

DISTILLED, BOTTLED AND SHARED AT

ARCHIE ROSE

DISTILLING CO.

Founded in 2014 and located in Rosebery, Sydney – just a few kilometres south of the city – Archie Rose Distilling Co. proudly produces a diverse range of internationally awarded whiskies, gins, vodkas and rums, as well as one-off collaborations, limited releases and spirits experiences.

Guided by our belief that spirits are best shared, we open our distillery doors to all who wish to experience the best that authentic local distilling has to offer.

Through our commitment to sharing our knowledge and processes, we invite you to create your own spirit on-site or online.

In all that we produce, we find continual inspiration in Australia's illustrious distilling history, and by the quality and diversity of the crops and produce grown across our country. We are proud to share our distinctive and innovative range to honour Australia's rich spirit-making past and to continue to shape its future.



ARCHIE ROSE IS BEST SHARED. TOURS OF THE DISTILLERY
ARE AVAILABLE BY APPOINTMENT. SPACES ARE LIMITED.

SIMPLY BOOK ONLINE AT [ARCHIEROSE.COM.AU/EXPERIENCES](https://www.archierose.com.au/experiences)

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All water served at the bar – whether it be still, sparkling or frozen – is drawn directly from the distillery, and is the same filtered water we use when making our spirits.



LIMITED RELEASE ARCHIEMITE BUTTERED TOAST SPIRIT

Meet our latest joyful and experimental limited release, ArchieMite Buttered Toast Spirit. Inspired by Australia's love for umami-rich breakfast spreads we've created an unaged spirit like no other featuring freshly churned, uncultured Pepe Saya butter and Sonoma sourdough toast.

This unaged spirit has a big, mitey character at the front followed by biscuity, bready notes. On the palate you're given a combination of all three elements coming together - buttery, almost warm, crisp-edged toast with a savoury mite flavour.

Buy a bottle while stocks last for \$79. Add a matching tea towel for \$25 each or combined with an ArchieMite bottle for \$99.

— ARCHIEMITE COCKTAILS —

ArchieMite & Coca-Cola \$11
ArchieMite Buttered Toast Spirit & Coca-Cola. Two iconic brands together at last.

Mitey Mary \$20
ArchieMite Buttered Toast Spirit, tomato, mary mix. Umami-rich ArchieMite is naturally at home in this brunch staple.

Espresso Mite-ini \$20
ArchieMite Buttered Toast Spirit, Welcome Dose cold drip coffee, panella. Earthy, rich, velvety, caffeinated and delicious.

Ay Colada \$20
ArchieMite Buttered Toast Spirit, pineapple, cottage cheese, coconut. Better than it sounds, we promise.

ArchieMite Sour \$20
ArchieMite Buttered Toast Spirit, lemon, whites. This versatile classic doesn't disappoint when ArchieMite Buttered Toast is subbed in.

Gibson \$20
ArchieMite Buttered Toast Spirit, dry vermouth, pickle brine. The onion and ArchieMite Buttered Toast marriage is really something.

A MITEY FINE GELATO SANDWICH WITH YOUR COCKTAIL?

Messina x ArchieMite Gelato Sandwich . . . \$12
Pepe Saya butter caramel and mite gelato, sandwiched between toasted Sonoma sourdough biscuits.

**Contains gluten and dairy.*

— SIGNATURE COCKTAILS —

Melon Hunt \$20

Archie Rose Original Vodka, watermelon, citrus, mountain pepperberry and basil.

Drew Berrymore \$20

Archie Rose Original Vodka, Davidson plum, berries and prosecco.

Flaming Galah \$20

Archie Rose Signature Dry Gin, pink grapefruit, yuzu and elderflower.

Day at the Peach \$20

Archie Rose Signature Dry Gin, peach, rhubarb, lemon and Sauvignon Blanc.

Australian Sling \$22

Archie Rose Distiller's Strength Gin, pineapple, citrus, lemon myrtle and eucalyptus.

— SIGNATURE COCKTAILS —

New Years Resolution \$22

Archie Rose Distiller's Strength Gin, peach, ginger, lemon and beets.

Nice One Gary \$22

Archie Rose White Rye, native plum, umeshu and Maraschino.

Rye'nd Your Beeswax \$22

Archie Rose White Rye, ginger, bee pollen, citrus, salt and smoke.

Chock a Block \$24

Archie Rose Six Malt New Make, chocolate, maple and butter.

Clover More \$24

Archie Rose Six Malt New Make, raspberry, riberry, citrus and whites.

