

# FOUNDRY SIXONESIX

## DRINKS MENU

## NON-ALCOHOLIC

<b>Soft Drink</b>	<b>\$4</b>
Pepsi, Pepsi Max, Solo, Lemonade, Dry Ginger Ale, Soda Water, Tonic Water	
<b>Juice</b>	<b>\$5</b>
Orange, Pineapple, Apple, Cranberry	
<b>Sparkling Mineral Water</b>	<b>\$6</b>
750ml bottle	

## COFFEE & TEA

<b>Espresso, Long Black</b>	<b>\$3.5</b>
<b>Cappuccino, Flat White, Latte, Macchiato</b>	<b>\$4</b>
<b>Tea Selection</b>	<b>\$4</b>
English Breakfast, Earl Grey, Chamomile, Green & Peppermint	
<b>Chai Latte, Hot Chocolate</b>	<b>\$4.2</b>
<b>Extra shot, decaf, soy milk, almond milk</b>	<b>\$0.5</b>
<b>Affogato</b>	<b>\$6</b>
Vanilla Bean icecream with Coffee float.	
<b>Spoiled Affogato</b>	<b>\$10</b>
Vanilla Bean icecream with Coffee & Baileys, Frangellico, Cointreau or Sambuca float	

## MOCKTAILS

### **Night Cap**

**\$8**

Opening with flavours of coffee & almond with a creamy palate & a vanilla finish.

### **Tropicana**

**\$8**

With notes of mint & orange, tropical palate of pineapple juice & fresh grape, topped with a soda for a bubbly finish.

### **The Dark Crystal**

**\$8**

Comforting & familiar flavours of milk & dark chocolate cream with a fresh cleansing of raspberry & Vanilla finish.

### **Fields of Green**

**\$8**

A sweet & sour explosion of lime, cucumber & mint with a light palate of apple, cranberry & a bubbly soda finish.

## RED WINES

### **Beelgara Merlot**

**G \$6.50 | B \$27**

*Riverina (NSW)*

Red currant, cherry and notes of plum. Medium palate with a mild peppery finish. Best Paired with Pork Ribs or Chicken.

### **Beelgara Black Cabernet Sauvignon**

**G \$11 | B \$50**

*Clare Valley (NSW)*

Full bodied, ripe fruit, oak notes such as chocolate, spice and vanilla with a lingering palate. Best paired with steak, pork ribs or cheese

### **Minnow Creek Sangiovese Cabernet Sauvignon**

**G \$11 | B \$50**

*Adelaide Hills (SA)*

Flavours of cherry and black berry with a medium finish and a touch of all spice. Best paired with steak and/or vegetables.

### **Pirramimma Shiraz**

**G \$12 | B \$60**

*McLaren Vale (SA)*

Full-fruited and powerful, with sweet plum and mocha along with cinnamon notes and dark chocolate. Best Paired with Seafood or steak.

### **Squatters Ghost Shiraz**

**G \$9 | B \$40**

*Canowindra (NSW)*

Red berry, red currant and peppery spice with a medium to light finish. Best Paired with Pork Ribs or Steak.

### **Here Be Monsters Pinot Noir**

**G \$9 | B \$40**

*Central Ranges (TNSW)*

Notes of cinnamon, rosewood & cherry, with flavours of plum & cedary oak and a lingering finish. Best paired with Chicken or Fish.

### **Devils Corner Pinot Noir**

**G \$12 | B \$60**

*Tamar Ridge (TAS)*

Notes of spicy black cherry and raspberry, with a sweet fruit palate and a soft finish. Best paired with Steak or Chicken.

## WHITE WINES

### **Beelgara Semillon Sauvignon Blanc**

**G \$6.50 | B \$27**

*Riverina (NSW)*

Citrus and tropical notes. Dry with crisp finish. Best Paired with Fish or Salad.

### **Beelgara Black Pinot Grigio**

**G \$11 | B \$50**

*Adelaide Hills (SA)*

Nashi pear and pink lady apple flavours and a long, lingering finish.

Best paired with chicken

### **Minnow Creek Sauvignon Blanc**

**G \$11 | B \$50**

*Adelaide Hills (SA)*

Passionfruit, green beans and citrus & white nectarine notes with a long and fresh finish. Best paired with seafood

### **Moonstruck Pinot Grigio**

**G \$9 | B \$40**

*Adelaide Hills (SA)*

Aromas of pear and peach, with a crisp finish full of delicate, cool- climate acidity. Best paired with salad, vegetables & chicken

## SPARKLING WINES

### **Chevalier Blanc de Blanc**

**G \$11 | B \$50**

*Burgundy (FR)*

Fresh, elegant and well balanced, with a fine bubble. The aromas are fruity and floral. Best Paired with Fish, Chicken or Cheese

### **Prosperina Sparkling Reisling**

**G \$11 | B \$50**

*Bambra (VIC)*

Light and refreshing, with floral notes and flavours of citrus & almond. Off dry and clean finish. Best paired with cheeses, desserts, spicy foods.

