

# Welcome

Welcome to Garf's Bar, we are a small, family owned bar that specialises in Gin, Local Beer and Cocktails.

Please order all drinks at the bar, if you're unsure of what you would like to drink please ask our bar staff for recommendations and advice.

We run happy hour from 5pm—7pm every day, this includes a selection of cocktails, all our tap beer and house wines.

We update our menu frequently, this may be due to seasonal availability of local produce or simply because our staff like to make new drinks. Don't be afraid to try something new or order off menu, we will endeavour to accommodate you

We offer meat & cheese platters (vegetarian and vegan options available), if you're feeling like something more substantial, we're more than happy for you to bring food in from elsewhere.

Our outside beer garden is open until:  
9pm Sunday to Thursday  
10pm Friday & Saturday

We have a trivia night on Tuesdays and live music from Thursday—Sunday during summer.

As we are a small bar, we reserve the right to ask for the table back one hour after the last drink ordered.

Thanks for taking the time to read this, we hope you enjoy your visit.  
Be sure to keep up to date with what's on via our social media!

# WHAT'S ON MARCH

## **Gin of the Month—\$10**

Aviation Gin  
-with-  
Lime & Fever Tree Indian Tonic  
-or-  
Orange & Artisan Pink Citrus Tonic

## **Tuesday Trivia Night**

Join us from 7:30 for our weekly trivia night.  
Limited seats available, book your table at the bar  
Max 6 members per team

## **Live Music on Thursdays—Sunday**

Live and local acts pumping out your favourite tunes, as well as a few originals too!

## **American Inspired Menu—all through March**

Our beardy bar manager, Grant, has won himself a trip to America, visiting Woodford Reserve, Jack Daniels & Old Forrester Distilleries, so all throughout March we'll be serving up a few specials inspired by the U.S.A

## **Labour Day Public Holiday**

### **Monday 9th March**

Open from 12pm til late

## **Art & Alcohol: Wednesday 25th March**

### **7pm—1 session**

\$15 entry, Hosted by Diego Villalta with a live model  
Entry fee covers art supplies and your choice of house wine, beer or house spirit & mixer.  
Limited spaces available, booking is essential!

# HAPPY HOUR MENU

Between 5pm—7pm every day

## TAP BEER

Pot - Schooner - Pint 6-8-10

## WINE

6ft6 Prosecco  
Nautilus Sauvignon Blanc & 6ft6 Pinot Gris  
Nuits Foles Rose  
Running with the bulls Tempranillo & A&B The Creek Red Blend 8

## COCKTAILS

\$12 during Happy Hours

Espresso Martini 16

Stoli Salted Karamel, Mr. Black Coffee Liquor, Espresso, Sugar & Bitters

Pampelle Spritz 16

Pampelle Ruby Grapefruit Aperitif, Prosecco & Soda

Cosmopolitan 16

White Light Vodka, Kew Orangery, Lime, Cranberry, Sugar & Bitters

Buffalo Sour 16

Buffalo Trace Bourbon, Lemon Juice, Sugar, Bitters & Foamer

Raspberry Collins 16

Triple G Gin, Chambord, Lime, Sugar & Soda

Purple Rain 16

Butterfly Pea infused Triple G Gin, Kew Orangery, Lemon, Sugar, Bitters & Foamer

# CLASSIC COCKTAILS

Woodford Old Fashioned 16

Woodford Reserve Bourbon, Sugar, Bitters

Patient Hanky Panky 17

Patient Wolf Gin, Adelaide Hills Rosso & Fernet Branca

Boatrockers Bramble 18

Boatrockers Raspberry Gin, Joseph Cartron Crème De Cassis, Lemon & Sugar

Clover Club 18

Whitley Neill Raspberry, Raspberry Syrup, lemon, Sugar & Foamer

Manhattan 18

Woodford Reserve Rye, Adelaide Hills Vermouth & Bitters  
(Available Sweet, Dry, or Perfect)

Singapore Sling 19

Haymans Gin, Cherry Brandy, Dom Benedictine, Lemon, Orange, Bitters, Soda & Grenadine

Classic Daiquiri 19

Diplomatico Planas, Lime & Sugar

Blue Aviation 20

Husk "ink" Gin, Luxardo Maraschino, Joseph Cartron Violette & Lemon Juice

Black Pearl 20

Flor De Cana 5YO, Fernet Branca, Lime & orgeat

If you have any allergies or dietary requirements please inform your server so we can do our best to accommodate you.

