

“Making a cocktail is an art, like a theatre.

A bar is the stage for many performances, not only the bartender’s, but also the customers in the bar. The bartender is doctor, psychologist and psychiatrist in one”.

Salvatore Calabrese “The Maestro”



Signature Cocktail

Imperial Rouge

Wyborowa Exquisite
Orange Blossom Water
Raspberries
Pineapple Juice
Lime Juice

Gold Flakes & Orange Bitters

\$16

Cocktail Directory

Emporium Signature Cocktail [Page 1](#)

Sour Cocktails [Page 2](#)

Straight Up Cocktails [Page 2](#)

Long Cocktails [Page 3](#)

Emporium Favourites [Page 3](#)

Emporium Classics [Page 4](#)

Champagne Cocktails [Page 5](#)

Sensory Drinks [Page 6](#)

Champagne and
Sparkling Wines [Page 7](#)

White Wine [Page 8](#)

Red Wine [Page 9 – 10](#)

Dessert & Fortified Wine [Page 11](#)

Beer & Softdrinks [Page 12 - 13](#)

Emporium Sours

Basil and Lemon Drop Martini 17.0

Bombay Sapphire, Limoncello Liqueur, lemon juice and a homemade sweet basil and ginger syrup, finished with orange bitters.

Cha Cha Cha 16.0

Wyborowa Vodka, Cherry Liqueur, lemon juice, char-grilled cherry and orange glaze and shaken hard with egg white.

Cinders Mist 17.0

Herradura Reposado, Laphroaig, lemon juice and Cuban Cigar syrup.

Emporium Straight Up

Johnny Cash Martini 17.0

The simple combination of Woodford Reserve Bourbon, sweet Vermouth and orange bitters.

Misty Widow 17.0

Apricot Liqueur, Belvedere Pomarańcza and passionfruit.

License to Twist 17.0

Refreshing lemon and cranberry, mixed generously with Aperol and Belvedere Citrus Vodka, garnished with flamed orange.

Wyborowa Martini 16.0

Spiced meets sweet in this beautiful blend of Wyborowa Vodka, fresh strawberries, quince syrup finished with a clove and pineapple foam.

Emporium Long

Bitterly Beautiful 17.0

A refreshing mix of crushed kaffir lime leaves, fresh pineapple and lime juice, mixed with Cazadores Reposado, Antica Formula and Campari.

Maple Julep 16.0

Woodford Reserve Bourbon, maple syrup, orange bitters, mint and chocolate.

Midnight Sun 17.0

A succulent blend of Finlandia Mango Vodka, Aperol, fresh passionfruit, lemon and topped with soda.

Cuban Sling 17.0

A Tiki style creation, using Bacardi Superior, Bacardi 8, coconut syrup, mango and fresh lime and pineapple juice.

Emporium Favourites

Rouge Lips 17.0

The aromatic South Gin married with Chambord, muddled lemon, lime and strawberries, shaken with a dash of elderflower and cranberry juice.

Gingerbread Man 17.0

Wyborowa Vodka infused with vanilla, Chocolate Liqueur, Butterscotch Schnapps and Frangelico, blended with a hint of gingerbread syrup and homemade crumble mix.

Strawberry Blonde 17.0

A popular combination of freshly muddled strawberries, basil and sugar drowned In Absolut Kurrent, Chambord, lemon juice and a touch of cranberry juice.

Emporium Classic Cocktails

Hemingway Daiquiri 16.0

Bacardi Superior, Maraschino Liqueur, pink grapefruit juice, sugar and lime, served straight up. Created by Constantino Ribailagua at La Floridita Bar, Havana Cuba.

Wibble 16.0

This great alternative to the Cosmopolitan was created in London by Dick Bradsell. Plymouth Gin and Plymouth Sloe, pink grapefruit juice, sugar, crème de mure and fresh lemon, served straight up.

Trader Vic's Mai Tai 16.0

An original Tiki creation, invented by Trader Vic in 1933. A mixture of Appleton VX Rum, fresh lime juice, Orange Curacao and rock candy syrup, topped with crushed ice and garnished with a sprig of mint.

Manhattan Cocktail 16.0

This version of the Manhattan was created by Harry Johnston, author of 'New and Improved Bartenders Manual 1882' and incorporates Rye Whiskey, sweet Vermouth, Orange Curacao, Absinthe, stirred over ice and served straight up.

