BOY

Hobart, Tasmania

An evolving Negroni, changing from an ode to the classic and growing into a drink full of orchard fruits and umami thanks to the Local Pear ice dilution.

Bite into the garnish for an extra peppery hint.



Ingredients

30ml Campari
40ml Tasmanian Gin
30ml Vermouth Rosso

Method

Stir ingredients in a vintage rocks glass

over Local Pear ice*.

Garnish with edible nasturtium leaf.

HOMEMADE

TO MAKE LOCAL PEAR ICE:

INGREDIENTS

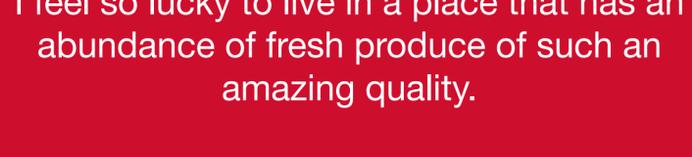
100ml clarified pear juice
50ml verjuice infused with dehydrated celery

METHOD

Combine the clear pear juice and verjuice; pour in a large ice cube tray; freeze.

BARTENDER

Rohan Massie



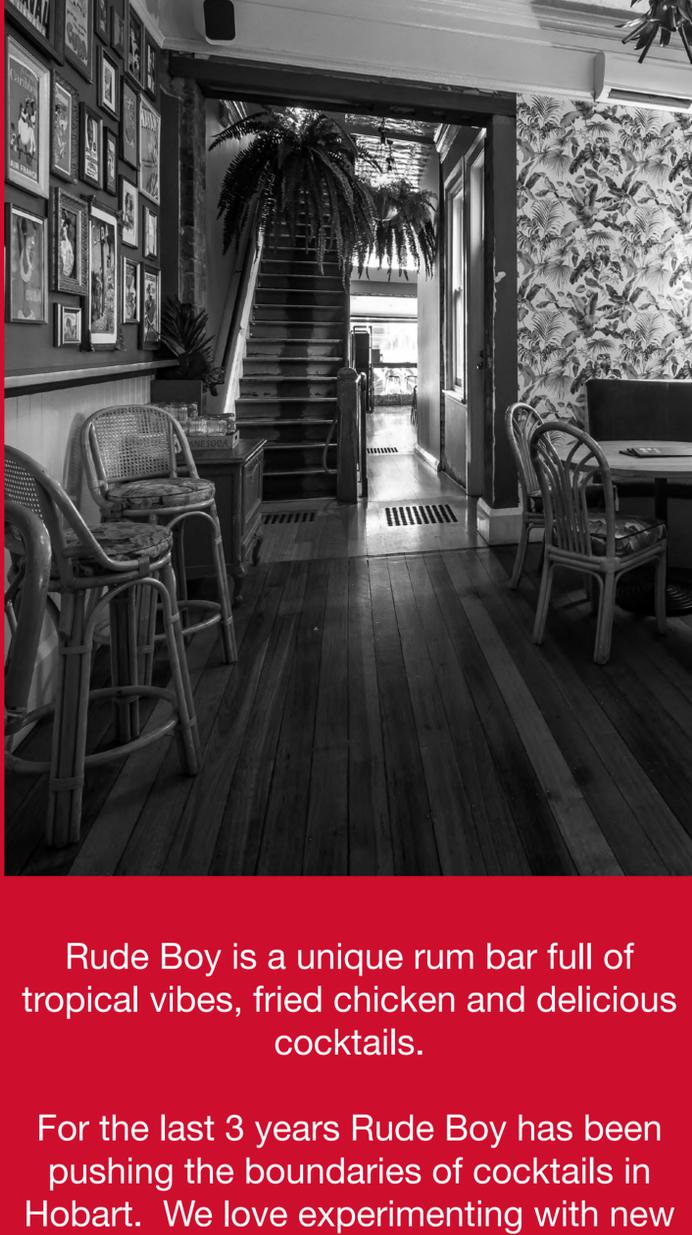
I feel so lucky to live in a place that has an abundance of fresh produce of such an amazing quality.

I have always been inspired and challenged by discovering new flavours and ingredients from this natural bounty surrounding us.

My twist on the classic Negroni recipe 'The Local Pear' is inspired by a walk through our local farmers market. It pairs fresh local ingredients both sweet and savoury while still paying homage to the original classic!

VENUE

Rude Boy



Rude Boy is a unique rum bar full of tropical vibes, fried chicken and delicious cocktails.

For the last 3 years Rude Boy has been pushing the boundaries of cocktails in Hobart. We love experimenting with new flavours and ingredients many of which are driven by our passion for local ingredients.

Over time we have used the Negroni as a base to create some delicious twists on the classic recipe.

Thanks to the Negroni cocktail book and Help out Hospo there has never been a better reason to showcase what we love doing best!



[BACK TO COCKTAIL LIST](#)

ABOVE BOARD'S NEGRONI

Created by

HAYDEN LAMBERT

ABOVE BOARD

Collingwood, Victoria

A bitter-sweet, citrus classic, where the personal touch comes into the balance of the ingredients and an aromatic push given through the bitters.



Ingredients

20ml Campari
30ml London Dry Gin
25ml Cinzano Rosso Vermouth
2 dashes of Above Board house-made
Orange Bitters*

*Above Board uses a signature blend of aromatic bitters and Amaro. If you can't buy their Negroni, try replicate it with your favourite Orange bitters

Method

Stir all ingredients in a mixing glass with ice and strain in chilled rocks glass over ice block.

Garnish with orange zest.

Bartender

HAYDEN LAMBERT



Hayden Scott Lambert hails from New Zealand but started his bartender career in Europe.

He moved to Northern Ireland where he became an integral part of Belfast's award-winning Merchant Hotel bar team, and the winner of Ireland's 'Bartender of The Year' two years running.

In 2013, he was headhunted by Matthew Bax to make the move to Melbourne to steer the ship at Bar Americano. During his time there, he was awarded 'Time Out Bartender of The Year 2015', and the bar took out Best Cocktail Bar that year too.

Hayden finished his time at Bar Americano to open his own bar, Above Board, an intimate 16-seat cocktail bar in the heart of Collingwood, in 2016.

Venue

ABOVE BOARD



Above Board is an intimate 16-seat cocktail bar in the heart of Collingwood. In Melbourne style, the bar is accessible via a hidden entrance down a small laneway off Smith Street.

The bar is unapologetically minimalistic, with just one large island bar for seating, and no back bar full of bottles.

Hayden keeps a curated cocktail list of around 20 drinks, including the classics & his own signature creations.

Above Board has won numerous awards including; New Bar of The Year (Bartender Magazine Australian Bar Awards 2017), Best Cocktail Bar (Time Out Melbourne Bar Awards 2018) & Australia's Best small bar (2018/2019).

It has also been recognised within the top 100 bars, 50 Best Discovery bars, and Top 10 bars in Asia Pacific.



[BACK TO COCKTAIL LIST](#)

ALL THE RIGHT SPICES

Created by

DANIEL MONK

BENEATH DRIVER LANE

Melbourne CBD, Victoria

Spicy and bitter, with a bold attitude, not for the faint of heart.

The chocolate garnish is a moreish, cheeky addition to the drink.



Ingredients

- 20ml Campari
- 40ml Spiced Rum
- 15ml Cinzano Rosso
- 1 dash of chocolate bitters

Method

Stir all ingredients in a mixing glass with ice and strain over ice block.

Garnish with a tempered shard of dark chocolate and grated tonka bean.

Bartender

DANIEL MONK



A long time Melbourne bartender, Daniel Monk has made his name in various ways, whether it be cocktail competitions, to producing award winning spiced rums, to managing various bars in the Beneath Driver Lane family (Beginning with Rum Diary Bar back in 2015).

My Negroni twist was heavily inspired by the Right Hand cocktail, but bringing in a huge layer of spices that work very beautifully with the combination of Cinzano Rosso & Campari, bringing a further element of richness and luxury.