# HOUSE COCKTAILS

## A Bloody Sour

18

*Four Pillars Bloody Shiraz Gin, Lemon, Angostura Bitters, Sugar & Foamer*

## Strawberry Margarita

18

*Tromba Tequilla, Joseph Cartron Creme De Framboise, Lime & Sour Strawberry Syrup*

## Rum Punch

19

*Flor De Cana 4, Passoa, Pineapple Juice, Lime, Passionfruit Puree & Cherry Syrup*

## Hampton Summer Tonic

18

*Four Pillars Gin, Campari, Cranberry juice, Lime, Sugar & Rosemary*

## Mr Figgis

20

*Woodford Double Oak, Esprit De Fig Liquor, Fig & Vanilla Syrup, Lime & Bitters*

## Lychee Royale

18

*Lychee Liqueur, Plum Sake & Petit Cordon*

## Rupert Holmes

19

*Flor De Cana 5YO, Dead Mans Fingers Coconut Rum, Pineapple Syrup & Lime Juice*

## Solera Barrel Aged Negroni

21

*A Blend Of 3 Four Pillars Gins, 3 Bitters & 3 Sweet Vermouth's aged in an oak barrel solera style for a year*

# WINE

## SPARKLING

GLASS  
125ML BOTTLE

6Ft6 Prosecco, Geelong VIC	10	50
Petit Cordon by Maison Mumm, New Zealand	13	65
Jack & Jill Sparkling Brut, Bellarine Peninsula, VIC		60
Mumm Grand Cordon Rouge NV Champagne, France	18	98
Dunes & Green Moscato Piccolo, SA (200ml)		12
Wildman Wine, Heavy Petting, Pétillant-nature, SA		65
Gancia Sparkling Rose, Italy	11	55

## WHITE

GLASS  
150ML BOTTLE

Heggies Estate Riesling, Eden Valley, SA		36
Kung Fu Girl Riesling, USA	12	48
Nautilus Sauvignon Blanc, Marlborough, New Zealand	10	40
Redbank Fiano, King Valley, VIC	10	40
Austins & Co Pinot Gris, Moorabool Valley, VIC	11	44
Lucky Cat Pinot Gris, King Valley, VIC		48
Vinum Chenin Blanc, Stellenbosch, South Africa		44
Gentil Hugel, Alsace, France		60
Devil's Lair The Hidden Cave Chardonnay, Margaret River, WA	12	48
Tiefenbrunner Pinot Grigio DOC, Italy	13	56
Pra Soave, Italy		56
Kooyong Clonale Chardonnay, Mornington Peninsula, VIC		75
Amphora Chosen Few Chardonnay, Dromana, VIC	13	52
Pascal Jolivet Sancerre, France		90
Domaine William Fevre Petit Chablis, France		75

## ROSE

Soul Growers Rose, SA	10	40
Nuits folles Rose du Sud, Languedoc, France	10	40

## RED

Running with the Bulls Tempranillo, Barossa Valley, SA	10	40
Chateau Smith Cabernet Sauvignon, USA	12	48
Antinori Santa Cristina IGT Chianti, Italy		44
Boucher Shiraz, Heathcote, VIC	11	44
Boom Boom Syrah, USA	12	48
TarraWarra Estate Pinot Noir, Yarra Valley, VIC	12	48
Amphora Chosen Few Pinot Noir, Dromana, VIC	13	52
Guigal Cote du Rhone GSM, France		56
The Creek, Angus & Bremer, SA	10	40
Chaffey Bros La Resitance GSM, Barossa Valley, SA	13	55
Stonier Jimjoca Pinot Noir. Mornington Peninsula, VIC		80

If you have any allergies or dietary requirements please inform your server so we can do our best to accommodate you.



