



Eau-de-Vie
Cocktail list

Eau-de-Vie and its bartenders are dedicated to celebrating the craft of the cocktail. We have fashioned a list inspired by a range of old traditional crafts; our flavours ranging from light and crisp, through fresh and fruity, to sweet & strong.

Select a craftsman that best describes the libation you crave and choose from our selection.

SYDNEY

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Eau de Vie embodies unique experiences. A 10% discretionary service charge is added to each bill

Contents

EAU DE VIE CREW

Behind the waistcoats, arm garters, ink and beards get to know the personalities behind the bar (and some drinks that define them).

EAU DE VIE FAVOURITES

Tried & tested. These come highly recommended.

THE PERFUMER

Light, crisp and floral. Aromatic aperitivos to kick-start your appetite.

THE STEVEDORE

All things citrus - lemons, limes and oranges amongst others.
Fresh & tart, the perfect palate cleansers.

THE APOTHECARY

Tonics, restoratives and super-foods, these are our boozy boosts.

THE SPICE BLENDER

Rich spices and exotic flavors to bear you away to far-flung locales.

THE CONFECTIONER

Sweets for my sweets. Alcoholic desserts and post dinner libations for those with a sweet tooth.

THE STONEMASON

Bold and powerful digestifs, the kind of perfect nightcap drinks that could put hairs on your chest... (in a good way).

CLASSICS

At Eau de Vie we embrace the history and craft of the cocktail. These are a few classic cocktails that we pay homage to in our own unique way.

THE FLOWING BOWL

Drinks ideal for groups. Celebrate the art of sharing with one of these group serves or punches, recommended for groups around four.

WHISKY LOCKERS

It is obvious from the moment you walk through our doors that we love whisky.

Our Whisky Lockers are available to store any bottle purchased from us for up to 3 months. We'll keep your dram under lock and key and bring it out whenever you drop by with all the required accompaniments.

Check out some of our favourite whiskies by the nip and bottle on the "Short List"



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Meet The Crew

Behind the waistcoats, arm garters, ink and beards, get to know the personalities behind the bar (and some drinks that define them).



SVEN ALMENNING

Former drinks writer, booze consultant & agency director. Owner of Eau de Vie and The Speakeasy group. He likes his drinks strong and full of flavour.

"YOU DONT WIN FRIENDS WITH SALAD" \$22

Charred apple & Pear cordial, with Smoked Bacon Bourbon, & fresh lemon.

TOM EGERTON

The Gypsy Bartender has mixed drinks on every continent except Antartica and knows the best accompaniment to a good drink is an ever better story. Likes: Fernet, ties, tattoos. He once punched an Elk.

THE EIGHTY-SIX \$19

Malty Bols Genever, almond, citrus and ginger. Long and fresh. Follow him at @thegypsybartender



RUSS MCFADDEN

Manager of Eau de Vie, lover of dark booze and salty oysters. Spends his off time doing pilates and eating healthy, trying to atone for his lifestyle sins of past.

RIVERSTREAM \$20

Calvados and mezcal stirred with white ale syrup and a dash of Fernet Branca. Served on a frozen river rock and hidden under a fog of eucalyptus.

Follow him at @beerandascotch



ALISSA GABRIEL

Trading north Queensland for the bright lights of Sydney city, the Scarlett Mixtress is our Head Bartender and champion of all things rum .

ESCAPE \$19, Coconut-pineapple rum, lime cordial and umeshu combine to create a clarified Pina-Colada twist, the perfect tropical aperitif.

Follow her at [@scarlet_mixtress](#)



ROBBY MIERSCH

Adding a little European flair to downtown Darlo. Robby's German efficiency is a godsend. He's also not hard on the eyes.

BERLIN RATTESNAKE \$21,

Rye whisky, fig compote, raspberry lager syrup, lemon, egg white and a dash of absinthe

Follow him at [@ze_german_bartender](#)



TOM LOOSLI

We dragged this bearded menace from Newtown when we heard he was looking for a change from burgers and kale, and he's proved himself a solid member of our bar team from day one.