Venue

BENEATH DRIVER LANE



Descend into another world far away from the one you know with blues, French bar food, sensational signature cocktails and impressive wine and spirits.

With exposed brickwork, leather bound booths, low hanging pendants with soft candle light and a back bar which spans one entire side of the venue, this is a space where comfort is key.



[BACK TO COCKTAIL LIST](#)

BLACK PEARL'S KINGSTON NEGRONI

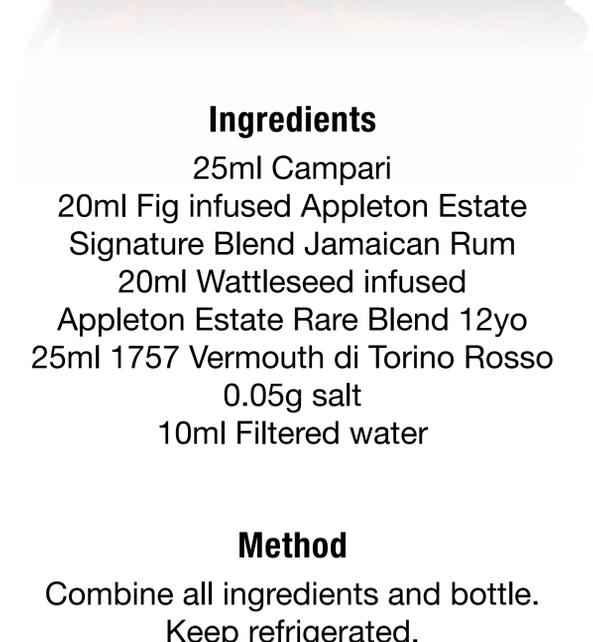
Created by

MATT LINKLATER

BLACK PEARL

Fitzroy, Victoria

Rich and luxurious rum and fig notes on the front of the palate, giving way to that distinctive Campari bitterness with a coffee edge from the roasted wattleseed. When the time is right either prepare hot or cold – it swings both ways!



Ingredients

25ml Campari
20ml Fig infused Appleton Estate Signature Blend Jamaican Rum
20ml Wattleseed infused Appleton Estate Rare Blend 12yo
25ml 1757 Vermouth di Torino Rosso
0.05g salt
10ml Filtered water

Method

Combine all ingredients and bottle. Keep refrigerated. This drink is delicious both hot or cold.

To serve it COLD, stir 100ml of the mix in your favourite glass over good quality ice. Serve with an Arnott's Kingston biscuit on the side.

For the HOT version, pour 100ml of the mix in your favourite mug and heat in a microwave for 45 seconds. Serve with an Arnott's Kingston biscuit on the side.



HOMEMADE

TO MAKE THE FIG INFUSED APPLETON ESTATE JAMAICAN RUM:

INGREDIENTS

1400ml Appleton Estate Signature Blend
2 orange zest
15 dry figs (halved)
75ml honey

METHOD

Combine all ingredients, but rum, in a pot; simmer, then add 60ml of rum and flambe'; take off the stove; add the remaining rum and let it rest overnight; filter, bottle and store in the freezer.

TO MAKE WATTLESEED APPLETON ESTATE JAMAICAN RUM:

INGREDIENTS

700ml Appleton Estate Rare Blend 12yo
100ml maple syrup
40g dry wattleseed

METHOD

Combine all ingredients, but rum, in a pot; Simmer until crema develops; take off the stove, add rum and rest for 30 minutes; strain through oil or coffee filter; bottle and keep refrigerated.

Bartender

MATT LINKLATER



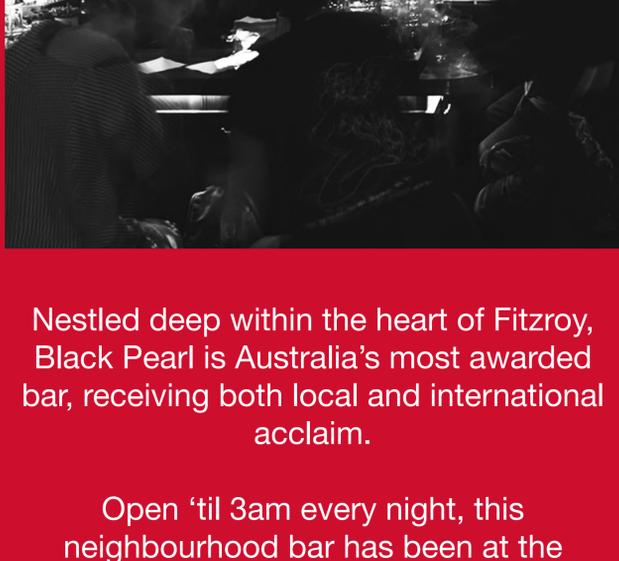
Matt Linklater cut his teeth at Justin Hemmes' 'IVY'.

4 years as the Level 6 barback led to being the 'young gun' on the opening team at Tim Philips' 'Bulletin Place'. Working his way to head bartender of this hospitality favourite, then making his way to Melbourne, and as we know 'all roads lead to Black Pearl'.

Currently General Manager at Australia's most awarded bar with no sign of slowing down! He still enjoys beer that tastes like nothing, wine that tastes corked and a Sweet Manhattan.

Venue

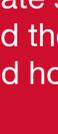
BLACK PEARL



Nestled deep within the heart of Fitzroy, Black Pearl is Australia's most awarded bar, receiving both local and international acclaim.

Open 'til 3am every night, this neighbourhood bar has been at the forefront of cocktail innovation and customer service, becoming an icon of the Australian bar scene.

For eighteen years, this family owned business has been a breeding ground for the country's best bartenders, showing you don't have to take yourself seriously to create seriously good drinks. That and there's nothing wrong with a good homemade sausage roll!



[BACK TO COCKTAIL LIST](#)

COCONUT NEGRONI

Created by

DARREN LEANEY

CAPITANO

Carlton, Victoria

Full bodied and slightly tropical, a pleasant dryness is delivered from the tannin extracted by the fig leaves.

Simple to make once you perfected the infusions of the ingredients.



Ingredients

30ml Coconut washed Campari

25ml Gin

20ml Fig leaves infused Cinzano Rosso

Method

Stir all ingredients in mixing tin over ice for five times and strain in rocks glass over ice block.

Express the essential oils from an orange zest and discard it.

Garnish with a Marigold flower.

HOMEMADE

TO MAKE THE COCONUT WASHED

CAMPARI:

INGREDIENTS

140g coconut oil

700ml Campari

METHOD

Heat oil in pan until liquid;
add it to Campari in a vacuum sealed bag and seal to full vacuum;
leave to infuse at room temperature for 24 hours;
chill in an ice, strain through coffee filter and bottle.

TO MAKE THE FIG LEAVES INFUSED

VERMOUTH:

INGREDIENTS

35g fresh fig leaves

700ml Cinzano Rosso

METHOD

Chop fig leaves and place in a container;
add Cinzano Rosso and cover;
infuse at room temperature for 30 minutes;
strain through a fine strainer, bottle and keep refrigerated.

Bartender

DARREN LEANEY

Hailing from Adelaide, South Australia and having worked in London previously before moving to Melbourne in 2015 to take a role at Dinner by Heston as Senior Bartender.

It was here that the melding of bartending fundamentals met with a precise and controlled creativity.

Using techniques honed at Dinner and embracing the creative freedom offered by Capitano my aim is to create clean and flavour led drinks that are appealing and approachable but are ultimately recognisable.

My Negroni twist is inspired by our surrounding suburb of Carlton in which fig trees grow in abundance.

Venue

CAPITANO



A terrazzo-clad neighbourhood Italian(ish) joint serving pizza, pasta and seasonally-led dishes alongside inventive cocktails and a disco playlist as long and strong as the wine list.

Our cocktail list is small and concise and follows the flavour profile of the seasons rather than being dictated by what is available seasonally.

