

STRANGELOVE MAKING IMPOSSIBLY GOOD DRINKS POSSIBLE

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TREAT YOUR TASTE BUDS TO STRANGELOVE'S AUSTRALIAN MADE COLLECTION OF PREMIUM BEVERAGES, CRAFTED USING ONLY THE FINEST OILS, JUICES, EXTRACTS AND BUBBLES. EXPERIENCE A FRENZY OF FLAVOUR, WITH EXCITING, ECLECTIC DRINKS INSPIRED BY CULINARY TRENDS.



StrangeLove®

Take a sip at:
strangelove.com.au

A STRANGELOVE STORY

As told by an AI Robot

The Great Unwashed • 2012

Like all great, dysfunctional things StrangeLove started in Byron Bay in 2012. Our original mission was to not be unemployed like everyone else in Byron. Our secondary mission was to create exciting & interesting non-alcoholic drinks. Drinks with big flavours and great packaging, that didn't taste like the colour blue.

R-Rated Soft Drinks • 2015

By creating a Ginger Beer so hot it was almost undrinkable we soon realised that there were a lot of really messed up people out there who like to suffer when consuming a beverage.

So we made more of them. In 2015 we added flavours like Smoked Cola, Bitter Grapefruit and Blood Orange & Chilli to the range. People told us at the time we were "innovating in the adult soft drink space" but we have never thought of ourselves as adults. We soon developed a cult following though which was ironic because there were lots of actual cults in Byron Bay, some of whom we had previously suspected of following us.

Some Like It Hot • 2013

Our first drink – released in 2013 – was an Organic Ginger Beer Energy Elixir. As you can tell by the last sentence, we had absolutely no idea what we were doing. However, we knew what a ginger beer should taste like. So, with little regard for hifalutin concepts like "profit" and "cash flow", we packed so much ginger into our first product it clogged up the multi-million dollar production line we borrowed to bottle it. After the lawsuit, people told us they really enjoyed the drink and that it tasted very gingery. Success!



Local cult leader enjoys StrangeLove

The Gin Boom • 2016

They say in a gold rush sell shovels. Well, in a gin boom, if there are no shovels to sell, tonic water is a great substitute. We released our Premium Mixer Range in 2016, just as the Craft Spirits industry was exploding. Having originally started a brand to serve as an exciting alternative to alcohol we were now serving as a brand to make alcohol more exciting. Ginception.

The End of the Beginning

Currently StrangeLove can be found in some of Australia's best eateries, wineries, distilleries, hotels, dive bars and premium retailers. We've maintained a passion for making interesting drinks with a focus on exceptionally good ingredients. It's many years from our first drink and in many ways our story is just beginning...



WARNING: Do not try this at home.

The Non-Alc Boom • 2018

Honestly, we can't keep up with this. First everyone decides they need 335 gin brands, then they decide they are going to quit drinking. Fortunately, we kept to our roots, releasing our award-winning Lo-Cal Sodas in 2018 to almost no fanfare whatsoever. If there was ever a way to make being the designated driver more exciting – it was our Lo-Cal Sodas.

LO-CAL

Yuzu from Japan

The fresh yuzu juice starring in this soda was so perfectly balanced we did absolutely nothing to it. No extracts. No flavours. No magic tricks. Just the highest quality yuzu juice straight from Japan.

Spirit pairings:
Vodka, citrus-led gin, sake.

Cuisine pairings:
Sushi, seafood.



50 CAL.



45 CAL.

Cloudy Pear

A spiced pear soda with aromatic cinnamon. A crisp afternoon soda made with the souls of many pears and a sprinkle of cinnamon.

Spirit pairings:
Dark rum, white rum, brandy, whiskey, vodka.

Cuisine pairings:
Perfect with brunch.



59 CAL.



54 CAL.

SODA

Very Mandarin

A punchy, zesty Mandarin soda, this is our ode to a school bag favourite.

Spirit pairings:
Vodka, citrus led gin, mezcal, tequila, light blended scotch, vermouth and bitter.

Cuisine pairings:
Italian bitters - try it in an Americano for the perfect aperitif.



53 CAL.



48 CAL.

Lemon Squash

The secret to this zesty crisp lemon squash lies - as you may have guessed - in the lemons.

Spirit pairings:
Vodka, citrus led gin.

Cuisine pairings:
A versatile classic - drink it.



50 CAL.



46 CAL.

Lime and Jalapeño

We combined the zesty juice of Australian limes with the fiery heat of Mexican jalapeño, into one unexpectedly refreshing soda.

Spirit pairings:
Tequila, mezcal.

Cuisine pairings:
Mexican.



59 CAL.



53 CAL.

The Passionfruit

We rescued passionfruit from the culinary dustbin of kid's juice boxes to bring you an inspired burst of tropicality. You're welcome.

Spirit pairings:
White rum, vodka and gin.

Cuisine pairings:
Anything and everything.



39 CAL.

PREMIUM

**Tonic No. 8
(Indian Tonic Water)**

A hard hitting traditional Indian tonic water, Tonic No.8 blends premium cinchona extract with bitter lemon and orange peel for a truly versatile and sublime mixing experience.