South Side 16.0

This refreshing drink was made famous at the "21" Club, New York, with Plymouth Gin, fresh lime juice, sugar and mint served straight up.

Negroni 16.0

Bombay Sapphire, sweet Vermouth and Campari, stirred down over ice. Named after Count Cammillo Negroni in the 1920's, when he ordered an Americano with Gin at Café Casoni in Florence.

Champagne Cocktails

Classic Champagne Cocktail 17.0

Martell VS Cognac floated atop of chilled Mumm Cordon Rouge and an Angostura soaked sugar cube.

Champagne Julep 17.0

Strawberries, pineapple and mint, stirred over ice with Mumm Champagne and served long.

Wobble 15.0

Crème de mure, shaken with fresh lemon and pink grapefruit juice, served long and topped with New Zealand Bubbles.

Champagne Mojito 17.0

Havana, fresh mint leaves, lime juice, sugar and Mumm Champagne.

Honey & Berry Bellini 15.0

Homemade mixed berry and honey puree topped with Deutz New Zealand.

Sensory Drinks

These drinks help you enjoy your drink while listening to famous music tracks from different aspects of life. All you need to do to secure yourself a wonderful soul lifting, mouth – pleasing, tummy – tickling sensory cocktail is leave your Drivers Licence with the bartender and get that Ipod shuffling all the way down to the bottom of your glass !

Mojito while listening to samba music	16.0
Cosmopolitan while listening to sounds of Sex in the City	16.0
Manhattan while listening to New York, New York	16.0
Emporium Sea Breeze while listening to Sounds of the Sea	16.0
Bacardi and foamed Red Bull while listening to sounds of Latin House	16.0

Emporium Hotel: Cocktail Bar Wine List

	Glass	Bottle
Deutz NV (Marlborough, NZ)	9	50
Chandon Vintage Rosé 2004 (Yarra Valley, VIC)	11	60

Champagne

Choisel NV (Champagne, France)	16	75
Mumm NV (Reims, France)	20	115
Pol Roger blanc de blanc (Epernay, France)		120
Billecart NV (Ay, France)	22	130
Louis Roederer (Reims, France)		180
Gosset Grand Reserve (Reims, France)	35	200
Perrier Jouet (Epernay, France)		300
Dom Perignon 1999 (Epernay, France)		350
Krug NV (Reims, France)		375
Louis Roederer Cristal 2001 (Reims, France)		450

White Wine

	Glass	Bottle
Stoneleigh Sauvignon Blanc 2007 (Marlborough, NZ)	9	40
St Hilary Chardonnay 2006 (Padthaway, SA)	9	40
Seifried Pinot Gris 2006 (Nelson, NZ)	10	45
Tulloch Verdelho 2006 (Hunter Valley, NSW)	10	45
Louis Latour Duet Viogner Chardonnay 06 (Burgundy, France)	10	45
Mt Adam Unoaked Chardonnay 2007/08 (Barossa Valley, SA)	11	50
Penfolds Trial Bin Semillon 1996 (Adelaide Hills, SA)		55
Petaluma Riesling 2006 (Hanlin Hill, SA)	12	55
Maven Sauvignon Blanc 2007 (Marlborough, NZ)	12	55
Domaine Laroche Petit Chablis 2006 (Chablis, France)	11	60
Cloudy Bay Chardonnay (Marlborough, NZ)	15	70
Dom Laroche Chablis Fourchammes 375ml (Chablis, France)		145
Leeuwin Art Chardonnay 2004 (Margaret River, WA)		130
Domaine Etienne Sauzet Puligny Montrachet Champ Canet 2001 (Burgundy, France)		300

Red Wines

	Glass	Bottle
Stoneleigh Rosé 2006 (Marlborough, NZ)	9	40
Mr Riggs Gaffer Shiraz 2006 (McLaren Vale, SA)	9	40
Katnook Founders Block Merlot 2004 (Coonawarra, SA)	10	45
Maven Pinot Noir 2006 (Marlborough, NZ)	10	45
Barambah First Grid Cabernet Sauvignon 2005 (South Burnett, QLD)	10	50
Old school The Graduates Cabernet Sauvignon 2005 (Barossa Valley, SA)	12	55
Penfolds Koonunga Hill Shiraz Cabernet 2006 (Barossa Valley, SA)		50
Montana Reserve Pinot Noir 2006 (Marlborough, NZ)	12	55
Cape Mentelle Shiraz 2004 (Margaret River, WA)	14	65
Cullen Cabernet Sauvignon Merlot 2005 (Margaret River, WA)		70
Gibbston Valley Pinot Noir 2004 (Central Otago, NZ)		100
The Lane Cabernet Sauvignon 2003 (Adelaide Hills, SA)		120