HMAS PUNCH \$19, A modern take on an antiquated recipe, this clarified milk punch combines rum with spicy naval strength gin, lemon myrtle, macadamia and sherry. Delightful

Follow him at [@perfect_manhattan](#)



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Favourites

A selection of some of the drinks for which we are most famous. These have been with us since day-one. We highly recommend sampling one of these whether it's your first time with us or even if you find yourself propped at the bar more frequently.

YUZU MULE \$19

Wyborowa vodka, honey, orange and lime juices, yuzu curd and our famous ginger beer, this ridiculously refreshing number is served in a traditional copper mugs.

SMOKEY ROB ROY \$24

Owner Sven Almenning's signature drink. A fierce mix of Talisker and highland whiskies, cigar infused Zacapa rum, vermouth and orange bitters. Served under a cloud of wood smoke.

ZACAPA BLAZER OR OLD FASHIONED \$24

One of our absolute favourites and listed as one of the world's top ten cocktails in 2013 by Elite Traveller. Available blazed and hot or served chilled over a super rock.

ESPRESSO ZABAIONE

This is one fancy espresso cocktail. Your choice of vodka, rum or whisky, stirred down with coffee and maple syrup. Layered on top is a saffron & vanilla mousse, super chilled with liquid nitrogen to create a frozen cap. Crack through the cap and enjoy the goods.

Choose from: Wyborowa vodka - \$19 / Absolut Elyx vodka - \$20 / Havana Club 7yo rum - \$22 / Chivas Regal 12yo whisky - \$22

NOBLE EXPERIMENT

Experiment with vermouth, bitters, brine and garnish to make this your very own concoction. Begin with Beefeater gin or Absolut Elyx vodka and work up through our accoutrements. Served with liquid nitrogen for the perfect ice cold martini.

VODKA

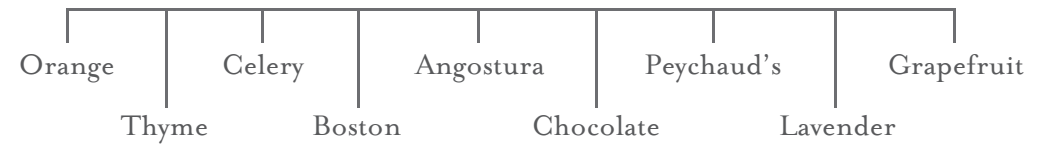
Archie Rose	\$22
Wyborowa	\$19
Ketel One	\$20
Fire Drum	\$24

GIN

Fords Gin	\$21
Tanqueray No. TEN	\$24
Plymouth	\$19
Westwinds Cutlass	\$24

WET OR DRY?