— BARTENDER OF THE MONTH —

Michael Chiem

Michael (MC) Chiem is the co-owner/operator of PS40 in Sydney's CBD with partner Thor Bergquist (our very first Bartender Of The Month – way back in 2015)

PS40 is a world first – a cocktail bar that houses a soda factory. We've been using PS40's PS Sodas since opening Archie Rose in 2015. Their Bush Tonic, with its ethereal, heady, floral notes, beautifully matches with our Signature Dry Gin – in fact it was designed to do so. Archie Rose was PS Soda's first customer. MC describes the process of creating their soda range as “an incredible challenge – to create and launch a preservative, fresh ingredient soda – but we got there in the end”. Their Wattleseed Cola is a thing of true beauty and is the very best hangover cure around.

MC makes delicious drinks. He also names them real good. We're still in love with his Jean Claude Pandan, which is sadly no longer on the menu at PS40. But if you're drinking at PS40 for the puns you won't be disappointed – try their “Float like a bee, sting like a nettle” – nettles, burnt caramel, lavender and aquavit? Yes please.

As well as his business partner he's aided by his mum who sews the company aprons and cushions (and MC's wedding suit) and provided the secret recipe in their brilliant Banh Mi. She's not the only woman behind the successful men – both their wives are integral to their success – Thor's wife is in charge of their ground-breaking design, and MC's wife works the tins behind the bar. It's a true, modern, family success story.

Go along to PS40 and see for yourself why the bar has won Best New Bar, Best Cocktail Bar, and why MC has been named the best bartender in Australia. It's not down to luck.

PS40 – Skittle Lane – Sydney NSW 2000

— BARTENDER OF THE MONTH —

Quincing Around \$12

Archie Rose Signature Dry Gin, 8hr slow roasted quince, and bubbles.

Vue de Almonde \$22

Plantation 3 Star Rum, house almond cream, Curacao and lime.

Rondò a la Turk \$20

Archie Rose Original Vodka, Rondò, pineapple and lime.

Alaska \$23

Archie Rose Distiller's Strength Gin, Yellow Chartreuse and orange.

Africola \$22

Mr Black Cold Brew Coffee Liqueur, PS Wattle Cola and coco foam.

— TASTING FLIGHTS —

OUR SPIRITS ARE CRAFTED TO EDUCATE AND TO BE ENJOYED.
PLEASE ALLOW OUR BAR STAFF TO GUIDE YOU THROUGH
THOSE WE FEEL BEST REPRESENT THEIR INDIVIDUAL STYLES.

ARCHIE ROSE TASTING FLIGHT \$20

This flight presents Archie Rose's spirits collection, distilled mere meters away. Whether it is the crisp and fragrant Vodka, the citrus and floral led Dry Gin or the uniquely rich White Rye, these spirits capture the very essence of Archie Rose.

Archie Rose Original Vodka

40% ABV, Sydney, NSW

Using pure Australian wheat and twice carbon-filtered Sydney water, our Original Vodka leads with a subtle, natural sweetness followed by crisp apple and mint notes that delicately linger.

Archie Rose Signature Dry Gin

42% ABV, Sydney, NSW

Our carefully crafted Signature Dry Gin is perfectly balanced and wonderfully complex. Accented by fourteen traditional and native botanicals, including blood lime, Dorrigo pepperleaf, lemon myrtle and river mint. All underpinned with pronounced juniper.

Archie Rose Distiller's Strength Gin

52.4% ABV, Sydney, NSW

An overproof gin, packed with sixteen individually distilled botanicals, including fresh pears from Orange in NSW, rose petals, elderflower, pronounced juniper and distilled honey direct from our local beehives.

Archie Rose White Rye

40% ABV, Sydney, NSW

Distilled from rare malted rye and barley sourced from the finest producers, our White Rye greets you with soft herbs, tropical fruits and inviting floral notes. Twice distilled, it has a lingering finish, laden with sweet spice.

Our Archie Rose Original Vodka, Signature Dry Gin, Distiller's Strength Gin and White Rye are available for take away sales, please inquire at the bar.

— TASTING FLIGHTS —

AUSTRALIAN GIN FLIGHT \$30

The production of gin in Australia has a rich past. One of the earliest distillation licences ever issued was for the production of gin in Paddington. This flight will explore gin's diverse flavours and origins of modern Australian gins.

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Spring Bay Gin

46% ABV, East Coast, TAS

A traditional style gin with a blend of world and native botanicals including lemon myrtle, pepperberry and wattleseed. Batch one from the new distillery.

Bass and Flinders Distillery Gin 10 'Wild & Spicy'

40% ABV, Mornington Peninsula, VIC

Distilled using local grapes in an alembic pot still this gin features notes of cardamom, orange and native pepperberry.