Our straws are biodegradable

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# PADDLES \$20 EACH

Each paddle comes with three 15ml serves of gin, accompanied by a bottle of mixer to compliment the selection

## Local

### (Served with Strangelove No.8 Tonic)

Melbourne Gin Co

*Served with Lime*

Patient Wolf

*Served with Lemon & Thyme*

Brogans Way Everyday Salvation

*Served with Grapefruit*

## Down 'n' Dirty

### (Served with Strangelove Dirty Tonic)

Animus Macedon

*Served with Lime*

Dasher + Fisher Ocean

*Served with juniper berries*

Archie Rose Signature Dry

*Served with lemon*

## Elderflower Inspired

### (Served with Elderflower Tonic)

Bloom

*Served with Strawberry*

Citadelle

*Served with Star Anise*

Malfy

*Served with Lime*

## Four Pillars

### (Served with Mediterranean Tonic)

Four Pillars Rare Dry

*Served with an Orange*

Four Pillars Navy Strength

*Served with Lime Leaf & Ginger*

Four Pillars Bloody Shiraz

*Served with Orange*

## "I Don't Drink Gin"

### (Served with Strangelove Light Tonic)

Hendricks

*Served with Cucumber*

Brockmans

*Served with Grapefruit & Blueberries*

Husk "Ink" Gin

*Served with Orange*

## Ultimate Pink G&T

### (Served with Aromatic Tonic)

Pinkster

*Served with Mint*

Adelaide Hills Sunset

*Served with Strawberry*

Hippocampus Raspberry Gin

*Served with Raspberry*

## Gunpowder Plot (\$24)

### (Served with Indian Tonic)

Tiny Bear Sailor Gin

*Served with an Dehydrated Orange*

West Winds The Broadsword

*Served with Grapefruit*

Hippocampus Navy Strength

*Served with Lime & Mint*

## Native Botanicals

### (Served with Capi Native Tonic)

Brogans Way Evening Light

*Served with Orange*

Mountain Dry Gin

*Served with Grapefruit*

Tiny Bear Doctor Gin

*Served with Dehydrated Apple*

# GIN

## AUSTRALIA

## SINGLE

## WITH TONIC

Adelaide Hills Distillery Green Ant Gin

12

15

Adelaide Hills 78°

11

14

Adelaide Hills Sunset Gin

11

14

Animus Classic Dry

11

14

Animus Arboretum Gin

12

15

Animus Ambrosian

12

15

Archie Rose Signature Dry

10

13

Archie Rose Distillers Strength

12

15

Boatrocker 'Willem' Jenever

11

14

Boatrocker 'Lupilin' Hopped Gin

11

14

Boatrocker 'Feliz Navidad' Mexican Xmas Gin

12

15

Boatrocker Raspberry

11

14

Brogans Gin Everyday Salvation

10

13

Brogans Gin Evening Light

10

13

Dasher + Fisher Mountain

10

13

Dasher + Fisher Meadow

10

13

Dasher + Fisher Ocean

10

13

Dasher + Fisher Saffron

12

15

Four Pillars Rare Dry

10

13

Four Pillars Negroni Gin

11

14

Four Pillars Bloody Shiraz (2019)

11

14

Four Pillars Navy Strength

13

16

Four Pillars Modern Australian Gin

12

15

Four Pillars Christmas Gin

12

15

Hippocampus Bangkok

11

14

Hippocampus Navy Strength

13

16

Hemp Gin

11

14

Husk Distilleries "Ink"