BITTERS



RINSES AND BRINES



GARNISH

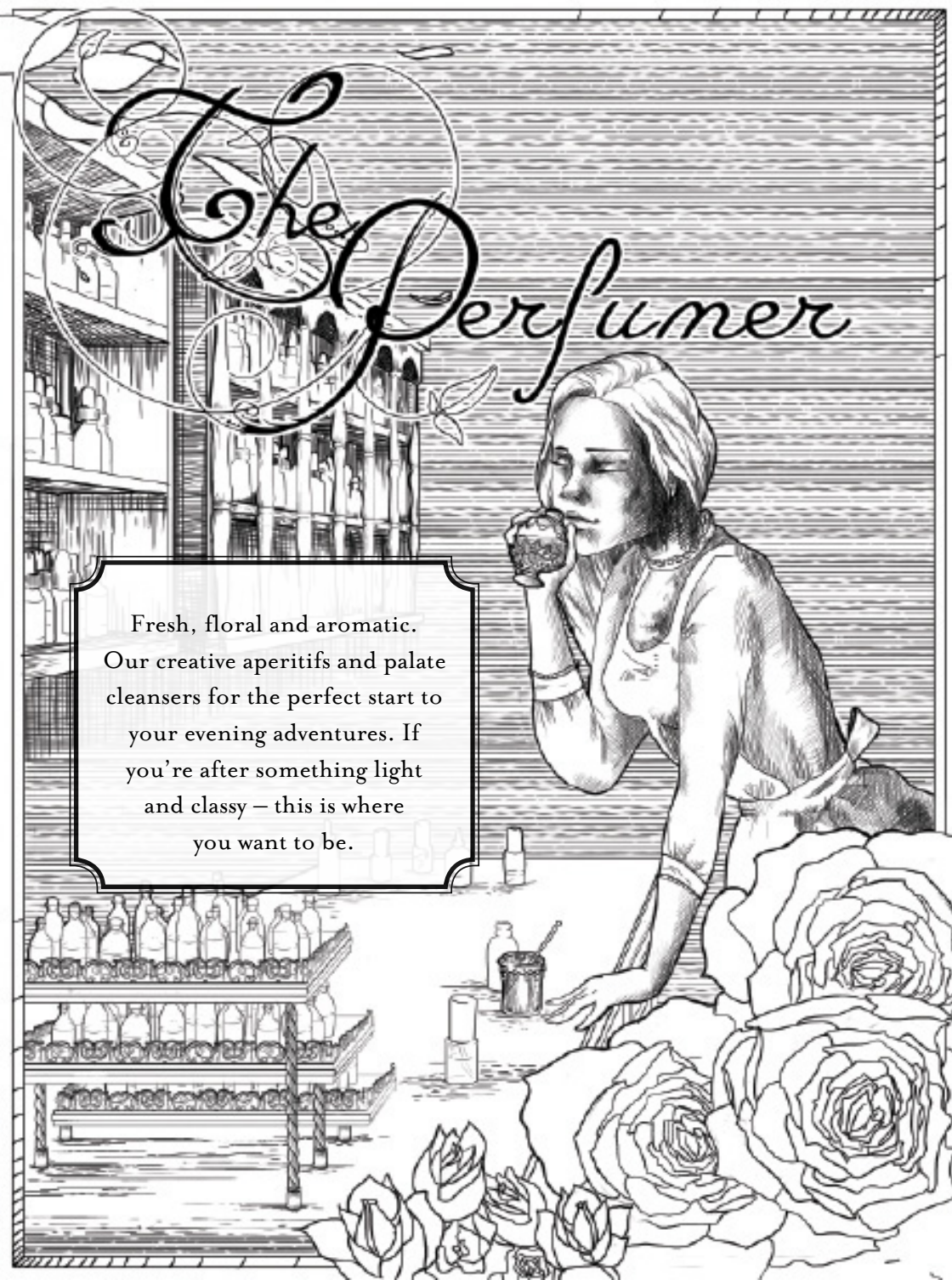
Lemon twist	Lime twist	Anchovy stuffed olives
Orange twist	Cucumber	Pickled onions
Ruby grapefruit twist	Sicilian olives	Thyme

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The Perfumer

Fresh, floral and aromatic.
Our creative aperitifs and palate
cleansers for the perfect start to
your evening adventures. If
you're after something light
and classy – this is where
you want to be.



ESSENCE #2 \$19

Sensual, crisp, seductive and aromatic. Like a whiff of perfume lingering on a trailing hem or ruffled collar. Beefeater gin, rosemary & thyme infused elderflower, wine and orange bitters.

VIOLETS FORGET \$19

Floral and fresh! Havana Club 7yo rum mingles with herbal vermouth, violette, bitter Cynar, a hint of pistachio and a burst of soda, to lighten the mood. This tasty libation is served straight up.