Our aim is to create drinks that will enhance and complement our food & wine offering with clean and approachable flavours belying the deft techniques needed to create the drinks behind the scenes.

Our style of service is effortless yet informed.



BACK TO COCKTAIL LIST

CYNARITA

Created by

MICHAEL MADRUSAN

THE EVERLEIGH

Fitzroy, Victoria

The appreciation for a bold and obscure Negroni comes through with the Cynarita, made exotic by the sharp tequila, while the flavour is deepened through the Amaro. A true journey.



Ingredients

15ml Campari
45ml Blanco Tequila

15ml Cynar

Method

Stir all ingredients in a rocks glass over ice.
Garnish with lemon zest.

Bartender

MICHAEL MADRUSAN



Founder and co-owner of the Made in the Shade group, together with his wife Zara. The Made in the Shade group unites Melbourne based venues and services: The Everleigh, The Everleigh Bottling Co., Navy Strength Ice Co., Heartbreaker, Connie's Pizza and Bar Margaux.

Michael, who has tended bar for more than 20 years in Australia, London and New York has worked in some of the most revered bars in the world, including New York's Milk & Honey, Little Branch and PDT.

Michael was named #1 Most Influential Person by Australian Bartender (2019).

Venue

THE EVERLEIGH



An intimate cocktail bar, reminiscent of the Golden Era of fine drinking.

After nine years on Gertrude Street, The Everleigh is undoubtedly a Melbourne institution, home to Fitzroy regulars and internationals alike. The bar is credited for evolving Australian cocktail culture and continues to shape the future of fine drinking.

A night at The Everleigh is a unique Melbourne experience. The expert team consistently deliver warm, intuitive service alongside world class drinks.



[BACK TO COCKTAIL LIST](#)

HOOG EN DROOG

Created by

SAMUEL WALLACE

GIN PALACE

Melbourne CBD, Victoria

Very big, dry & bold.
Malt and juniper are protagonists, with underlying pine and citrus.

A pleasant dryness is matched with viscous texture and a sweet finish.



Ingredients

30ml Campari
30ml Single Malt Genever
20ml Braulio Amaro
10ml Pinot Noir Vermouth
Juniper tincture, spray

Method

Stir all ingredients except from the Juniper tincture in a mixing glass with ice and strain in rocks glass over ice block. Express the essential oils from an orange zest and use it as garnish. Spray juniper tincture to perfume.

HOMEMADE

TO MAKE THE JUNIPER TINCTURE:

Fill a 200ml container halfway with crushed juniper berries; fill 3/4 full with vodka or high proof neutral spirit and seal; leave to macerate for 2-3 days, shaking occasionally; strain through cheese cloth or coffee filter into an atomiser or spray bottle.

Bartender
SAMUEL WALLACE



Originally from South East England, I spent the beginning of my career in fine dining, mostly involved with wine and food.

After moving to Australia in 2016, I became infatuated with cocktails and spirits, particularly gin.

Due to the plethora of incredible products and passionate people in the industry, I developed my skills as a bartender and recently took over as the Venue Manager of Gin Palace.

Venue
GIN PALACE



Regarded as an institution in Melbourne's bar scene, Gin Palace has been serving all things juniper since 1997 in its opulent basement lounge in the heart of the city.

Open 'til 3am every day of the week, it's the perfect spot for a post-work G&T or a decadent evening of Martinis and cheese.

Naturally, the Negroni is close to our hearts as an unrelentingly popular classic gin cocktail and we're very excited to show off our signature twist.



[BACK TO COCKTAIL LIST](#)

THE HORSE & THE FLY

Created by

LOGAN MERRETT

ROOFTOP AT QT MELBOURNE

Melbourne CBD, Victoria

A fresh yet familiar Negroni, with subtle zesty citrus notes mellowing into a spiced, light juniper.

Fruity, but dry, with a pleasant Campari finish.



Ingredients

30ml Campari

30ml Gin

30ml Strawberry and Tamarillo infused

Vermouth Rosé

Method

Stir all ingredients in a mixing glass with ice and strain in a rocks glass over ice block.

Garnish with lemon myrtle sprig, lemon verbena and tamarillo sherd.

HOMEMADE

TO MAKE THE TAMARILLO SHARD FOR GARNISH:

Cut a circular slice, or wheel of tamarillo;
coat with white caster sugar;
use a blowtorch to caramelize the sugar;
allow to set for few seconds until hard.

Bartender
LOGAN MERRETT



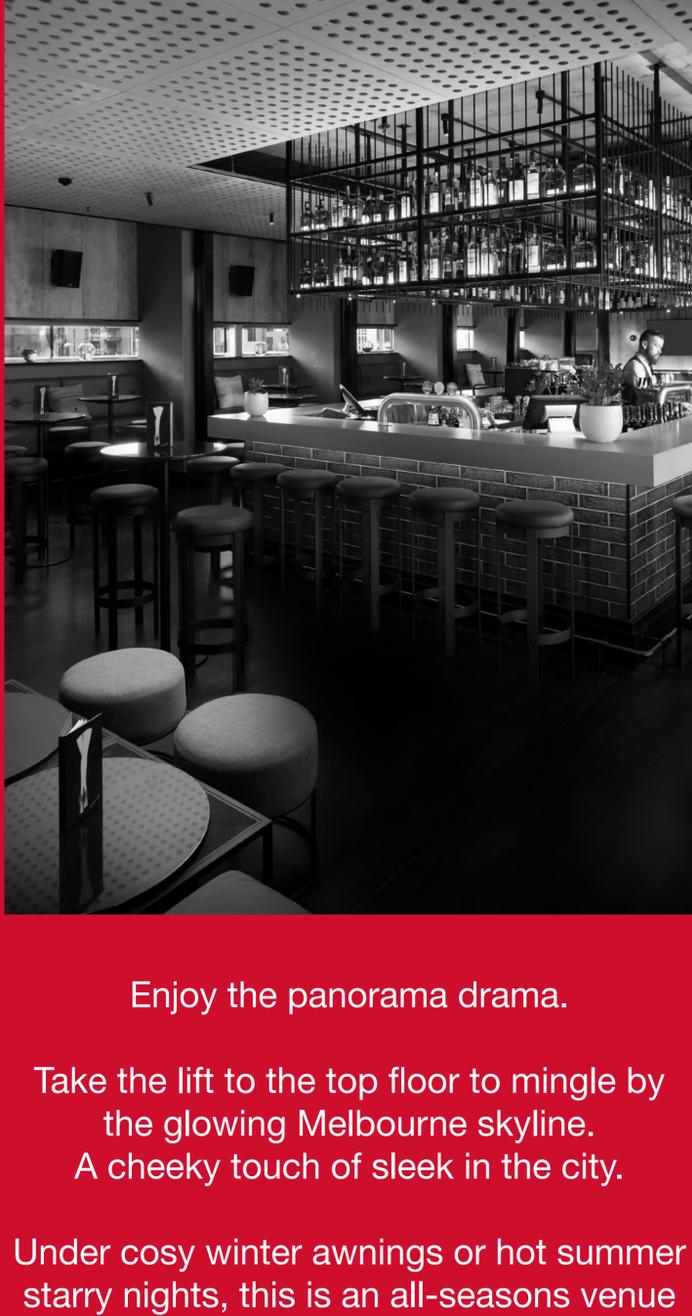
Another Kiwi import with bar skills to pay the bills.

Logan learned to shake in some Christchurch and Auckland joints before venturing across the Tasman Sea to show us what he's got.

After joining the team at QT, he played an integral role in launching the Secret Garden, where fresh produce picked straight from the garden was the focus of the drinks menu and has influenced his style ever since.

Logan's Negroni twist is not only fresh and vibrant, but cute because it reminds him of his Nan.

Venue
ROOFTOP AT QT MELBOURNE



Enjoy the panorama drama.

