# Descome to SPICE TRADER





These signatures are derived from the wanderings and travels of Sir Hugh Dixson, who traversed the spice routes in a bygone era to learn and understand more about other worlds and lands. Bringing back his finds to cultivate and propagate in Summer Hill, here in Sydney in the 1800's. These cocktails give a nod to these travels and a twist of some classics to lead us into an amazing Sydney summer.

#### **DIXSON'S PASSION**

23.00

Conjured from the tropics, this is a sweet refreshing citrus and complex cocktail with a nutty finish. The spices of nutmeg & clove are the stars of the show with a hint of passionfruit and hazelnut.

Nutmeg & Clove infused Vodka, Frangelico, Passionfruit Puree, Hazelnut Syrup, Lime Juice, Egg White

**S'MORES** 23.00

A dreamy dessert inspired creation – and play on the classic Smores dessert. Cacao, from the Americas of old and S'mores from the Americas of new! The spice enhances the chocolate flavours, and a garnish of marshmallows to finish with a touch of coconut balances things out perfectly.

Vodka, White Cacao, Baileys, Coconut Water, Toasted Marshmallow Syrup

#### YELLOW SUNSET SKY

24.00

This one packs a punch, floral and sour notes throughout. Old world Lavender known for its medicinal purposes, enhances the gin and creates a floral botanical note. The saffron infusion connects the dots with the bitterness of the lime originally from Asia's archipelagos creating a great balance.

Saffron infused Gin, Cointreau, Lime Juice, Lavender Syrup, Lavender bitters

#### PURPLE PEPPER

22.00

Sweet, sour, floral & spicy with the perfect dash of bubbles. A throwback to the East India Company with peppery notes takes this drink to another level and adds a kick.

Peppercorn infused Gin, Crème de Violette, Lemon Juice, Blueberry Syrup, Soda

#### MAPLE BACON OLD FASHIONED

25.00

A delicate balance of sweet and savoury. Ancient Chinese spices of star anise and cloves combine with the bacon infusion, adding a multi-sensory experience.

Bacon infused Bourbon infused with Star Anise & Cloves, Orange Bitters, Maple Syrup





#### DECONSTRUCTED APPLE PIE

23.00

A play on the classic dessert, known and loved. Spice infused in whiskey, cinnamon liqueur and apple notes combine to re-create the flavours in an apple pie in liquid form.

Cinnamon, Nutmeg & Cardamom infused Whiskey, Fireball, Apple Juice, Lemon, Egg White

#### TRADERS MARGARITA

24.00

Habanero infused tequila creates a spicy finish with the hero flavours of the chilli pepper native to Cuba shining through. Cucumber cools and balances the overall finish.

Habanero & Cucumber infused tequila, Lime Juice, Agave Syrup

#### **SMOKE & SPICE**

24.00

Ginger and Cardamom, known for civilisations for their healing qualities combine with a smokey spirit. Juice of orange and aloe vera bring in a refreshing element of balance.

Ginger & Cardamom infused Mezcal, Cointreau, Orange Juice, Aloe Vera, Lime

#### GINGERBREAD MAN

22.00

Spiced rum allows the ginger and orgeat syrup to combine with the almond liqueur, to transport you to the Caribbean once sip at a time.

Spiced Rum, Amaretto, Lime, Ginger Syrup, Orgeat Syrup, Egg White, Angostura Bitters

#### TROPICAL HARMONY

24.00

Spiced Rum elevates this tropical concoction. Passionfruit, mango and coconut combine to create a Caribbean melody

Spiced Rum, Malibu, Mango Nectar, Lime Juice, Passionfruit, Green Chartreuse

\*CLASSIC COCKTAILS & MOCKTAILS AVAILABLE UPON REQUEST





## **BEERS**

Furphy	11.00
Hahn Light	11.00
Kirin Ichiban	12.00
Moretti	12.00
White Rabbit	14.00

### **CIDERS**

Pipsqueak 12.00





SPARKLING & CHAMPAGNE	GLS	BTL
Chandon Brut NV Yarra Valley, VIC Moet & Chandon Imperial NV Champagne, 2014 Taittinger Brut Millesime Champagne, France	18.00 26.00	78.00 160.00 190.00
ROSE		
2021 M De Minuty AOP, Cotes de Provence, France	17.00	75.00
WHITE		
2022 Riorret Eastern Ridge, Chardonnay, Yarra Valley 2020 Gustavshof Rheinhessen Riesling, Germany 2022 Catalina Sounds Sauvignon Blanc, NZ	19.00 16.00 15.00	110.00 72.00 70.00
RED		
2019 Handpicked Collection Pinot Noir, Tasmania 2020 Craggy Range Appellation Syrah, Hawkes Bay NZ 2021 Hesketh Regional Selection, Coonawarra, SA	19.00 18.00 16.00	85.00 85.00 75.00

Full wines list by the bottle available upon request.