## MOSCATO

### **Innocent Bystander**

**275ml B \$9**

*Murray Darling (VIC)*

Notes on blackcurrant, fairy floss and mandarin, with a lingering sweet finish. Best Paired with Cheeses or desserts.

## ROSÉ

### **Beelgara Rose**

**G \$6.5 | B \$27**

*Riverina (NSW)*

Light and quite crisp; with berry fruit notes and a balanced crisp finish. Best Paired with Spicy, Seafood or Vegetables

# GIN

## **Four Pillars Rare Dry**

**15ml \$9 | 30ml \$16**

*Yarra Valley*

Notes of mint and citrus with juniper and floral hints, flavoured with Tasmanian pepperberry, cinnamon & subtle fruit. A dry finish with notes of liquorice & lemon myrtle. Great for cocktails or on its own.

## **Archie Rose**

**15ml \$9 | 30ml \$15**

*Sydney*

Light and refreshing, with notes of blood lime, lemon myrtle & pine. Gentle flavours of juniper, citrus & dorrigo pepper with a crisp finish. Best over ice or with a light mixer.

## **Hendricks**

**15ml \$9 | 30ml \$15**

*Scotland*

Huge, intense nose with an initial burst of violet & rose. Flavours of juniper and coriander with a crisp light finish. Great for cocktails or a light mixer.

## **Napue**

**15ml \$8 | 30ml \$14**

*Finland*

Huge, intense nose with an initial burst of violet & rose. Flavours of juniper and coriander with a crisp light finish. Great for cocktails or a light mixer.

## WHISKEY – SINGLE MALT

### **Balvenie Caribbean Cask 14 year**

**15ml \$14 | 30ml \$21**

*Speyside*

Notes of tropical fruits and toffee with flavours of apple & mango with a lingering vanilla finish.

### **Talisker Storm**

**15ml \$11 | 30ml \$18**

*Isle of skye*

With a nose of honey and oak and the smokey flavours of a medium peat paired with pepper and vanilla. Medium finish with a sweet end.

### **Laphroaig 10 year**

**15ml \$11 | 30ml \$18**

*Islay*

Aromas of heavy smoke, seaweed and a little sweetness with flavours of vanilla, mango and a heavy peat with a lingering finish.

### **Glenmorangie**

**15ml \$10 | 30ml \$16**

*Highland*

Aromas of heavy smoke, seaweed and a little sweetness with flavours of vanilla, mango and a heavy peat with a lingering finish.

Best enjoyed neat, or over ice.  
Either on its own or in an “Old Fashioned”



## BEER

<b>Coopers Pale Ale</b> <i>Adelaide, South Australia</i>	S \$9   M \$8
<b>Coopers Dark Ale</b> <i>Adelaide, South Australia</i>	S \$9   M \$8
<b>My Wife's Bitter</b> <i>Burleigh Heads, Queensland</i>	330ml \$9.5
<b>Peroni</b> <i>Rome, Italy</i>	330ml \$9.5
<b>Heineken</b> <i>Zoeterwoude, Netherlands</i>	330ml \$9.5
<b>Sapporo</b> <i>Sapporo, Hakkaido</i>	330ml \$9.5
<b>Fat Yak Pale Ale</b> <i>Dandenong South, Victoria</i>	330ml \$9.5
<b>Corona</b> <i>Mexico City, Mexico</i>	330ml \$9.5
<b>Hooten</b> <i>Lieshout, Netherlands</i>	330ml \$9.5
<b>Coopers Light</b> <i>Adelaide, South Australia</i>	330ml \$7

## CIDER

<b>Hillbilly Scrumpy</b> <i>Blue Mountains, New South Wales</i>	330ml \$9.5
--	-------------

## SIGNATURE COCKTAILS

### **Southern Sidecar** **\$20**

*Woodford Bourbon, Grand Marnier*

With an opening of the oaky flavours of vanilla & caramel orange, followed by a sour mix of citrus apple and cucumber, finishing on a sweet sugary note.

### **Jacket & Pipe** **\$30**

*Talisker Storm*

A smokey sensation, enhanced by the aroma of fresh orange and the depth of flavour of barrel aged bitters & stoned fruit.

### **In Absynthia** **\$20**

*Bombay Dry Gin, Absynthe & Elderflower Lique*

Clean, fresh & Dry. Starts with sour notes of citrus and mint, closely followed by the balancing sweetness of elderflower and aniseed for a crisp finish.