Take the lift to the top floor to mingle by the glowing Melbourne skyline. A cheeky touch of sleek in the city.

Under cosy winter awnings or hot summer starry nights, this is an all-seasons venue for intimate encounters or a just a good time. Local liquids, that's the spirit. We'll top you up with a touch of house-made tonic.

This is the place to get whisked off into the distant cityscape.



BACK TO COCKTAIL LIST

PALOMINO

Created by

CHRIS RYAN

CUMULUS INC.

Melbourne CBD, Victoria

Tequila and Campari are united in their affinity for fresh ruby grapefruit. It's a cocktail designed to be prepared and enjoyed fresh, to build anticipation for the meal ahead.



Ingredients

30ml Campari
20ml 100% Agave Blanco Tequila
20ml freshly pressed ruby grapefruit juice
15ml Vermouth rosé
Soda water

Method

Stir all ingredients in a rocks glass with ice cubes and splash with soda water. Garnish with ruby red grapefruit slice.

Bartender

CHRIS RYAN



Chris Ryan is Wine Buyer of Cumulus Inc. After several years as Assistant Sommelier at Andrew McConnell's flagship Cutler & Co, he now leads the team of passionate sommeliers and bartenders at the Flinders Lane institution.

When he's not shaking cocktails or managing the extensive wine program at Cumulus Inc, Chris is on an eternal quest for the perfect Negroni.

Venue

CUMULUS INC.



An all-day eating house and bar that opened in 2008 in Melbourne's famous art, food, and fashion precinct - Flinders Lane.

Housed in an historic-turn-of-the century rag trade building, Cumulus Inc. is a busy social hub, open seven days a week from morning until late in the evening, offering a contemporary Australian menu that celebrates the best of the season.

The beverage selection has something for every mood, anchored by seasonal cocktails, interesting spirits and an inspired wine list.



[BACK TO COCKTAIL LIST](#)

PICCOLA NOVARA

Created by

MICHAEL CALAMANTE

1806

Melbourne CBD, Victoria

The name translates to Little Novara, the location where Campari originated, just outside Milan.

It's also a sister city to Melbourne and a nod to Little Italy on Lygon street.

Bitter, herbaceous and full of coffee spice.



Ingredients

30ml Campari
30ml London Dry Gin
30ml Coffee infused Vermouth

Method

Stir all ingredients in a mixing glass with ice and strain in rocks glass over ice block.

Garnish with orange zest.

HOMEMADE

TO MAKE COFFEE INFUSED VERMOUTH:

INGREDIENTS

125ml Vermouth rosso (bittered)
125ml 1757 Vermouth di Torino Rosso
10g Roasted coffee beans

METHOD

Combine all ingredients in a container; cover and let infuse for 45min at room temperature; strain through coffee filter, bottle and keep refrigerated for up to three months.

Bartender

MICHAEL CALAMANTE



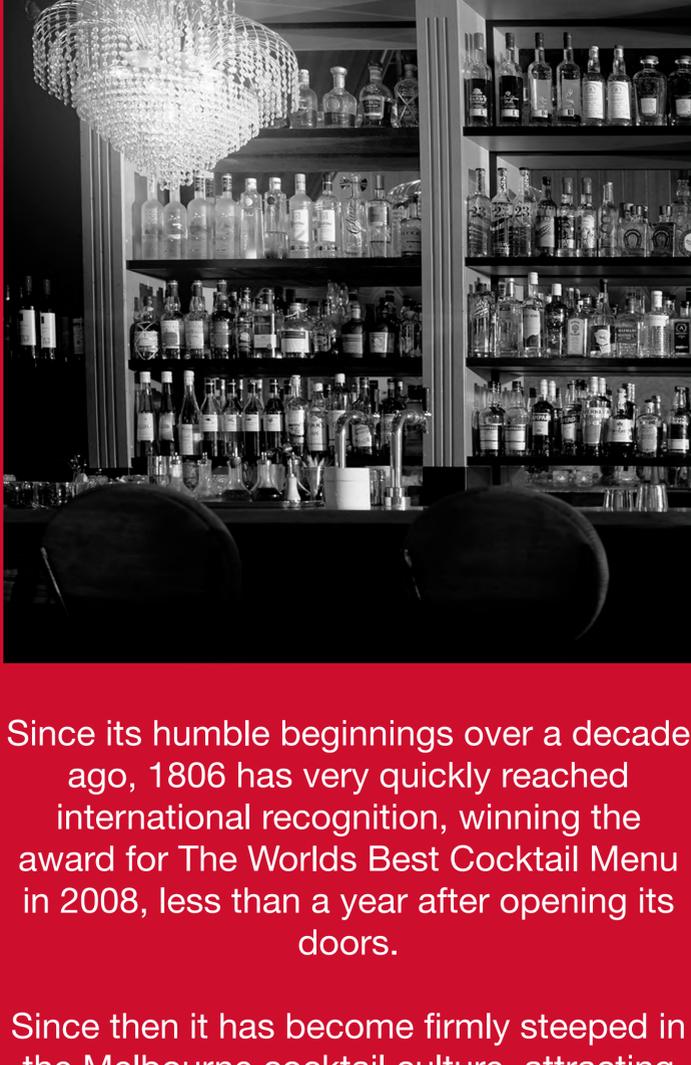
Born and bred in the cultural melting pot that is Melbourne, it didn't take Michael very long to realise his passion for genuine hospitality while creating truly delicious cocktails.

After putting the hours in at some of the city's finest establishments, he soon found a home at 1806. This was the perfect creative environment for him to play with the various flavours and seasonal produce available throughout the city.

Top that off with an inspiring team and you can't go wrong.

Venue

1806



Since its humble beginnings over a decade ago, 1806 has very quickly reached international recognition, winning the award for The Worlds Best Cocktail Menu in 2008, less than a year after opening its doors.

Since then it has become firmly steeped in the Melbourne cocktail culture, attracting the finest mixologists from Melbourne and abroad. The amazing attention to detail - from preparation to service - is world class and we pride ourselves on the unique expertise of each of our individual mixologists and hostesses/hosts.

1806 is Melbourne's most unique, full service, cocktail bar. Combining "prohibition-era" decor, and quirky, insightful staff, with a repertoire of classic cocktails to please everyone from the casual patron to the connoisseur, 1806 is an experience like no other.



BACK TO COCKTAIL LIST

QUEEN OF THE DESERT

Created by

RHYS PARNELL

LILY BLACKS

Melbourne CBD, Victoria

A melting pot of European, Australian and Asian flavours and a modern reflection of beautiful Melbourne.

Floral, natural and earthy, like spring time in the bush.



Ingredients

- 30ml Campari
- 30ml High-proof Gin
- 30ml Cherry blossom Vermouth Rosé
- 1 dash of Eucalyptus Bitters
- 1 dash of Saffron Bitters

Method

Stir all ingredients in a mixing glass with ice and strain in rocks glass over ice block. Express the essential oils of an orange zest, then discard it.

Garnish with a toasted, dry eucalyptus leaf.

Bartender
RHYS PARNELL



Having worked in the industry for over a decade, I've worked all over the country as well as Vancouver, Canada and there's no place like Melbourne in my opinion.

Since moving here 7 years ago, working everything from late night clubs to fine dining, I've really found my home at Lily Blacks; custom cocktails, a killer team and a regular clientele base are all I could ever ask for.

Venue
LILY BLACKS



Authentic, knowledgeable and, importantly, cheeky bartenders, naturally engage with guests to build long-lasting relationships soliciting faithful camaraderie in our hidden laneway location.

Firmly cemented in the Melbourne laneway bar community, Lily Blacks prudently prides itself on a couple of things; ardent enthusiasm, humour, unwavering craftsmanship, a gregarious host mentality and the ability to concoct the perfect elixir for every want, need and desire, catering to every sensibility and demographic, with an avant-garde approach to cocktail making.

