

FOUNDRY SIXONESIX

DRINKS MENU

NON-ALCOHOLIC

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

COFFEE & TEA

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

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.

Apostrophe Grenache Shiraz Mataro**G \$11 | B \$50***Frankland River (WA)*

Aromas of rose petal, musk and plum. The medium bodied palate presents vibrant berry flavours and fine tannins with a cleaning acidity. Best paired with Cured Meats or Gumbo

Villian & Vixen Grenache**G \$11 | B \$50***Barossa Valley (SA)*

A nose of macerated strawberries and black peppercorn. A medium savoury palate of tannin & wild berries finishing on a sweet note. Best paired with Pork 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.

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

The Lane Pinot Gris**G \$11 | B \$50***Adelaide Hills (SA)*

A nose of rose petal, pear & fejoia, with flavours of honeysuckle and papaya with a crisp clean finish. Best paired with Fish or Shellfish.

Pedestal Chardonnay**G \$11 | B \$50***Margaret River (WA)*

Aromas of lemon, peach and tropical fruit, with a clean palate and a lingering finish. Best paired with Fish or Shellfish.

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

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

CIDER

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

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

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
Laphroiaig 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

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