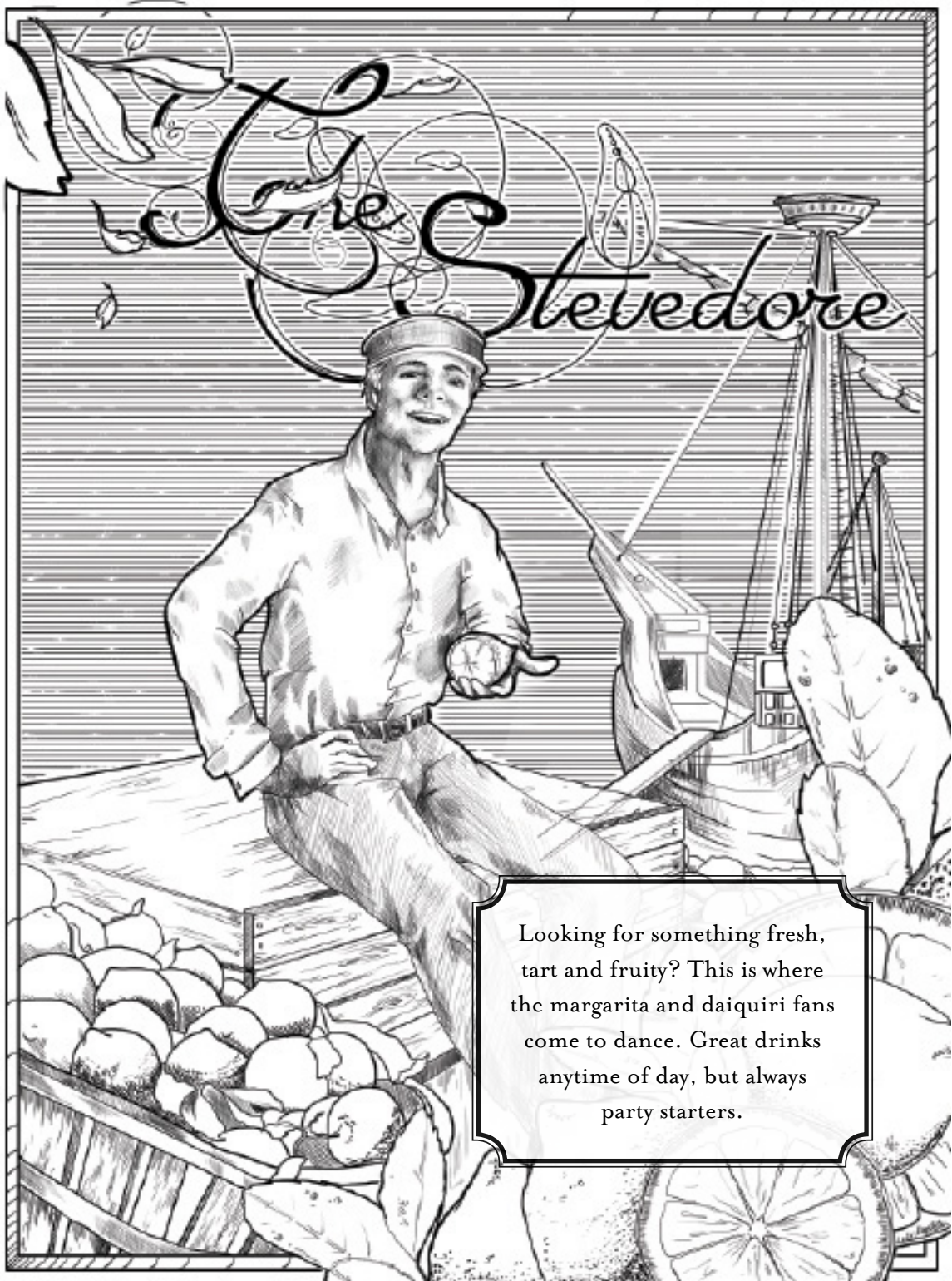
LILLY FLEUR \$19

Crisp, bright and bursting with flavour, this award winning aperitif combines Beefeater gin, crisp white wine, pear and caraway liqueurs with a mouth-watering tincture.

MISS SALINGER \$20

Inspired by astute high tea ceremonies of old and imbued with a touch of Eau-de-Vie's signature flair. This sparkling number started life as a bellini before we reinvigorated it with tea-infused Beefeater 24 gin, almond syrup, peach and sparkling wine.

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Looking for something fresh,
tart and fruity? This is where
the margarita and daiquiri fans
come to dance. Great drinks
anytime of day, but always
party starters.

OCEAN SIDE #2 \$19

Beefeater gin, lime, apple, cucumber, white chocolate and fennel combine to create this light, invigorating tonic that reinvents one of our favorite Eau-de-Vie classics.