Our depth of knowledge shines through to create our ultimate goal: a carefully curated and memorable cocktail experience served by passionate people dedicated to good times and great drinks.

That's what Lily Blacks is all about.

LANA'S MISTAKE

Created by

DAN GREEN

WATERSLIDE BAR

Southbank, Victoria

Aperitivo pre dinner drink. Tart, Bitter and Crisp. Designed as a descendant of the Negroni Sbagliato, to get your palate prepared for a delicious meal and a great night with friends.



Ingredients

20ml Campari
30ml Bulldog Gin
5ml Cinzano Rosso
7.5ml Homemade tonka bean tincture
20ml Lemon juice
Dry Sparkling Wine, to top

Method

Shake all ingredients with ice, except sparkling wine and double strain into a champagne flute, then add the dry sparkling wine.
Garnish with rosemary twig.

HOMEMADE

TO MAKE TONKA BEAN TINCTURE:

INGREDIENTS

½ tonka bean
100ml 40% vodka

METHOD

Finely grate half tonka bean; add the Vodka and let macerate at room temperature for three days; strain through a cheesecloth or coffee filter and bottle.

Bartender

DAN GREEN

Initially starting as a bartender as a side job whilst studying architecture at the University of Adelaide, I quickly realised my passion for the hospitality industry, customer service and good quality drinks.

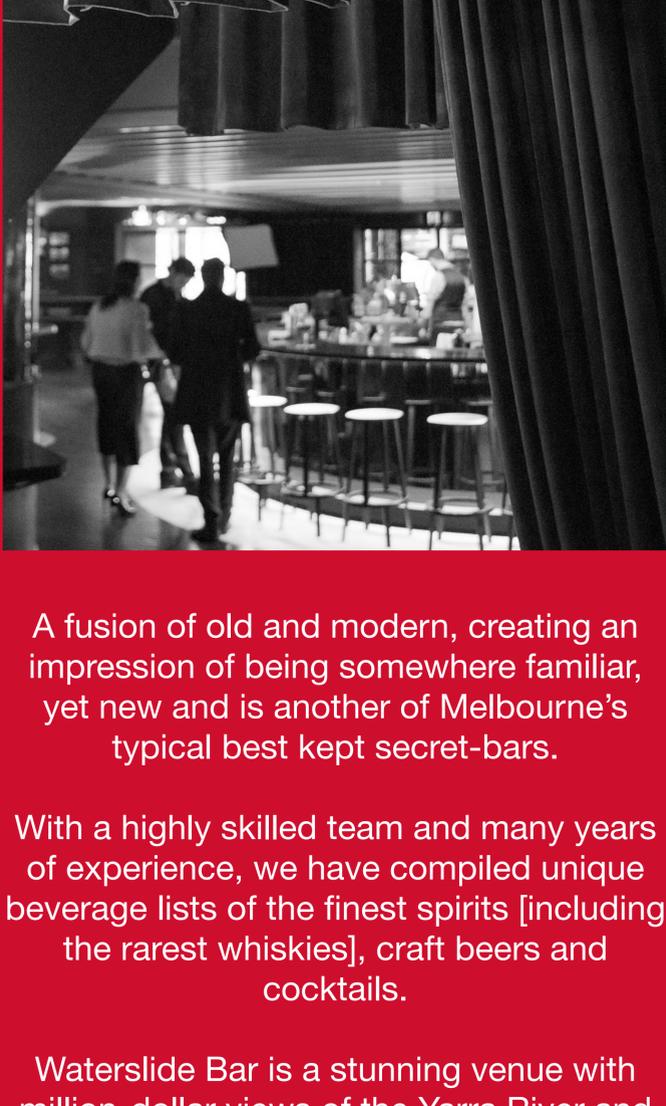
My career started in the busy beachside venues in Adelaide South Australia, quickly being given the opportunity to work in every aspect that our industry can offer, I then made the jump to the big smoke of Melbourne in 2015.

I gained employment within Waterslide Bar as a cocktail bartender and have evolved my skills and knowledge over the past five years gaining my promotion into the role as venue manager.

Simple drinks made with quality ingredients is the ethos in which I choose to adapt into my drink creations.

Venue

WATERSLIDE BAR



A fusion of old and modern, creating an impression of being somewhere familiar, yet new and is another of Melbourne's typical best kept secret-bars.

With a highly skilled team and many years of experience, we have compiled unique beverage lists of the finest spirits [including the rarest whiskies], craft beers and cocktails.

Waterslide Bar is a stunning venue with million-dollar views of the Yarra River and of Melbourne's city skyline.

Our aim is to create a fun, welcoming and relaxing atmosphere that everyone can feel happy to be present within.



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LOWGRONI

Created by

BRAD HAMMOND

ALBERT PARK HOTEL

Albert Park, Victoria

Low in alcohol, this is a drink inspired by the Asian spices of the food that pairs best with it, but also determined to be able to be enjoyed by all.



Ingredients

30ml Campari
30ml non-alcoholic citrus spirit
30ml Beetroot and sancho pepper non alcoholic wine

Method

Stir ingredients in a mixing glass with ice and strain in a rocks glass over ice block.

Garnish with orange zest and star anise on a cocktail skewer.

Bartender

BRAD HAMMOND



Born and bred in Melbourne, my passion for food and fresh flavours was ignited early.

My hospitality journey started as a dish washer at my local café where I soon worked my way up to waiting tables.

After just a few short years, I had completely fallen in love with food, beverage and the creative freedom of putting together the order of service in a restaurant and sharing this with others.

It was here that my desire to create incredible customer experiences was born!

Venue

ALBERT PARK HOTEL



Located at the bustling crossroads of Montague street and Dundas place, The Albert Park Hotel has recently transformed after an extensive refurbishment and we can't wait to share what we've created.

With a four-storey atrium that floods our front bar with natural light, it's the perfect place to grab mid-week wine or pull up a stool to watch the footy with a frosty beer in hand.

As the night continues, move up to our Chinoiserie-inspired Cocktail bar and try one of our Asian-inspired cocktails such as our five-spice old fashioned paired with a side of prawn crackers and pork scratchings.



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MI-TO SHAKERATO

Created by

KAYLA REID

NICK & NORA'S

Melbourne CBD, Victoria

Inspired from the roots of the Negroni itself, as a blend of the Milano-Torino and Shakerato with a Negroni soul, where the main components are elevated without overwhelming each other.



Ingredients

30ml Campari
20ml Cinzano Rosso
10ml Becherovka
3 small mint leaves
3 drops of saline solution
40ml Sparkling wine

Method

Shake all ingredients with ice, except the sparkling wine and double strain in a coupette. Add the sparkling wine. Express the essential oils of a lemon zest and use it as garnish on the side of the glass.

Bartender

KAYLA REID



Hailing from Brisbane and with around 10 years of hospitality experience, I've done a bit of everything.

Ranging from dive bars to beer boutiques and eventually settling into high volume premium cocktail and spirits bars, I feel I've gained a very rounded knowledge of the industry.

After running award winning cocktail and spirits bar, Savile Row, for around a year and a half I decided it was time to take a leap and move to Melbourne to further pursue my career.

My true passion is curating and developing drinks and being able to take the reins with creating the menu for Nick & Nora's Melbourne has been an amazing and rewarding journey.

Venue

NICK & NORA'S



Inspired by fictional murder solving duo Nick and Nora Charles from Dashiell Hammett's novel *The Thin Man*, Nick and Nora's Melbourne will bring the couples legendary soirées and love for all things cocktail and champagne to the modern day.

Nick and Nora's lavish offering champions cocktails, Champagne, Cognac and caviar in the luxury 80 Collins street development, complete with the Speakeasy Group's reputation for quality, flair and customer service.

The cocktail list created by award-winning bartender Kayla Reid features entire sections dedicated to one's imbibing preferences - each aptly named for the couple's extravagant and eccentric party guests.



