



Welcome to Unicorn Gin Bar

AUSTRALIAN MADE GINS

Husk Distiller Ink' 15

Best served with cucumber, mint and tonic water

Organic with no preservative or stabilisers. The beautiful colour comes from the deep infusion of exotic petals from the butterfly pea flower. A perfumed, spicy gin.

Cape Byron Distillery 'Brookie's Dry' 15

with lemon twist

Brookie's Dry Gin is hand-crafted with native botanicals foraged from the heart of the rainforest on the Brook family farm, located in the hinterland of Byron Bay. Created with pure Mt Warning Spring water and 26 botanicals, Brookie's Dry Gin is a beautifully balanced combination in a truly classic gin.

Cape Byron Distillery 'Brookie's Slow' 15

Best served with orange peel and soda water

Brookie's Slow Gin is the first of its kind. Made in the traditional style of the English Sloe gin, Brookie's Byron Slow Gin showcases a unique rainforest fruit native to the subtropical region of Byron Bay, the Davidson Plum.

Nosferatu 'Blood Orange Gin' 14

Best served with orange, cinnamon and soda

Ten botanicals are used throughout the double distillation; one, is toasted fenugreek, which gives the gin its delicious toffee, vanilla notes. The blood orange and Davidson plums give the gin its light touch of bitterness.

ADCO Shiraz 14

Best served with bitter, lemon and tonic water

The perfect balance of gin driven vibrancy and juicy shiraz influence, has a nose of pepper, spices and blackcurrant with a sweet, complex and full-bodied palate overlaid with hints of raspberry.

Adelaide Hills Distillery' Australian Green Ant 16

Best served with coriander seeds and lime

Traditionally favoured by indigenous societies for their medical benefits and protein content, green ants display vibrant flavours of coriander and kaffir lime leaf, with a big citrus and lime burst

White Oat Chilli Mango 14

best with lemon peel and tonic water

Fresh summer mango up front followed by a background of herbaceous spice, combined with a solid level of latent heat, typical of a Trinidad scorpion chilli.





Hartshorn Sheep Whey 14

(World's Best Gin Award 2018)

best served with rose petal, lemon peel and soda water

all botanicals are vapour-infused, which is not done very often in Australia. It gives a delicate, subtle bouquet- petals, citrus, a hint of fresh- cut hay.

Papa Salt Coastal 14

Best served with wedge of fresh orange and soda water

grounded notes from native wattle seed and pink peppercorn are brightened with zesty native wax flower, hibiscus, citrus peel and hint of oyster shell.

Mandrake Cucumber Gin 14

Best served with cucumber, mint and tonic water

Born of the forest and distilled with a unique blend of botanicals such as melds Albanian juniper with cucumber, mint, coriander seed and liquorice roots.

INTERNATIONAL GINS

Bombay 'Sapphire' 12

(Hampshire, UK)

Best served with cinnamon, lemon peel and tonic water

Sapphire hints at gins popularity in India during the days of the British Raj. A lighter more floral gin, with a liquorice and cinnamon aftertaste. Refreshing and ideal in a G&T.

Hendrick's 16

(Girvan, Scotland)

Best served with cucumber

Hendrick's includes a unique infusion of Bulgarian rose petals and cucumber alongside more traditional botanical ingredients. Tiny 500 litre batches. Refreshing and clean

Jinzu 'Sake & Yuzu Infused' 16

(Scotland with Japanese twist)

Best served with a rosemary and strawberry

This gin is a fantastic example of East meets West, with traditional gin botanicals joining cherry blossom, yuzu and sake to form a distinctive gin with a real sense of place.

Elephant Gin 18

(Germany)

Best served with green apple and ginger

This adventurous gin contains 14 unusual botanicals including ginger, lavender, fresh apples and wild African spices! 15% of profits to African Elephant conservation charities.

Gin Mare 'Mediterranean' 16

(Villanova, Spain)

Best served with rosemary and olive

The essence of the Mediterranean is bottled here. Distilled with local Arbequina olives, Basil from Italy, Thyme from Greece, Rosemary from Turkey, Citrus from Spain.





Aviation 17

(Portland, USA)

Best served with star anise and cardamom over tonic water

precise blend of botanicals – cardamom, coriander, French lavender, anise seed, sarsaparilla, juniper, and two kinds of orange peel. The botanicals are suspended in a neutral grain spirit for 18 hours in macerating tanks.

Scapegrace Black 16

(New Zealand)

Best served with lemon and lime

Aronia Berry, Saffron, Pineapple, Butterfly Pea and Sweet Potato. Blended in set amounts at precise temperatures in a defined sequence, to create something made of nothing and nothing made of something. This is that taste of Black.

Whitley Neil Rhubarb and Ginger 14

(City of London, UK)

Best served with fresh ginger and coriander seeds

the essence of rhubarb adds a tart crisp edge to this smooth gin base whilst the ginger extract warms the palate for a full-bodied finish with selected botanicals like juniper, coriander seeds, cassia bark, orris root, liquorice, sweet orange, lemon, ginger and rhubarb.