HOPS & HONEY \$21

An enchanting mix that takes its cue from a classic pisco sour; ripe, grape flavours take the lead with Havana Club 7yo Cuban rum, lime and hopped guava syrup rounding out this tart number.

KITTY AT THE COCOBONGO \$20

A fresh and floral hit of Absolut Elyx vodka, elderflower, zesty citrus and tangy passionfruit. Shaken and served up with a blush of Peychaud's bitters.

THE AVIATOR \$19

House made rhubarb and juniper puree, shaken up with Beefeater gin and fresh lemon juice. Simple sophistication. Garnished with a paper plane on a 'cloud' of fairy floss.

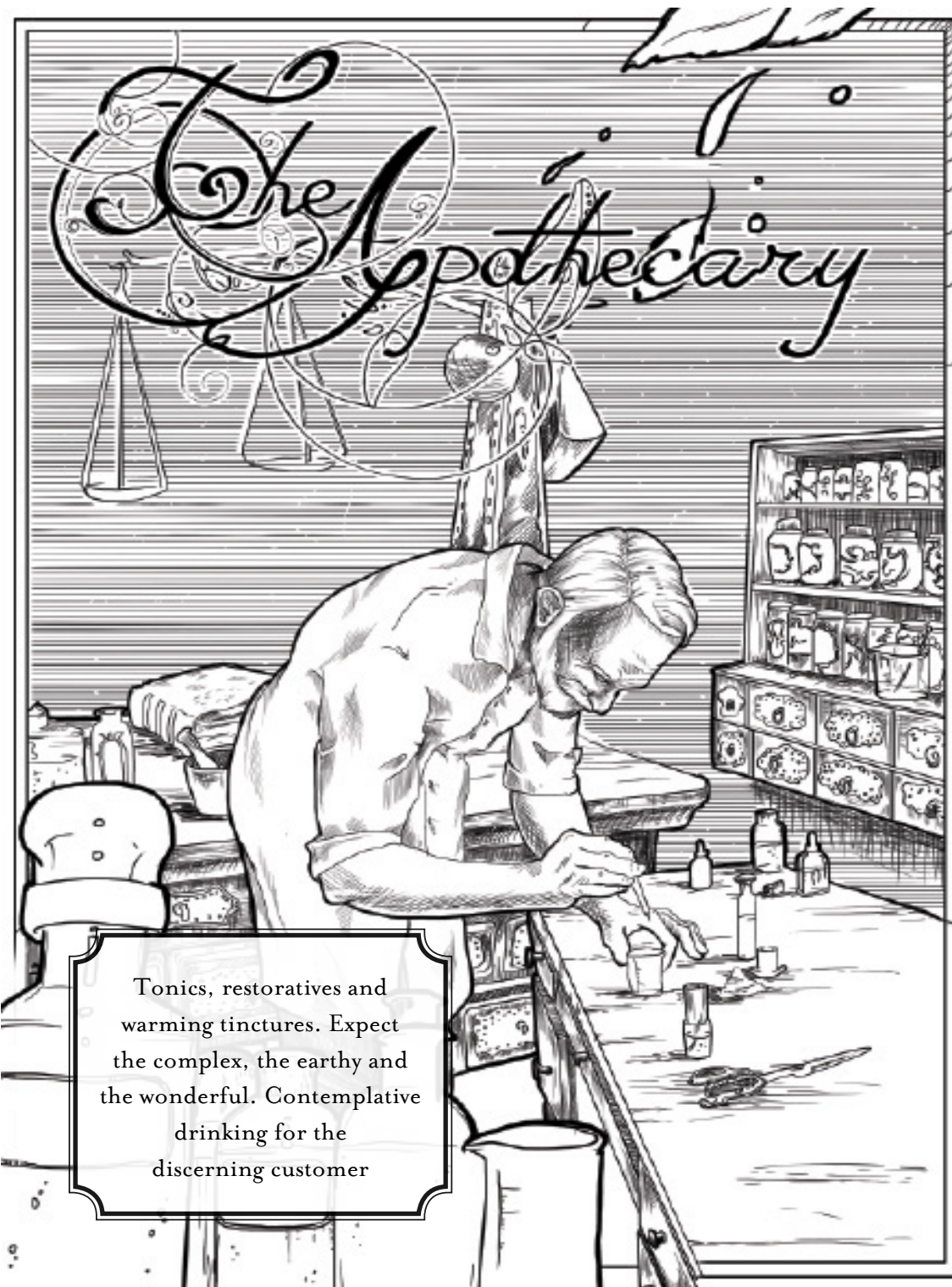
COLONEL'S PEARL \$21

Floral, rich and aromatic. Light Havana Club 7yo Cuban rum is mixed with a heavy Jamaican rum, apricot, lemon myrtle & quince soda create a full-bodied an Eau-de-vie twist on the classic mai tai.

BANDIT BELLE \$21

Rich aromas of roasted coffee and agave waft over this earthy sour. Mingling with the nutty flavours of pistachio is a silky smooth avocado-oil infused Olmeca Altos Blanco Highland Tequila.

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Tonics, restoratives and warming tinctures. Expect the complex, the earthy and the wonderful. Contemplative drinking for the discerning customer

AUTUMN LEAVES \$20

The perfect remedy for the blues. Plymouth gin, thyme, detox tea, fresh lemon and mandarin. An aromatic concoction, served up with a sprig of baby's breath.

ALPINE SWIZZLE \$21

As close as you can get to The Alps without a return ticket to France. A herbal blend of Pure Scot whisky, Amaro Braulio, pine liqueur with grapefruit and Peychud's syrup, swizzled to frosty perfection.

CUZCO BLUSH \$22

Rich Campo De Encanto Pisco is married with the rosiness of strawberry infused yellow Chartreuse and Lillet Rose, then tempered with a herbal sage, jasmine syrup and a dash of absinthe.

THE DEERSTALKER \$20

Channel your inner Sherlock Holmes with this ponderous pipe of Glenlivet Scotch, wormwood kissed vermouth, port, herbal Becherovka & bitter Cynar. Elementary, my dear Watson.