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NEPTUNE NEGRONI RINSE

Created by

BROOK MCGUINNESS

NEPTUNE FOOD & WINE

Windsor, Victoria

The touch of Limoncello in this drink plays beautifully with the citrusy notes in the Negroni, highlighting them smoothly in a drink that is perfect for either before or after dinner.



Ingredients

30ml Campari
30ml London Dry Gin
30ml Vermouth Rosso
5ml Homemade Limoncello rinse

Method

Rinse rocks glass with the Limoncello, discarding the excess and set aside. Stir all other ingredients in a mixing glass with ice and strain in the rinsed rocks glass over fresh ice.

Garnish with orange wedge.

Bartender

BROOK MCGUINNESS



Having worked from the lofty views of Lui Bar learning from some of Australia's best, from the back of house to the front, it is hard to not only be inspired but force yourself to be innovative and expressive.

Through that portal, the world of Melbourne's hospitality and mixology has continually opened to me.

With Neptune Food & Wine, I am learning so much about the ins and outs of this business and it is amazing to be allowed to learn in a fun environment.

Venue

NEPTUNE FOOD & WINE



Neptune Food & Wine is a wine bar with a Euro-inspired menu, and a favourite with southside locals in Melbourne.

Low-lit and moody, Neptune gets the bougey times rolling with 300+ wines on high rotation plus a signature cocktail list with something for everyone.

Perch at the bar, in a booth, or go alfresco with patio and curb-side seating.



BACK TO COCKTAIL LIST

THE SPUR

Created by

TONY HUANG

THE CLOAKROOM MELBOURNE

Southbank, Victoria

A martini-style Negroni on the drier side with a beautiful vegetal profile. The salt from the Lacto Pineapple enhances the drink's complexity and clean fruitiness.



Ingredients

15ml Campari
30ml Espolon Blanco Tequila
60ml 1757 Vermouth di Torino Extra Dry
6 drops of Lacto pineapple saline solution

Method

Stir all ingredients in a mixing glass with ice and strain in chilled coupette.

No garnish.

HOMEMADE

TO MAKE THE LACTO PINEAPPLE SALINE SOLUTION:

METHOD

Dice pineapple with skin on; add 2% of sea salt in weight (i.e. 100g pineapple and 2g sea salt); let ferment in the fridge for 7 days; fine strain, bottle the liquid and keep refrigerated for up to three months.

Bartender

TONY HUANG



I was very privileged to be given this role as Bar manager last year.

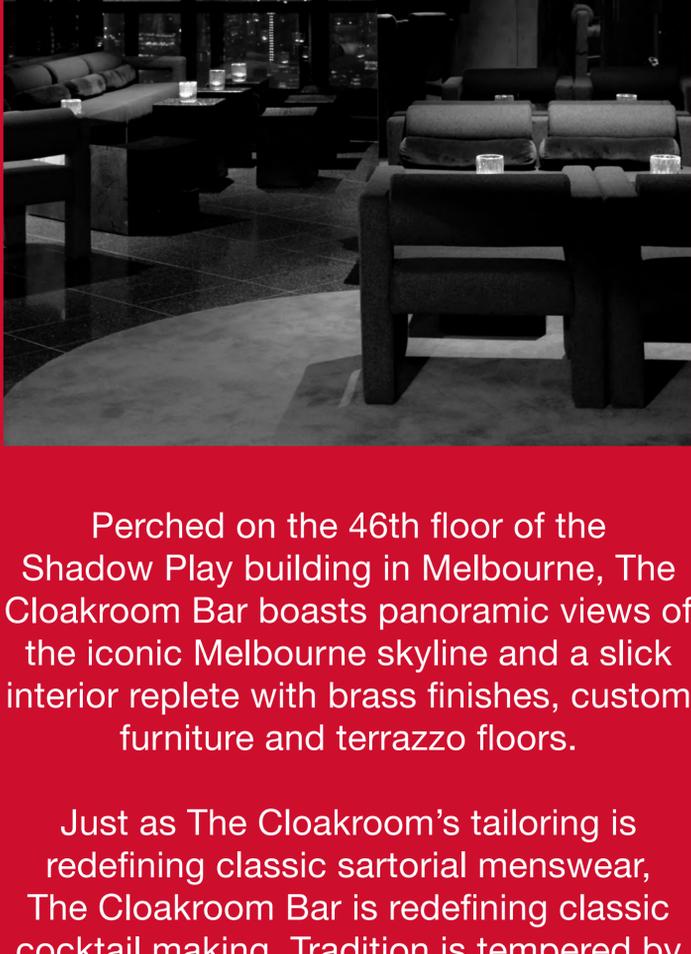
Prior to this I was the venue manager at Lui Bar and worked at beautiful venues such as Arlechin, Eau De Vie and Kisume.

I am from Brisbane originally, where my passion was inspired by working with Australia's top bartenders such as Kal Moore, Rinna Kato, John Highton, Martin Lange...etc. I love the creative and knowledge aspect of bartending, most of all looking after the guests.

I have been in the top placement of major cocktail competitions in Australia and I hope to achieve more in the future.

Venue

THE CLOAKROOM



Perched on the 46th floor of the Shadow Play building in Melbourne, The Cloakroom Bar boasts panoramic views of the iconic Melbourne skyline and a slick interior replete with brass finishes, custom furniture and terrazzo floors.

Just as The Cloakroom's tailoring is redefining classic sartorial menswear, The Cloakroom Bar is redefining classic cocktail making. Tradition is tempered by a modern, youthful exuberance.

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VALENSISI

(VAL-IN-SEE-SEE)

Created by

DONOUGH O'BRIEN BENSON

AMARILLO

Fitzroy, Victoria

A dark and delicious Amaro driven variation on the classic Negroni. It tempts with obscure ingredients and the charm of an old time favourite.



Ingredients

30ml Campari
30ml Wild Turkey 101 Bourbon
15ml 1757 Vermouth di Torino Extra-Dry
15ml Averna
1tsp of Braulio
1tsp of maple syrup
2 dashes of orange & fig bitters

Method

Stir all ingredients in rocks glass with ice cubes.

Garnish with orange zest.

Bartender

DONOUGH O'BRIEN BENSON



Being a permanent face of the bar scene in Melbourne for the last ten years, I've learnt from countless leaders in the industry and great friends alike.

In 2017 we were fortunate enough to open Amarillo, a European inspired space where the customer experience is key.

Venue

AMARILLO



A laid-back neighbourhood bar set in the heart of Fitzroy.

Amongst the hustle and bustle of Brunswick Street, Amarillo sets a new standard with a classic and simple setting reminiscent of the effortlessly stylish bars one would find in Europe.

The focus is on delicious wines, great cocktails, and seasonal fresh food served late into the night. Sit back and relax with friends in this mid-century European inspired bar with tall ceilings and beautiful light. Much like our favourite amari and the classic Negroni, Amarillo is timeless and welcoming.



BACK TO COCKTAIL LIST

VECCHIO SOLERA

Created by

OLIVIER REMY

ARLECHIN

Melbourne CBD, Victoria

Hints of nuttiness from the fortified wine and caramel like sweetness throughout add complexity to the bitter undertones. An interesting use of aromatic plants for this subtle and round Negroni.



Ingredients

30ml Campari
30ml Gin
22,5ml Amontillado Sherry
7.5ml Vin Santo (sweet)
3 to 4 dashes of Cynar
bay leaf
cracked nutmeg

Method

Stir all ingredients, including bay leaf and nutmeg, in a mixing glass with ice and strain in a coupette. Garnish with bay leaf and cracked nutmeg.

Bartender

OLIVIER REMY



From a very young age I've been fascinated by the high-end sector of the hospitality industry, I started my career in a luxury hotel in Paris.

After three years of growing in the company, I decided to move back to Morocco, the country where my heart belongs.

There I continue to develop my skills within The Royal Mansour in Marrakesh for a year.

Looking for new challenges I flew over to Melbourne.