10

13

Melbourne Dry Gin Co

9

12

Mountain Gin

11

14

Never Never Triple Juniper Gin

10

13

Ninch Gin

11

14

Patient Wolf

10

13

Patient Wolf Summer Thyme

11

14

Poor Toms Gin

10

13

Poor Toms Strawberry Gin

11

14

Tiny Bear Doctor Gin

10

13

Tiny Bear Gypsy Gin

10

13

Tiny Bear Sailor Gin

11

14

West Winds The Sabre

9

12

West Winds The Broadsword

13

16

White Light Triple G Gin

7

10

## GIN

UNITED KINGDOM	SINGLE	WITH TONIC
Beefeater Gin	8	11
Bloom	10	13
Bombay Sapphire	8	11
Botanist Islay Dry Gin	10	13
Brockmans	12	15
Haymans London Dry	8	11
Hendrick's	10	13
Hendrick's Orbium	11	14
Hoxton	12	15
Kokoro Gin	12	15
Martin Miller's	10	13
Pinkster Gin	9	12
Pickering's Gin	12	15
Pickering's 1947	12	15
Plymouth Gin	10	13
Sipsmith Dry Gin	10	13
Tanqueray Gin	8	11
Whitley Neill—Various Flavours	10	13
WORLDWIDE	SINGLE	WITH TONIC
Aviation (USA)	10	13
Citadelle (France)	10	13
Drumshanbo Gunpowder (Ireland)	10	13
Gin Mare (Spain)	10	13
G'Vine Floraison (France)	10	13
Herno (Sweden)	10	13
Ki No Bi Gin (Japan)	13	16
Ki No Tea (Japan)	13	16
Koval Dry Gin (USA)	12	15
Malfy Originale (Italy)	10	13
Malfy Limone (Italy)	10	13
Malfy Rosa (Italy)	10	13
Monkey 47 (Germany)	14	17
St George Terroir Gin (USA)	12	15
Scapegrace (New Zealand)	11	14

## SPIRITS

### VODKA

Absolut Original/ Raspberry	8
Grey Goose	10
Stoli Vanil/Salted Karamel	9
Stolichnaya Gluten Free	9
White Light Vodka	7
Zubrowka	9

### RUM

Bundaberg Red/Yellow	9
Cargo Club Banana Rum	9
Diplomatico Planas	11
Diplomatico Mantuano	11
Flor De Cana 4 (White)	7
Flor De Cana 5 (Dark)	7
Flor De Cana 7	10
Havana 3	7
Havana Especial	8
Kraken Spiced Rum	9
Plantation Original Dark	9
Plantation Pineapple	9
Rum Diary Spiced Rum	9

### SCOTCH WHISKY

Benriach 10 Y.O.	10
Benriach 10 Y.O. Curiositas	10
Glendronach 12 Y.O.	10
Glendronach 18 Y.O.	15
Glendronach 21 Y.O.	20
Glendronach Peated	10
Johnny Walker Black	7
Wolfburn Morven	9
Wolfburn Langskip	10
Wolfburn 128	11
Wolfburn Bibendum Edition	11

### AGAVE SPIRITS

Tromba	8
Quiquiriqui Mezcal	10

### BRANDY

Hennessey	11
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### VERMOUTHS, BITTERS & FORTIFIED WINES

Adelaide Hills Bitter Orange	10
Adelaide Hills Bitter Orange	10
Adelaide Hills Vermouth Dry	8
Adelaide Hills Vermouth	8
Rosso	8
Campari	9
Mt Carmel Port	8
Pampelle	8
Punt e Mes	8
Montenegro	8

### WHISKEY

Jack Daniels	6
Jack Daniels Rye	7
Makers Mark	9
Woodford Reserve	8
Woodford Rye	9
Woodford Double Oak	9
Jamesons	7
Slane Irish Whiskey	7
Starward Two Fold	9