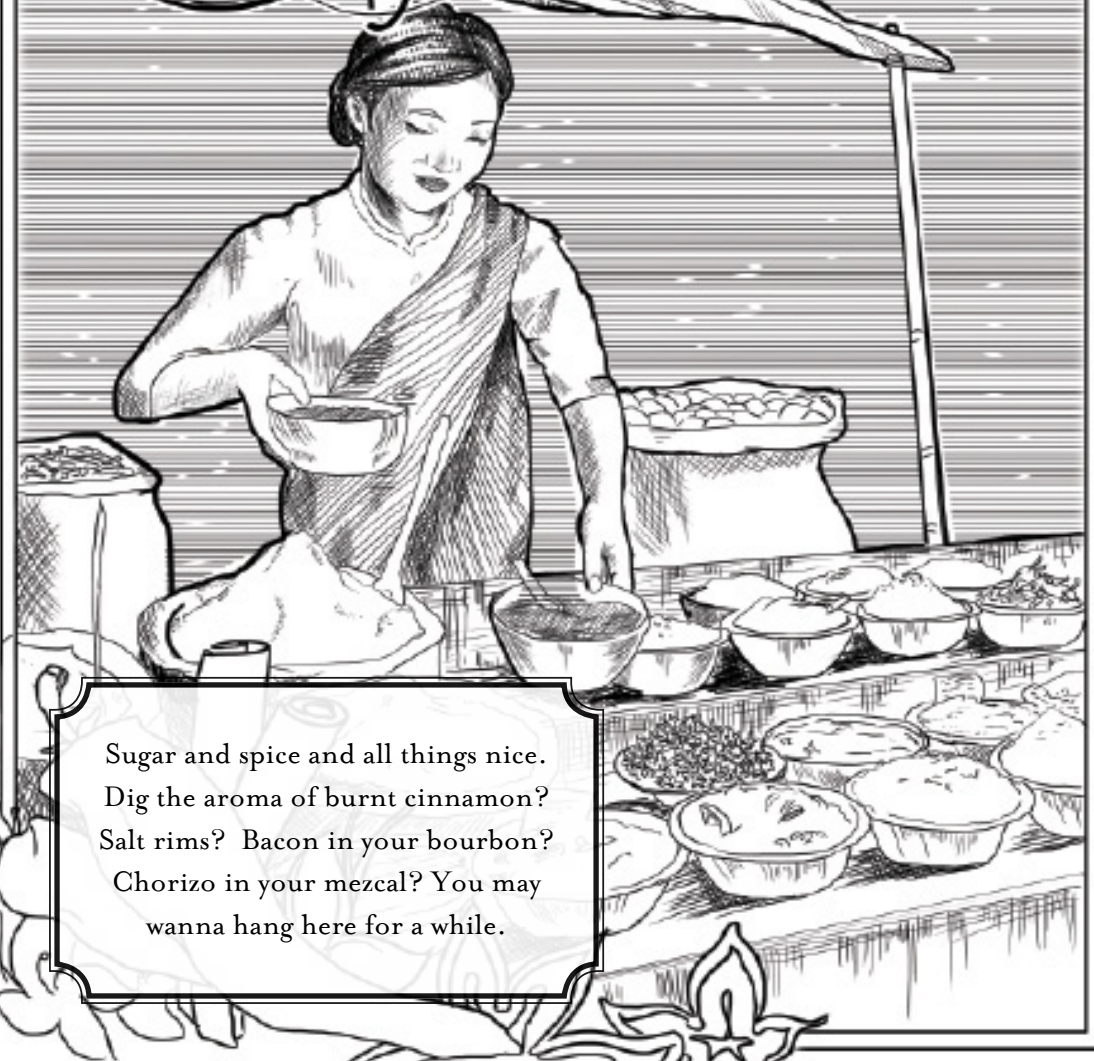
EAU-DE-VIE BLOODY MARY

The timeless classic, presented in the signature Eau-de-Vie style, with our own award winning secret spice mix taking center, and your choice of spirit. Like it spicy? Just ask!

Wyborowa vodka - \$19 / Beefeater gin - \$20 / ESC Bacon Bourbon -
\$22

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Ches Spiceblender



Sugar and spice and all things nice.
Dig the aroma of burnt cinnamon?
Salt rims? Bacon in your bourbon?
Chorizo in your mezcal? You may
wanna hang here for a while.

MONEY TO BURN \$23

Coconut spiced Havana Club 7yo rum, sloe gin and apricot brandy join forces in one of our personal favourites. Reinvigorated with a little liquid magic and a fiery surprise.

THE BLOOD AND SANDERSON \$21

Inspired and named after Eau-de-Vie Melbourne's Greg Sanderson. This manly number packs in bacon bourbon, port, blood orange jam and lemon.

LAUREL JULEP \$20

Retrace the spice route with Knob Creek rye whiskey, pear liqueur and spicy chai syrup, tempered with our own allspice dram and bitters, served long over crushed ice - aromatic perfection.