Now working for the Grossi family as Venue Manager of Arlechin, a charming speakeasy hidden in a main lane of the CBD.

It has outstanding food made by Chef Guy Grossi and remarkable skilled people who share their passion for excellence to our guest every day.

Venue

ARLECHIN



A luxurious bar where food, drink and mischief meet.

We've elegantly transformed a little space off Mornane Place into a sophisticated yet relaxed Melbourne destination.

Our food is Italian seasonal and simple, sometimes cheeky, always delicious. Drinks are our thing, with handcrafted cocktails and a considered list of local and imported wines you can seek both comfort and adventure.

A casual drink, a feast or a night cap – we warmly welcome you.



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WATTLESEED NEGRONI

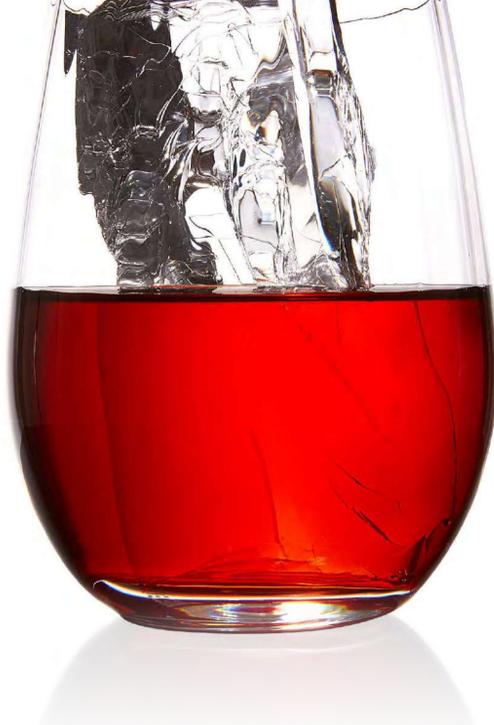
Created by

LUKE WHEARTY

BYRDI

Melbourne CBD, Victoria

A simple take on the classic Negroni using native Australian wattleseed for a uniquely Australian twist.



Ingredients

25ml Campari
25ml Gin
25ml Vermouth Rosso
Wattleseed
Salt

Method

Batch the drink and bottle.
To serve, pour 75ml in a rocks glass over ice block.
Garnish with a mandarin segment, dipped in dark chocolate and a pinch of smoked sea salt.

HOMEMADE

TO MAKE A 3L BATCH:

INGREDIENTS

1L Campari
1L Gin
1L Vermouth Rosso
30g Wattleseed
2g Sea salt

METHOD

Combine all ingredients in vacuum sealed bag;
let macerate overnight at room temperature;
strain through superbag and then coffee filter, bottle and keep refrigerated.

Bartender

LUKE WHEARTY



Luke has travelled the world and gained a wealth of accolades along the way. He cut his teeth (so-to-speak) at the internationally acclaimed Der Raum, as head bartender, winning multiple awards.

Luke then moved to South East Asia where he worked at the highly acclaimed Tippling Club. Luke and Aki then joined forces in Singapore, opening Oxwell & Co in 2013. They then went on to open a trail-blazing cocktail bar by the name of Operation Dagger in Singapore, and then Outrage of Modesty in Cape Town.

Luke & Aki's latest creation has taken them back to their hometown, Melbourne with BYRDI.

Venue

BYRDI



BYRDI is the latest venue from cocreators Luke Whearty & Aki Nishikura, bar operators, innovators & drink creators. Creativity is evident in everything they do, and they do it with passion.

Between them they have over 20 years' experience. And what an adventure it's been. They've travelled far and wide, each new place shaping them.

BYRDI is a bar that is uniquely Australian, where the local environment informs the drinks.

BYRDI /'bɛ:di/ Noun
Informal. To be shaped by or adapt to the environment around you.
Origin English, Bird /bɛ:d/. A mammal who has evolved and continues to be shaped by the nature of its surroundings.



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BITTER PEACH SYMPHONY

Created by

LAUREN KRAFT

ALFRED'S PIZZERIA

Perth, Western Australia

Flavours that remind us of a summertime Aperitivo are combined in this fruity and round Negroni, that bares elegance and balance.



Ingredients

20ml Campari
20ml Russell's Reserve 10yo Bourbon
20ml Amaro
20ml Peach puree

Method

Stir all ingredients in a mixing glass with ice and strain in a rocks glass over ice cubes.

Garnish with grapefruit zest.

BARTENDER

Lauren Kraft



When Lauren was a young girl, she dreamed of being a baseball (Simpsons Reference).

That soon died & now with over a decade of bartending experience and an encyclopedic knowledge of Simpson's references, she runs Alfred's Pizzeria in Perth.

VENUE

Alfred's Pizzeria



Tucked away downstairs you will find all of your favourite things.

Late night pizza, drinks & tunes.

7 days a week.

Just step through the telephone booth door and head downstairs.



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PEPPERONI NEGRONI

Created by

BRAEDEN LA MARR

EZRA POUND

Perth, Western Australia

Rich, savory, unapologetically fatty and with a smoky aroma.

If umami wasn't a fancy word, we would use it to describe this drink.



Ingredients

30ml Salami fat-washed Campari
30ml Sun-dried tomato infused Gin
30ml House smoked Cinzano Rosso

Method

Stir all ingredients in a mixing glass with ice and strain in a rocks glass over an ice block. Garnish with a salami slice and cornichon on a cocktail skewer.

HOMEMADE

TO MAKE SALAMI FAT-WASHED CAMPARI:

METHOD

Cook down salami in a pot; extract oils and drain to remove the solids; combine salami oils and Campari in a container; place in the freezer to allow the oils to freeze (3-4h); strain through a fine sieve or coffee filter; bottle.

TO MAKE SMOKED CINZANO ROSSO:

METHOD

Half fill a bottle or decanter with Cinzano Rosso; fill the bottle up with smoke through a smoking gun, swirl the liquid to incorporate the smoke for 120 seconds; decant, bottle and keep refrigerated for up to six months.

TO MAKE SUN DRIED TOMATO INFUSED GIN:

METHOD

Drain oil from semi sun-dried tomato (wash if required); infuse tomatoes with gin overnight; fine filter and bottle.

Bartender

BRAEDEN LA MARR



I began my Bartending Career in nightclubs, before Starting at Ezra Pound as a glassy in 2011.

After taking over management in 2013 and a brief hiatus, I stepped into ownership of EP in 2018.

I took home a win at Wild Turkey's Spirit of the Wild 2019 which was a national comp, but have never really considered myself a competitive bartender, I just like making drinks.

Venue

EZRA POUND



Ezra Pound was part of the first wave of small bars that opened in Perth in 2009.

We took our inspiration from the prohibition era in America, where venues were forced to sneakily provide libations without alerting authorities. With this in mind, we created a welcoming, intimate, low-key venue that aims to remain hidden from much of the populace.

Our aim is to reward those who venture into Northbridge to find us. Now under new management, Ezra Pound strives to push the boundaries of cocktail methods and techniques through its cocktail menus, constantly refining and evolving their practice.



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PINEAPPLE NEGRONI

Created by

TOM KEARNEY

FOXTROT UNICORN

Perth, Western Australia

Delicious just like a Negroni, with a hint of pineapple.

A drink made to be enjoyed while having a good time.



Ingredients

30ml Campari
30ml Vermouth Rosso
20ml Gin
5ml Pineapple syrup
5ml Crème de banane

Method

Stir all ingredients in a rocks glass over an ice block. Garnish with orange zest.

It can also be batched and bottled, keep refrigerated.

BARTENDER

Tom Kearney



This is our bar manager Tom Kearney, he does a lot of things, but most importantly he makes great drinks and shows guests great times.

VENUE

Foxtrot Unicorn



Hiding underground in an old bank vault built in 1887, our bar was once home to the Western Australian Club.

The walls of Foxtrot Unicorn have seen some shenanigans in their time, and we're about to show them some more.