Ginologist Floral Non-alcoholic 12

(South Africa)

Best served with lime over tonic water

Inspired by original floral gin, with mouth-watering flavour of rose geranium and other botanicals to create a distinctive and vibrant alcohol-free drink. Delicate sweetness makes this a delicious and vibrant drink.

Ampersand 12

(BC, Canada)

Best served with classic tonic and lime wedge

Canada's best classic gin – 2021 world Gin Award

This bring together BC grown wheat with seven cultivated or wild harvested botanicals





Gin COCKTAILS

We have thing for gin...

Classic Martini 20

House gin, dry vermouth with olives or lemon twist

Blood Orange Martini 20

Nosferatu 'Blood Orange Gin', Aperol, fresh lemon juice

Bloody Jasmin 20

ADCO Shiraz', Campari, Cointreau, fresh lime juice, orange bitters

Cherry Blossom 20

Brookie's 'Dry Gin', Chambord, cherry syrup, fresh lemon juice

Italian Slow 20

Brookie's 'Slow Gin', Italian orange bitters, ginger ale, orange peel

Barrel Aged Negroni 18

House gin, Campari, Cinzano vermouth rosso

Summer Ink Gin. 20

Ink gin, fresh muddled strawberry, orange, cucumber, mint, soda and tonic

Chilli Sunset 20

Chilli mango gin, Aperol, pineapple juice, lime juice syrup

Southside Spritz 20

Dry gin, lime juice, sugar syrup, mint leave, soda

Bronx 20

Gin, dry vermouth, red vermouth, orange juice and garnish with orange peel





Cocktail List

Oyster Shot 10

Vodka, tomato juice, Worcestershire and Tabasco

Amaretto Sour 20

Amaretto, lemon juice, simple syrup and egg white garnish with cherry and orange slice

Aperol Spritzer 18

Aperol, prosecco, soda water and garnish with orange slice

Classic Martini (vodka/gin) 20

Gin or vodka, dash of vermouth served with lemon twist or olives

Classic / Passionfruit Caprioska 20

Absolut vodka / passionfruit liqueur, fresh crushed limes and sugar, topped with crushed ice

Classic / Chili Margarita (lemon/lime) 20

Frozen or shaken tequila and Cointreau with a dash of lemon / lime juice

Cosmopolitan 20

Absolut vodka and Cointreau with cranberry juice and touch of fresh lime, garnish with lime wheel

Espresso Martini 20

Vodka, Kahlua, espresso shot and dash of syrup

French Martini 20

Chambord, vodka, pineapple juice and garnish with cherry on rim

Mojito Classic/ Lychee / Passionfruit 20

Bacardi rum and lychee / passionfruit liqueur with muddled fresh mint, lime and topped with soda water.

Midori Splice 20

Melon liqueur, Malibu coconut rum with pineapple juice and a dash of cream

Pina Colada 20

Bacardi rum and Malibu coconut rum with pineapple juice and a dash of cream





Sparkling and Champagne

Redbank Emily, King Valley, Victoria 10/45

Veuve d'argent cuvee prestige rose brut, Burgundy, France 11/50

Riva De Frati Prosecco, Italy 13/68

Moet and Chandon, France 150

White Wines

River life wake making, Moscato, SA 11/50

Jim Barry Riesling, Clare valley, SA 10/48

Unicorn Sauvignon Blanc, Adelaide hills, SA 9/39

Opawa Sauvignon Blanc, Marlborough, NZ 12/ 52

Hay shed hill sauvignon Blanc Semillon, Margret River, WA 11/50

Unicorn Pinot Grigio, Victorian Riverland 9/39

Corte Giara Pinot Grigio, Vento, Italy 52

Pitchfork Chardonnay, Margaret River, WA 10/50

Vasse Felix Filius Chardonnay, Margaret River, WA 14/60

Domain William Fevre Petit Chablis, Chablis, France 75

Red Wines

Saint Clair Pinot Noir, Marlborough, NZ 12/55

Dalrymple Pinot Noir, Pipers River, TAS 85

Smith and Hooper Merlot, Wrattenbully, SA 10/50





Wirra Wirra Church Block, McLaren Vale, SA 12/55

Earthworks Cabernet Sauvignon, Barossa Valley, SA 10/50

Unicorn Shiraz, Heathcote, VIC. 9/39

Langmeil Valley floor Shiraz, Barossa Valley, SA 70

Rose Wines

Marty's Block Rose, South Australia 10/50

Triennes Rose IGP Mediterranee, Provence, France 13/60

Beer Selection

Unicorn Lager (Tap) 9	Carlton Zero 9
Monteith's Pale Ale (tap)11	Cascade Light 9
Stone and Wood pacific ale 12	XXXX Gold 9
Mythos 11	Great Northern super crisp 9
Corona 12	Crown Lager 10
Guinness Draught 12	4 Pines Pale Ale 12