Never Never Distilling Co 'Southern Strength Gin'

54% ABV, Adelaide, SA

This gin was developed from bartender and consumer feedback after several limited releases. The Southern Strength Gin emphasises on classic botanicals such as juniper, angelica and coriander seeds.

TASTING FLIGHTS

AUSTRALIAN VODKA FLIGHT \$30

Making good vodka is about an unwavering commitment to quality. Australian distillers are known for creating artisanal products of class and distinction. This flight invites you to tour some truly individual distilleries from around Australia – all the while with a glass of vodka in hand.

Archie Rose Original Vodka

Wheat Spirit, 40% ABV, Sydney, NSW

Using pure Australian wheat and twice carbon-filtered Sydney water, our Original Vodka leads with a subtle, natural sweetness followed by crisp apple and mint notes that delicately linger.

23rd Street Australian Vodka

Cane Spirit, 40% ABV, Renmark, SA

Australian sugarcane molasses mixed with rainwater followed by copper-pot distillation and charcoal filtering makes for a smooth and sweet finish.

Hartshorn Sheep Whey Vodka

Whey Spirit, 40% ABV, Birch Bay, TAS

This whey cool vodka comes in batches of 17 - 24 bottles and delivers a velvet mouth feel with notes of brown sugar, pears and spices.

Hellfire Vodka

Potato Spirit, 40% ABV Marion Bay, TAS

Distilled overlooking Hellfire Bluff local potatoes with pristine water are distilled to create a traditional flavour profile that lingers.

Stone Pine Native Citrus Vodka

Wheat Spirit, 40% ABV, Bathurst, NSW

Infused with fresh finger limes and lemon myrtle before pot distilling This vodka is crafted in Bathurst with local rain water.

Please ask our expert bar staff if you would like a serve of filtered water to open up your spirit.

WINE

IF YOU'RE NOT IN THE MOOD FOR SPIRITS OUR STAFF WILL BE DELIGHTED TO HELP YOU NAVIGATE OUR SELECTION.

SPARKLING

GLASS BOTTLE

Palloncino Prosecco 18' **\$13 \$65**
Murray Darling, NSW

WHITE

Johnny Blanco Sauvignon Blanc 18' **\$14 \$70**
Adelaide Hills, SA

Big Easy Radio Vermentino/Fiano 16' **\$15 \$75**
Langhorne Creek, SA

ROSÉ

Becker Rosé 17' **\$15 \$75**
Hunter Valley, NSW

RED

Chalmers Le Sorelle Shiraz 17' **\$15 \$75**
Heathcote, VIC

Kinetic Merlot 18' **\$17 \$85**
Orange, NSW

Share your Archie Rose experience with us on Instagram and Twitter

@archierosesyd and Facebook.com/archierosedistillingco

— BOILERMAKERS —

CRAFT BEER ACCOMPANYING SPIRITS IS AN UNASSUMING UNION THAT IS FAR TOO OFTEN OVERLOOKED. A REWARDING BOILERMAKER EXPERIENCE SHOULD ALLOW EACH BEVERAGE TO SING ITS OWN TUNE. WHEN COMBINED, THOSE SINGLE VOICES FORM A CHOIR CROONING IN PERFECT UNISON. IN THESE CONSIDERED MATCHINGS THE WHOLE IS GREATER THAN THE SUM OF ITS PARTS. THE RESULT IS A JOURNEY OF DISCOVERY.

BEER &
BEER SHOT

Moo Brew X Archie Rose
Bourbon Barrel Aged Stout (330ml, 10.8%) \$30 \$43
Archie Rose Six Malt New Make (50%)

Local barley through and through with notes of dark chocolate with raspberries and cream. Our mates at Moo Brew have done wonders with our Single Malt ex-bourbon barrels.

Willie the Boatman ‘Tempe Tim’ Pale Ale (375ml, 3.5%) \$10 \$24
Old Pulteny 12 Year Old Single Malt (40%)

Sail the seven seas with Tim, he’s a fine midshipman and will get you back to port with a sail full of laughter. Tim is pale and full bodied but not the strongest, rightly paired with a maritime whisky delivering honey, malt and salt on this epic journey!

Yeastie Boys ‘Earl Grey IPA’ (330ml, 6.5%) \$13 \$38
Adelphi Breath of Speyside 10-Year-Old Single Malt (57.7%)

A complex duo combining the aromas of earl grey blue flowers, eucalyptus and oak. Like every new relationship, this delicious duo will have you wanting more and more.

