

Presented by



FEVER-TREE
MIX WITH THE BEST



NZ **Spirits Awards**

Bar Takeover

16 – 30 August 2025

Cocktail Menu

Orchard of Embers \$24

Waiheke Moss whisky, manzanilla sherry, apple syrup & Fever Tree dry ginger ale with fresh nutmeg

Dirty G & T \$24

1919 London dry gin, Gonzalez Byass La Copa blanco vermouth, olive brine & Fever Tree light tonic water & a Sicilian olive

Winter Trade Winds \$24

Goleta PX cask whiskey, Luxardo apricot liqueur, whey, maple, tabaco bitters, topped with Fever Tree soda and sprayed with sesame & cocoa tincture

Kimchi Paloma \$24

Amigos Aotearoa mezcal, house made lime kimchi & honey syrup, agave, topped with Fever Tree pink grapefruit soda and served with a tajin rim

Itchy Trigger-Finger \$24

Southward coffee gin, oloroso sherry, Saison artichoke amaro, grapefruit bitters topped with Fever Tree cola and a grapefruit twist

Dead Reckoning \$24

Last Light cask strength solera rum, Averna amaro, house-made spice tincture, lime topped with Fever Tree ginger beer and mint

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