## **VODKA**

Belvedere	14.00
Belvedere Smogory	15.00
Grey Goose	14.00
Ketel One	11.00
Ketel One Citroen	12.00
Smirnoff Green Apple	11.00
Smirnoff Raspberry	11.00

## **GIN**

Big River Cinn Gin	12.00
Brookies Bryon Slow Gin	12.00
Canaima	14.00
Four Pillars Olive Leaf	13.00
Four Pillars Rare Dry	12.00
Four Pillars Spiced Negroni	13.00
Four Pillars Yuzu	13.00
Gordon's Pink Gin	11.00
Kangaroo Island Mulberry	13.00
Kangaroo Island Old Tom	13.00
Never Never Dark	14.00
Never Never Fancy Fruit Cup	12.00
Never Never Oyster Shell	13.00
Roku Gin	13.00
Seven Seasons Green Ant	15.00
Tanqueray	11.00
Tanqueray 10	16.00





## **W**HISKEY

The state of the s	14.00
Aerolite Lindsay	14.00 13.00
Amrut	
Auchentoshan	13.00
Canadian Club	12.00
Clynelish	16.00
Darkness	14.00
George Dickel	12.00
Glenfiddich Gran Reserva	50.00
Glenmorangie 10	13.00
Glenmorangie 18	28.00
Jameson	12.00
Jameson Black Barrel	14.00
Johnnie Walker Black Label	11.00
Johnnie Walker Blue Label	48.00
Johnnie Walker Gold Label	13.00
Kavalan Podium	20.00
Kurayoshi	20.00
Lagavulin	19.00
Lark	44.00
Matsui Tottori	14.00
Morris	14.00
Nikka Coffey Grain	18.00
Oban 14	18.00
Rittenhouse Rye	14.00
Starward Nova	15.00
Starward Solera	14.00
Talisker 10	
Westward Stout Cask	14.00
Willet Rye	17.00
willet kye	21.00





## **BOURBON**

Jack Daniels	11.00
Jack Daniels Single Barrel	15.00
Jim Beam	11.00
Makers Mark	13.00

## **RUM**

Archie Rose White Cane	13.00
Bundaberg	11.00
Bundaberg Small Batch	12.00
Captain Morgan Black	12.00
Cargo Cult	11.00
Diplomatico Planas	14.00
Diplomatico Reserva Exclusiva	15.00
Doorlys	14.00
El Dorado	12.00
Husk	13.00
Kraken	12.00
Pampero Blanco	11.00
Pampero Especial	12.00
Plantation 3 Stars	12.00
Plantation Dark	12.00
Plantation Pineapple	13.00
Plantation XO	15.00
Ron Zacapa 23	15.00
Ron Zacapa XO	40.00
Sailor Jerry's	12 00





## **COGNAC**

Hennessy VSOP	20.00
Hennessy XO	45.00
Hine XO	45.00
Pierre Ferrand Ambre	14.00

## **APERITIF**

1757 Vermouth Di Torino Rosso	11.00
Antica Formula	12.00
Aperol	10.00
Cinzano Bianco	10.00
Cinzano Rosso	10.00
Fernet Branca	11.00
Mancino Vermouth	10.00
Noilly Prat	10.00
Rinomato Americano Bianco	11.00
Rinomato Bitter Scuro	11.00
Suze	10.00





## **LIQUEUR**

Amaro Montenegro	10.00
Brookies MAC	12.00
Chambord	10.00
Cointreau	10.00
D.O.M Benedictine	11.00
De Kuyper Apple	11.00
De Kuyper Butterscotch	11.00
Disaronno	11.00
Drambuie	11.00
Frangelico	11.00
Galliano Black	10.00
Galliano White	11.00
Grand Marnier	11.00
Kahlua	11.00
Licor 43	10.00
Luxardo	11.00
Malibu	10.00
Marionette Apricot Brandy	11.00
Marionette Mure	12.00
Marionette Peach	12.00
Midori	12.00
Mr Black	11.00
Mr Black Amaro	11.00
Nixta	11.00
Pama	11.00
Paraiso	11.00
Passoa	11.00
Pernot Absinthe	14.00
Pierre Ferrand Dry Curacao	16.00
Pimms	11.00
Seven Seasons Honey & Wattle Seed	13.00
Southern Comfort	11.00
St Germain	11.00
Tia Maria	11.00