Mornington Peninsula Brewery Brown Ale (330ml, 5%) \$12 \$46
Glenmorangie Signet Single Malt (46%)

A beer of English malts and an old world whisky with some of the rarest liquid of the distillery. Together they create notes of chocolate, coffee, nuts, raisins and toffee. This duo is rich and moreish, perfect dessert at any occasion.

— BOILERMAKERS —

BEER &
BEER SHOT

**Wayward Sour Puss ‘Raspberry
Berliner Weisse’ (330ml, 3.8%) \$10 \$22
Del Maguey Crema De Mezcal (40%)**

Sweet, sour and smokey, this odd duo is refreshingly simple with notes of raspberry and agave sweetness.

**Young Henrys Apple Cider (375ml, 4.6%) \$10 \$22
Yellow Chartreuse Liqueur (40%)**

This combination is not for the faint of heart. Tart, herbaceous and complex. Rewarding those who dare.

**Batch Brewery Campos Milk Stout (440ml, 4.4%) .. \$18 \$36
Balvenie Carribbean Cask Single Malt (43%)**

A brewer and a roaster come together to produce this rich and complex stout delivering caramel, coffee and rich red fruits. Served with a seriously smooth Speyside whisky finished in a rum cask for your enjoyment.

**Batch Brewery Mandarin
‘Method Mandarin’ Sour (440ml, 4.5%). \$18 \$35
Blackgate Distillery ‘Ranga’ Rum (51%)**

Celebrating all things wonderfully ranga’ this couple brings a refreshing twist to the traditional boilermaker. Refreshingly sour mandarin meets our favourite Spice Girl - ginger spice in this extremely rare limited rum matured in Sherry / Ginger Beer casks in central NSW.



A MITEY FINE GELATO SANDWICH

Messina x ArchieMite Gelato Sandwich \$12

Pepe Saya butter caramel and mite gelato, sandwiched between toasted Sonoma sourdough biscuits.

**Contains gluten and dairy.*

ARCHIE'S FOOD FAVOURITES

WE HAVE COLLECTED SOME OF OUR FAVOURITE PRODUCTS
FROM SYDNEY'S BEST PRODUCERS.

Pate..... \$16
Chicken liver parfait served with Iggy's sourdough.

Burrata \$16
Burrata, cherry tomato, basil, shellfish oil, white balsamic
and Iggy's sourdough.

Vegan Platter..... \$25
Hummus, beetroot dip, pickles, olives, antipasto and Iggy's
sourdough.

Archie's Cheese Platter \$35
A selection of cheeses, pickles, muscatels, olives, quince
paste, fruit and Iggy's sourdough.

Charcuterie and Cheese Platter \$35
A selection of Archie's favourite cured meats and cheeses
served with Iggy's sourdough. Country ham, prosciutto,
bresaola, Tasmanian cheddar, South Australian brie, local
ash curd and olives.

Grand Share Platter \$69
A selection of cured meats, sardines, cheeses, pate,
antipasto and dips served with Iggy's sourdough.

Fish by the Can:

served with bread and butter

Cuca Picante Sardines 120g \$16
Cuca Mejillones 115g \$18
Cuca Chipriones 115g \$18
Olagasti Anchovies 48g \$30
Anchovie a La Donostiarra 190g \$32
Real Conservera Mackrell 130g \$32

Cheese Selection 100g:

Cheddar (TAS) \$12
Brie (SA) \$13
Baby Ash Curd (NSW) \$14

Chacuterie Selection 100g:

Country Ham \$8
Prosciutto \$12
Vincentia Sopressa \$14
Grassfed Bresaola \$14
Noix de Jambon \$16

Sides:

Gluten-free Crackers \$5
Marinated Mixed Olives \$8
Bread and Butter \$6

BOOK YOUR NEXT EVENT AT ARCHIE ROSE

THROWING A COCKTAIL PARTY, BRAND ACTIVATION, WEDDING RECEPTION OR JUST A GOOD OL' BIRTHDAY BASH? WE HAVE PLENTY OF OPTIONS TO SUIT YOUR NEXT EVENT. CHOOSE TO HIRE OUT THE FULL ARCHIE ROSE BAR LOCATED ADJACENT TO OUR ROSEBERRY DISTILLERY, OR TAKE OVER OUR PRIVATE UPSTAIRS MEZZANINE AREA FOR A MORE INTIMATE FUNCTION. WE CAN ALSO COME TO YOU WITH BESPOKE MARTINI BARS, INTERACTIVE GIN-BLENDING EXPERIENCES OR COCKTAIL CATERING LED BY OUR TEAM OF BARTENDERS, ALL YOU HAVE TO DO IS ASK.

CONTACT: EVENTS@ARCHIEROSE.COM.AU FOR MORE DETAILS