There's no kitschy theme to speak of, just a jarrah-clad haven for cocktail lovers, packed to the rafters with up-cycled materials and vintage WA hospitality history.

You'll be taken care of by a ragtag bunch of Perth's most awarded bartenders who are obsessed with finding the best produce from near and far.

Expect to find all sorts of fine spirits, classic and modern cocktails and an eclectic wine list.



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DEADSHOT NEGRONI

Created by

ALASTAIR WALKER

DEADSHOT

Grey Lynn, Auckland, New Zealand

A balance of dry and sweet, with a bitter and slightly hot after taste.

Aromatic botanicals sit along side the Campari for a unique gran finale.



Ingredients

15ml Campari
15ml Aquavit
15ml Gentian liqueur
15ml Dry vermouth
1tsp of chilli gin

Method

Stir all ingredients in a rocks glass over an ice block.

Garnish with lime zest.

Bartender

ALASTAIR WALKER



Owner, operator of Deadshot.

Bar tending for 15 plus years, with a passion for the method and production of cocktails.

Taught in the Milk & Honey style of bar tending along with his wife Heather Garland, they have opened two bars that follow in this style.

With a strong love for spirit forward drinks and spirits in general the Negroni is a 'go to' for any bar tender that likes to play around with the classics, as it is for Alastair.

Venue

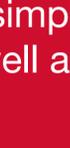
DEADSHOT



Deadshot is a purist classic cocktail bar peddling personalised drinks, to a 70's rock soundtrack with the clear intention of spoiling you.

Service is warm and welcoming, the bartender joins you at the table, has a chat about your tastes and works with you to find your perfect drink.

Rather than complicated elaborate recipes, drinks have few ingredients and method and production are king. Emphasis is on making simple classic style cocktails, as well as they can be made.



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ELDERFLOWER NEGRONI

Created by

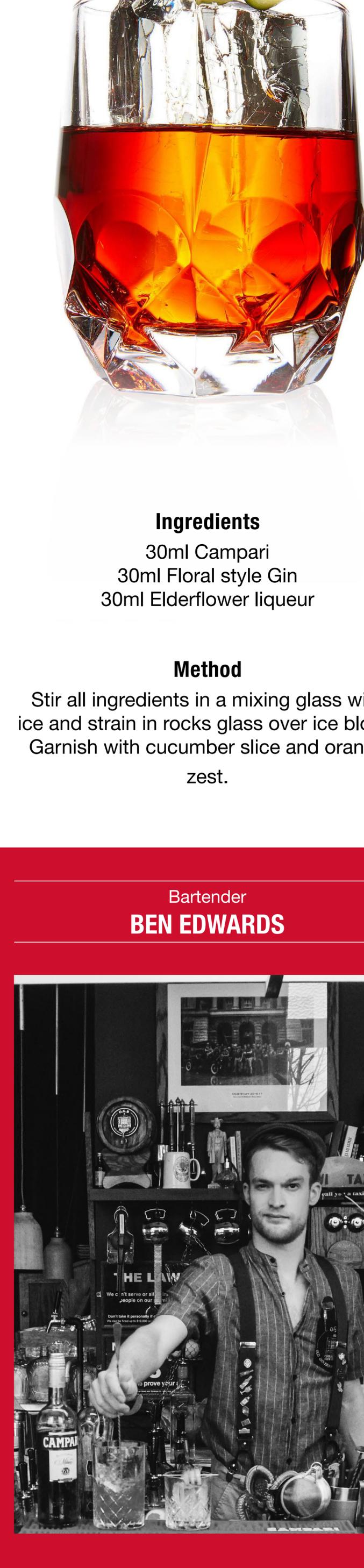
BEN EDWARDS

O.G.B

Christchurch, New Zealand

The familiar bitterness from Campari is balanced with the elderflower's sweetness and floral elements of the gin.

A midsummer walk in a garden.



Ingredients

30ml Campari
30ml Floral style Gin
30ml Elderflower liqueur

Method

Stir all ingredients in a mixing glass with ice and strain in rocks glass over ice block. Garnish with cucumber slice and orange zest.

Bartender

BEN EDWARDS

I was born and raised in Hampshire, a county on the southern coast of England, and made the move to New Zealand in 2017.

I quickly found myself at O.G.B and have been in love with the place since.

My passion for mixology and creating unique cocktails quickly grew, which allowed me to become Head Bartender at O.G.B in 2019.

Since then I have been nominated for Bartender of the Year for the Christchurch Hospitality Awards. I am most known for setting things on fire behind the bar, but strictly for entertainment purposes!

Venue

O.G.B



A speakeasy style Bar housed in the 'old government buildings' in Cathedral Square.

Known for our extensive drinks list, house cocktails and live music, O.G.B has become the loungeroom of Christchurch, pouring the heritage back into the city pint by pint.

Just down the hall you will find Parlour Cocktail Bar & Woodward's Barber Shop.

Overlooking Cathedral Square is a charming outdoor Courtyard which has become increasingly popular all year round.

O.G.B is not just a bar, it is an experience that has become a staple for the city since we opened post-earthquake.

Complete with staff dressed in 1930's attire, authentic vintage antiques, an Austin 10 that sits proudly at the front of the building, and our Proprietor who lives above the bar.



BACK TO COCKTAIL LIST

UPPER HAND

Created by

ALEX VOWLES

HAWTHORN LOUNGE

Wellington, New Zealand

Rich and decadent, but lively. The cognac ekes out more rich rhubarb and cacao notes from the Campari and is balanced by a splash of acidity and effervescence from the champagne. Luscious.



Ingredients

15ml Campari
30ml Cognac
15ml Vermouth Rosso
2 dashes of Cacao bitters
30ml Champagne

Method

Stir all ingredients except champagne in a mixing glass with ice and strain in a chilled coupe.

Add the champagne and garnish with a brandied cherry.

Bartender

ALEX VOWLES



Having grown up bartending in Australia, I moved to Wellington in 2017, whereupon I was offered a role at Hawthorn Lounge.

In my time here, I have devoted myself to learning about classic cocktails, flavour, and mixological history while trying to keep a breadth of industry trends.

At Hawthorn I have the opportunity to combine all of these elements to create a truly unique experience for our guests.

Venue

HAWTHORN LOUNGE



The Hawthorn Lounge is an intimate and inviting little speakeasy that is a home away from home for both the cocktail connoisseur and the cocktail curious.



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imbibe & CAMPARI

NEGRONI WEEK

SEPTEMBER

14th 20

raise a negroni to your bar

NEGRONIWEEK.COM

Negroni Week is an annual celebration of the iconic Negroni, presented by Imbibe Magazine and Campari, to raise money for charitable causes around the world.

Since its inception in 2013, participating Negroni Week venues have collectively raised nearly \$3 million. In the wake of the global COVID-19 pandemic, bars and bartenders have been affected particularly hard, and after years of helping others, now they are the ones that need support.

This Negroni Week (September 14-20), we are supporting the Australian hospitality industry and workers in need through our charity partner, Help Out Hospo.

So, if you have enjoyed this recipe guide and been inspired by the passion and creativity of these bartenders, please raise a Negroni to your bars.

Head to negroniweek.com to donate today!



[Make Donation Now](#)

LOOKING FOR SOME MORE INSPIRATION FOR YOUR NEGRONIS?

We hope we have inspired you with some of the most creative Negroni twists that the Southern Hemisphere has to offer.

Don't forget to [Download Volume One](#) of the Negroni Cocktail Book to find out more about the history of the Negroni and 10 Classic Negroni recipes plus expert tips to help you make the perfect Negroni at home.

If you are ready to try your hand at making your favourite Negroni, why not share your creation with us on Instagram and tag:

@campariAU
#NegroniBook
#MyNegroni

The Negroni Cocktail Book – Classic Recipes & Contemporary Twists

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NOT FOR SALE

Get the facts DrinkWise.org.au