## SOFT & HOT DRINKS

Artisan Lemon & Agave Tonic	4
Artisan Pink Citrus Tonic	4
Artisan Violet Blossom Tonic	4
Fever Tree Indian Tonic	4
Fever Tree Mediterranean Tonic	4
Fever Tree Elderflower Tonic	4
Fever Tree Aromatic Tonic	4
Capi Native Tonic	4
Capi Spiced Cola	4
Capi Ginger Ale	4
Capi Blood Orange	4
Capi Soda	4
Capi Sparkling Mineral Water (250ml)	3
Capi Sparkling Mineral Water (1l)	8
Strangelove Tonic No.8	4
Strangelove Dirty Tonic	4
Strangelove Light Tonic (low sugar)	4
Strangelove Bitter lemon	4
Strangelove Salted Grapefruit	4
Coke, Diet Coke, Coke No Sugar & Lemonade	3
Lemon or Soda, Lime & Bitters	3
Juice: Apple, Orange, Pineapple or Cranberry	3

### HOT DRINKS

Espresso / Long Black	3
Flat White / Latte / Cappuccino / Hot Chocolate	4

### MOCKTAILS

<b>Cinderella</b>	8
Orange, Pineapple & Cranberry Juice & Raspberries	
<b>Iced Coffee</b>	6
Double shot of espresso, milk and sugar	

## FOOD

Smiths Chips or Nobbys Nuts	3
Bread & Oil (Add Olives)	5 (8)
Large Bowl of Olives	5

### CHARCUTERIE & CHEESE

Add a Bottle of House Sauvignon Blanc, Rose or Tempranillo for \$30

#### Cheese Platter

<b>Small</b>	<b>20</b>
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A selection of 3 cheeses served with olives, pickles, quince paste, crackers, bread & oil.

<b>Large</b>	<b>32</b>
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A selection of 5 cheeses served with olives, pickles, quince paste, crackers, bread & oil.

#### Mixed Platter

<b>For 1</b>	<b>20</b>
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Cheddar, brie, salami, cured ham, accompanied by olives, pickles, crackers, bread & oil

<b>For 2</b>	<b>32</b>
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Cheddar, brie & blue cheese with salami, cured ham & lamb, accompanied by olives, pickles, crackers, bread & oil

<b>For 4</b>	<b>55</b>
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Large selection of meats and cheeses served with olives, pickles, crackers, bread & oil

#### Vegan Platter

<b>For 2 or for 4</b>	<b>35/ 55</b>
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Vegan cheeses & mushroom truffle accompanied by pickles, olives, crackers, bread & oil

<b>Any extras</b>	<b>6</b>
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If you have any allergies or dietary requirements please inform your server so we can do our best to accommodate you.

**Food purchased elsewhere is welcome, see bar for local food menus**

# AMERICAN INSPIRED MENU

Our beardy bar manager, Grant, has won himself a trip to America, visiting the Woodford Reserve, Jack Daniels & Old Forrester Distilleries. So all throughout March we'll be serving up a few specials inspired by the U.S.A

## Gin of the Month—\$10

Aviation Gin

-with-

Lime & Indian Tonic

-or-

Orange & Pink Citrus Tonic

## Wine—\$8 per glass

Kung Fu Girl Riesling

Boom Boom Syrah

## AMERICAN PADDLE \$20

**3 x 15ml serves of gin, accompanied by Fever Tree Indian Tonic**

Aviation Gin

Koval Dry Gin

St George Terroir Gin

(Portland, Oregon)

(Chicago, Illinois)

(Alameda, California)

*Served with Lemon*

*Served with Grapefruit*

*Served with Rosemary*

### New York Sour

**18**

*Woodford Reserve, Bitters, Lemon Juice & Sugar topped with Syrah*

### Bees Knees

**19**

*Aviation Gin, Honey Syrup & Lemon Juice*

### Ramos Gin Fizz

**20**

*Aviation Gin, Lemon Juice, Orange Blossom Water, Sugar, Egg White, Double Cream & Sparkling Water*

### Malena

**21**

*Jack Daniels Rye Whiskey, Campari, Port, Orange Bitters & Orange Blossom Water*



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