

# ALCHEMY DISTILLERS

*DISTILLED AND CRAFTED IN OUR MOUNTAIN TOWN.  
WE ARE THE PEOPLE OF TOMORROW WHO CHOOSE TO LIVE  
OUTSIDE THE SQUARE, WE WILL ALWAYS CREATE AND SHALL  
NEVER CONFORM BECAUSE NOBODY REMEMBERS NORMAL.  
LIVE LIFE ON YOUR OWN TERMS*

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# TASTINGS

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*All tastings are redeemable with any Alchemy bottle purchase*

## **HOSTED TASTING – \$10 PER PERSON**

Go on a guided journey and try a selection of three of our award-winning spirits. Learn our unique approach to distillation, the origins and tasting notes of each spirit.

Tastings run every 30 mins

Duration approx. 25 mins

1 to 12 people per tasting

Please ask one of our friendly staff to book.

## **PURIST FLIGHT – \$10 PER PERSON**

Designed for those wanting to taste our spirits as they are. Our Classic Vodka, Citrus Vodka and Chamomile Gin served straight up accompanied with tasting notes.

## **MIXER FLIGHT – \$15 PER PERSON**

From mixers to garnishes, taste how we recommend serving at home.

Classic Vodka served with Capi soda, garnished with lime

Citrus Vodka served with Capi Yuzu soda, garnished with lemon

Camomile Gin served with Capi Dry Tonic, garnished with pink grapefruit

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# C O C K T A I L S

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## **THE BEES KNEES – \$17**

Alchemy Chamomile Gin, fresh lemon juice, Yarra Valley Honey Co. Syrup, garnished with a lemon twist.

## **YARRA VALLEY LOVE – \$17**

Alchemy Classic Vodka, Domaine De Canton Ginger Liqueur, fresh lime juice and a dash of bitters.

## **ESPRESSO MARTINI – \$18**

Alchemy Quinoa Vodka, fresh cold drip coffee from Hominy Southern Kitchen, coffee liqueur and aquafaba.

## **RUBY SOHO – \$18**

Alchemy Citrus Vodka, Aperol, fresh lemon juice, garnished with a slice of pink grapefruit.

## **SOUTHSIDE – \$17**

Alchemy Chamomile Gin, fresh lime juice, garnished with mint from our garden.

## **BRAMBLE – \$17**

Alchemy Chamomile Gin, fresh lemon juice, Monin Blackberry syrup, garnished with a slice lemon.

## **THE BIJOU – \$18**

Alchemy Chamomile Gin, Maidenni Sweet Vermouth and Green Chartreuse.

## **GRAPEFRUIT NEGRONI – \$18**

Alchemy Chamomile Gin, Pampelle grapefruit aperitif, Maidenii Sweet Vermouth, garnished with a slice pink grapefruit.

*Classic cocktails also available, ask our friendly staff.*

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# DRINKS CONT.

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## **GIN & TONIC – \$10**

*Alchemy Chamomile Gin, Capi Dry Tonic, garnished with a slice pink grapefruit.*

## **CAPI SODAS – \$5**

*Yuzu Soda*

*Blood Orange*

*Lemonade*

*Cola*

*Ginger Beer*

*Dry Tonic*

*Soda Water*

## **VODKA & SODA – \$10**

*Your choice of Alchemy Vodka - Classic or Citrus, served tall with Capi soda, garnished with in season citrus.*

## **BEERS – \$8**

*A rotating selection of tins from near and far, ask our bar staff what on offer this month.*

## **WINES – GLS \$10 - BOT \$38**

*A rotating selection of wines from near and far, ask our bar staff what on offer this month.*

## **COFFEES, TEAS & HOT CHOC**

*Made onsite by Hominy Southern Kitchen, see Eric and the team to order and enjoy anywhere on the property.*