Tasting notes:
Bitter cinchona extract, orange peel, juniper berry.

Pairing suggestion:
Pairs with most premium and craft gins for a punchy, traditional G&T.



180ml Glass 540ml Glass 250ml Can

Coastal Tonic

A dry, low-bitterness tonic that through a unique blend of delicate coastal botanicals - heroes the nuances of any top-shelf gin.

Tasting notes:
Sicilian lemon, bergamot, old man salt bush, coastal thyme, cinchona, sea parsley, Murray River pink flake salt.

Pairing suggestion:
Citrus forward, savoury or any craft Australian gin.



180ml Glass 540ml Glass 250ml Can

MIXERS

Soda Water

This superb, crisp, highly carbonated Australian water imbued with millions of bubbles orchestrated to pop in just the right way.

Tasting notes:
Crisp Australian water.

Pairing suggestion:
Anything that could do with a bit of pizzazz, such as a spritz, cocktail or premium spirit pairing.



180ml Glass 250ml Can

Dry Ginger Ale

This delicate, nuanced Dry Ginger Ale uses a premium, aromatic ginger extract with burnt sugar and Applewood-smoked water.

Tasting notes:
Pimento, ginger extract, all spice, juniper, applewood-smoked water.

Pairing suggestion: Rye whiskey, scotch or bourbon.



180ml Glass 250ml Can

Light Tonic

Light in both form and function, this ultra dry, low calorie (13 calories per 100ml) low sugar (2.9g per 100ml) tonic water is for those looking to lighten up.

Tasting notes:
Delicate citrus.

Pairing suggestion:
Perfect with vodka or any gin.



180ml Glass 540ml Glass

Bitter Lemon

Revitalize your liquor cabinet with this tribute to a long-forgotten classic showcasing vibrant Calamansi lemons.

Tasting notes:
Bitter orange, Calamansi lemon.

Pairing suggestion:
Perfect with sloe gin or any fruit forward spirit.



180ml Glass

YUZU GIN HIGHBALL

Sure you could whip up another gin and tonic. But that would be the easy option. And you're better than that. Yuzu is tart, refreshing and goes surprisingly well with Gin. Step out of your comfort zone with StrangeLove's Yuzu from Japan Lo-Cal Soda and never look back.

Ingredients

90ml Yuzu Lo-Cal Soda

30ml Dry or Citrus Gin

Salted Lime Tipple Topper

Ice

Instructions

(01) Chill all of your ingredients down. Especially the ice.

(02) Build your ingredients gently one by one into the glass. First the ice.

(03) Add the Sake, and top with the Lo-Cal Soda.

(04) Garnish and serve.



TALL PORNSTAR

The Tall Pornstar is a deliciously scandalous affair between sultry Vanilla Vodka and tarty Passionfruit Lo-Cal Soda. A combination that proves that devilishly delightful things can happen when two become one ;)

Ingredients

50ml Vanilla Vodka

10ml Vanilla Syrup

The Passionfruit Lo-Cal Soda

Dash of Vanilla Bitters

10ml Fresh Lemon Juice

1/2 Fresh Passionfruit Garnish

Ice

Instructions

(01) Build ice, vanilla vodka, vanilla bitters, vanilla syrup and lemon juice into a cocktail shaker. Shake it like a polaroid picture.

(2) Add ice to a tall highball glass and strain the liquid over the ice.

(3) Top with The Passionfruit Soda, and garnish with a fresh passionfruit half.

(4) Drink while awkwardly practicing your best pick up lines into the nearest mirror.



CLOUDY PEAR & RUM

Dark Rum paired with the unbelievably refreshing, lightly spiced Cloudy Pear Lo-Cal Soda will have you asking this enigma of a combination “Where have you been all my life?”. If the highball answers this question - we advise putting down the drink and seeking immediate medical attention.

Ingredients

30ml Dark Rum

Cloudy Pear Lo-Cal Soda

Pear Garnish

Ice

Instructions

(1) Add the shot of Rum to a short glass.

(2) Place the ice in the glass, top with Cloudy Pear Lo-Cal Soda and garnish.

(3) Peary good.



CLASSIC G&T

Not all G&T's hit the same. The tonic water choice is integral to accentuating the botanicals within the gin and producing the desired flavour profile of the finished product. Tonic No. 8 is a classic Indian tonic - bitter, punchy and complimented with juniper and orange peel for a G&T that tastes just like a G&T should.

Ingredients

30ml Classic Dry Gin

90ml Tonic No.8

Fresh Orange Garnish

Ice

Instructions

(01) Chill down all of your ingredients, the gin, your tonic, the glass, the ice. Yes, especially the ice.

(02) Gently build your ingredients one by one into the glass, first the ice. Then the gin.

(03) A little known touch to craft the ideal G&T is far simpler than you may suspect: soft hands. Protect the bubble at all costs - ensure you pour slowly to preserve that precious carbonation. Carbonation carries flavour.

(04) Garnish with the aromatic blood orange and serve.