Red Wines continued

	Glass	Bottle
Mongeard – Mugneret Pernand 2005 “Les Vergelesses”		140
Mongeard – Mugneret Savigny “Les Narbantons” 2005		150
Mongeard – Mugneret Beaune “Les Avaux” 2005		150
Chateau La Lagune 1995 (Haut Medoc, Bordeaux, France)		200
Mongeard-Mugneret Nuits Saint Georges 1er Cru “Les Boudots” 2000 (Burgundy, France)		240
Penfolds RWT Shiraz 2004 (Barrosa Valley, SA)		300
Armand Rousseau Ruchottes - Chambertin 1999 (Burgundy, France)		420
Armand Rousseau Chambertin 1999 (Burgundy, France)		600
Penfolds Grange 1997 Shiraz (Barossa Valley, SA)		600

Degustation Molecular Tasting Plates

Bookings Essential

Tasting plate for one : 18.0

Deconstructed Bloody Mary: Cracked pepper and basil lime juice, roasted capsicum, basil, pepper and garlic vodka with tomato juice and pickled onions

Deconstructed Mojito with a Passionfruit and Apple Foam: Roasted lime chip, lime and rum jelly, passionfruit and apple foam

Deconstructed Mango French Martini: Blueberries, fresh mango sorbet, lychees, lime and sugar

Tasting plate for two : 36.0

Deconstructed Bitter Cherry Raspberry and Grapefruit Negroni; Smoked bitter cherry, raspberry coulis, lemon infused Gin and grapefruit foam

Deconstructed Botrytis and Cheese: Botrytis dessert wine sorbet and blue cheese

Solid Bramble: Solid Gin, crème de mure foam, lemon sorbet.

Dessert Wines

De Bortoli Noble One Botrytis Semillon, 375ml
(Riverina, NSW)

Glass

Bottle

55

Cloudy Bay Late Harvest, 375ml
(Marlborough, NZ)

12

65

Chateau D'Yquem 1999, 375ml
(Sauternes, France)

295

Fortified Wines

Seppelts DP37 Tokay

9.5

Seppelts Para Port

7.5

Penfolds Grandfather Port

14

Harvey's Bristol Cream Sherry

7

Draught Beers

St Arnou Light 330ml	5
St Arnou Pale 330ml	6
Stella 330ml	6.5
Hoegaarden 330ml	8
Asahi 330ml	7.5
Beer of the Month	6.5

Bottled Beers Domestic

James Boag's Light	5
James Boag's Premium	6.5
Cascade Premium	6.5
Crown Gold	7
Crown Lager	7

Craft

Rogers Beer	5.5
Blue Tongue Pilsner	6.5
Little Creatures Bright Ale	7.5
St Arnou Premium Blonde	7.5

Imported

Corona (Mexico) 7.5

Heineken (Holland) 7

Becks (Germany) 7.5

Peroni *Nastro Azzuro* (Italy) 7

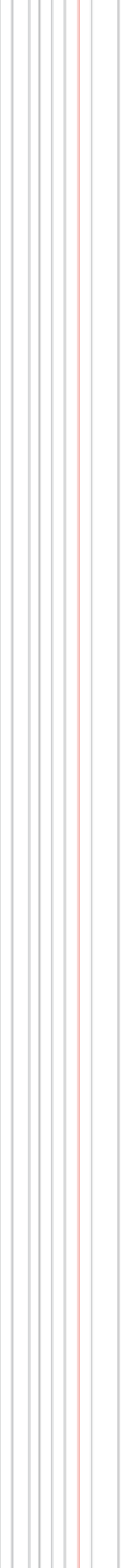
Budweiser (USA) 7.5

Water & Soft Drinks

San Pellegrino Sparkling Mineral Water 500ml 6.5

Acqua Panna Still Mineral Water 500ml 6.5

Bottled Soft Drinks 4.5



We hope this list reflects our passion for
our customers, our venue and our
Cocktails. It's a pleasure to be of service !

The Emporium Cocktail Bar Team