### **Snowflake** **\$18**

*Mozart Liqueur, Skyy Vodka*

Creamy comfort of dessert in a glass. With the familiar flavours of white chocolate and vanilla cream. Smooth with subtle sweetness and very moreish.

### **Purple Persuasion** **\$20**

*Ink Gin, Bianca Vermouth*

Herbaceous and crisp. The botanicals shine through with the additions of fresh grape & celery with a refreshing bubbly finish.

## CLASSIC COCKTAILS

<b>Aperol Spritz</b> <i>Aperol, Sparkling Wine, Orange</i>	<b>\$13</b>
<b>Whiskey/Amaretto Sour</b> <i>Whiskey/Amaretto, lemon, egg white, sugar/bitters</i>	<b>\$15</b>
<b>Manhattan</b> <i>Bourbon, Rosso Vermouth</i>	<b>\$15</b>
<b>Margarita</b> <i>Tequila, Triple Sec, Lime, Agave Syrup</i>	<b>\$15</b>
<b>Mint Julep</b> <i>Bourbon, Mint, Sugar</i>	<b>\$15</b>
<b>Negroni</b> <i>Gin, Campari, Rosso Vermouth</i>	<b>\$15</b>
<b>Cosmopolitan</b> <i>Vodka, Triple Sec, Lime, Cranberry Juice</i>	<b>\$15</b>
<b>Mojito/Spiced Mojito</b> <i>White/Spiced Rum, Lime, Mint, Sugar</i>	<b>\$16</b>
<b>Old Fashioned</b> <i>Whiskey, Bitters, Orange, Agave Syrup</i>	<b>\$18</b>
<b>Martini</b> <i>Gin/Vodka, Vermouth, Dirty/Dry/Espresso</i>	<b>\$18</b>

# SPIRITS

## Blended Whiskey

Grants	\$9
Monkey Shoulder	\$9.5
Canadian Club	\$9.5
Canadian 12 Year	\$11
Jameson	\$11
Chivas Regal	\$11

## Single Malt Whisky

Glengrant	\$13
Glenmorangie	\$16
Laphroig 10 Year	\$18
Talisker Storm	\$18
Balvenie 14 Year	\$21

## Bourbon

Jim Bean	\$9
Jack Daniels	\$10
Southern Comfort	\$10
Makers Mark	\$12
Woodford Reserve	\$13
Woodford Rye	\$15

## Gin

Bombay Dry	\$9
Tanqueray	\$10
Bombay Sapphire	\$12
Napue	\$14
Hendricks	\$15
Archie Rose	\$15
Four Pillars	\$15

## SPIRITS

### Vodka

Sky	\$9
Grey Goose	\$12
Wyborowa	\$12
Zubrowka	\$12
Belvedere	\$15

### Rum

Mount Gaye White/Dark	\$9
Stolen White/Gold	\$9.5
Stolen Smoked	\$9.5
Bacardi	\$9.5
Sailor Jerry's	\$10
Appleton Estate	\$11
Kraken	\$13

### Tequila

El Jimador	\$9
Espolon Resposado	\$10
Jose Cuervo	\$10
1800 Resposado	\$13

## APERITIFS/DIGESTIFS

Aperol	\$9
Campari	\$10
Disaronno	\$10
Napoleon Brandy	\$10
Tawny Port	\$10
Pimms	\$10
Limoncello	\$11
Pernod	\$11
Cinzano	\$11
Remy Martin V.S.O.P	\$15

## LIQUERS

<b>Licor 43</b>	<b>\$9</b>
<b>Soho Lychee</b>	<b>\$9</b>
<b>Passoa Passion</b>	<b>\$9</b>
<b>Ouzo</b>	<b>\$9</b>
<b>Frangelico</b>	<b>\$9</b>
<b>Mozart White Chocolate</b>	<b>\$9</b>
<b>Mozart Dark Chocolate</b>	<b>\$9</b>
<b>Baileys Irish Cream</b>	<b>\$9</b>
<b>Kahlua</b>	<b>\$9</b>
<b>Tia Maria</b>	<b>\$9</b>
<b>Cointreau Blood Orange</b>	<b>\$9</b>
<b>Peach Schnapps</b>	<b>\$9</b>
<b>Midori</b>	<b>\$9</b>
<b>Opal Bianca</b>	<b>\$9</b>
<b>Opal Nera</b>	<b>\$9</b>
<b>Malibu</b>	<b>\$9</b>
<b>Butterscotch Schnapps</b>	<b>\$9</b>
<b>Green Fairy Absynthe</b>	<b>\$11</b>
<b>St Germain Elderflower</b>	<b>\$11</b>