SGT PEPPER \$20

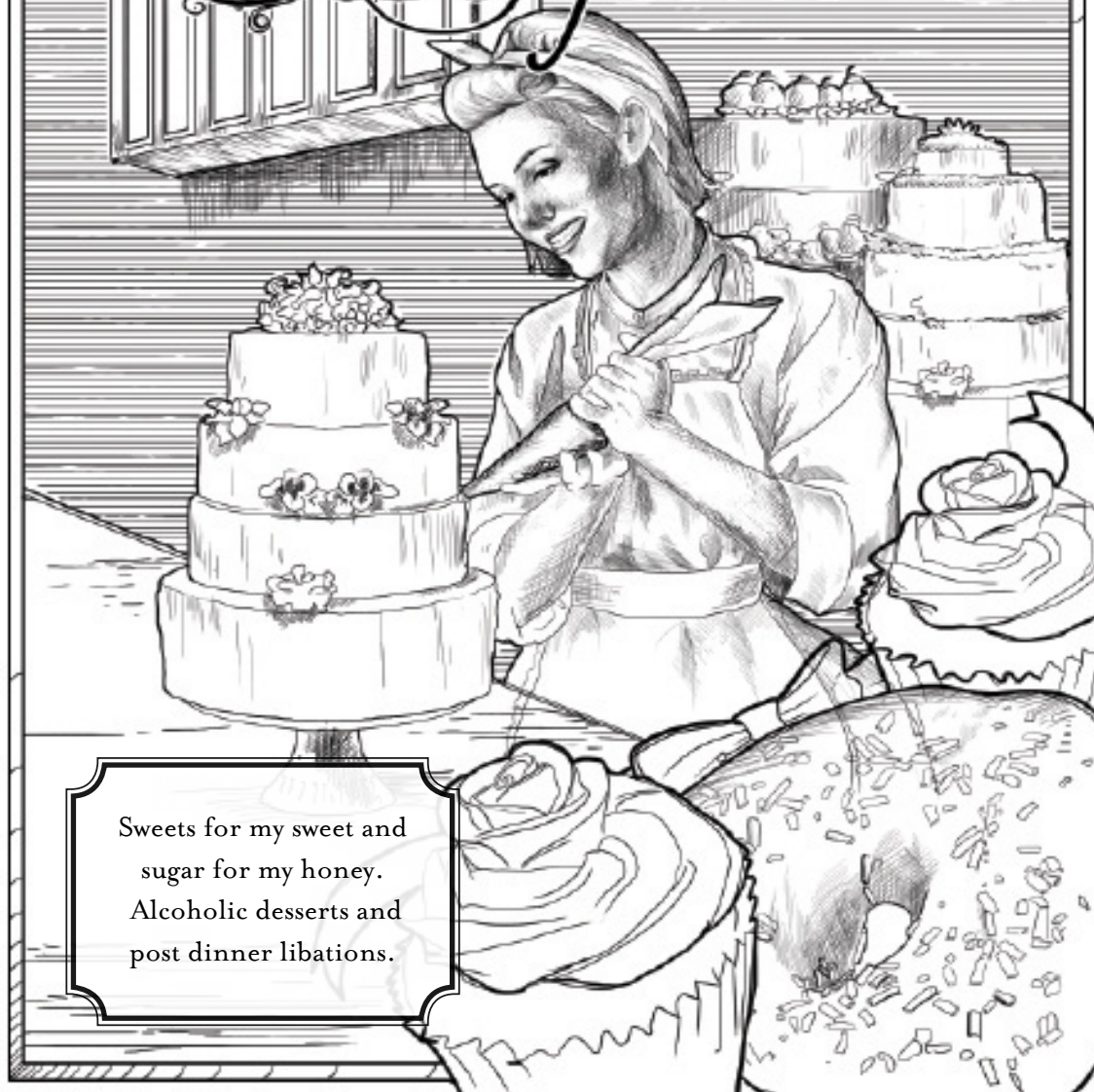
Wyborowa vodka shaken with honey, lime, orange and bell pepper jelly. Citrusy, cleansing with a tingling long finish. Something even Paul McCartney would enjoy!

BANDERILLERO \$23

Olmecca Tequila is shaken up with chorizo infused mezcal, pineapple vinegar, Aperol, lime and habanero bitters.

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The Confectioner



Sweets for my sweet and
sugar for my honey.
Alcoholic desserts and
post dinner libations.

POMME JOUR \$20

Cider reimagined. Based on Lillet Blanc and calvados, lengthened with pear and apple shrub and white chocolate tea, then charged with bubbles.

MARSHMALLOW FIZZ \$19

Strawberry wine, Beefeater gin, pineapple and marshmallow syrup. A subtle, delicate, light and fluffy number, kissed by juniper. Like sipping on a cloud.

CONCH COLADA \$22

A lighthearted take on the classic pina colada that combines Havana Club 7yo rum, salted coconut, pineapple syrup, citrus and cacao-nib infused wine, all served in a giant seashell.

POPCORN FLIP \$22

Salted popcorn infused Martell Cognac is paired with curacao and white chocolate. Salty and sweet, served with a side of popcorn.

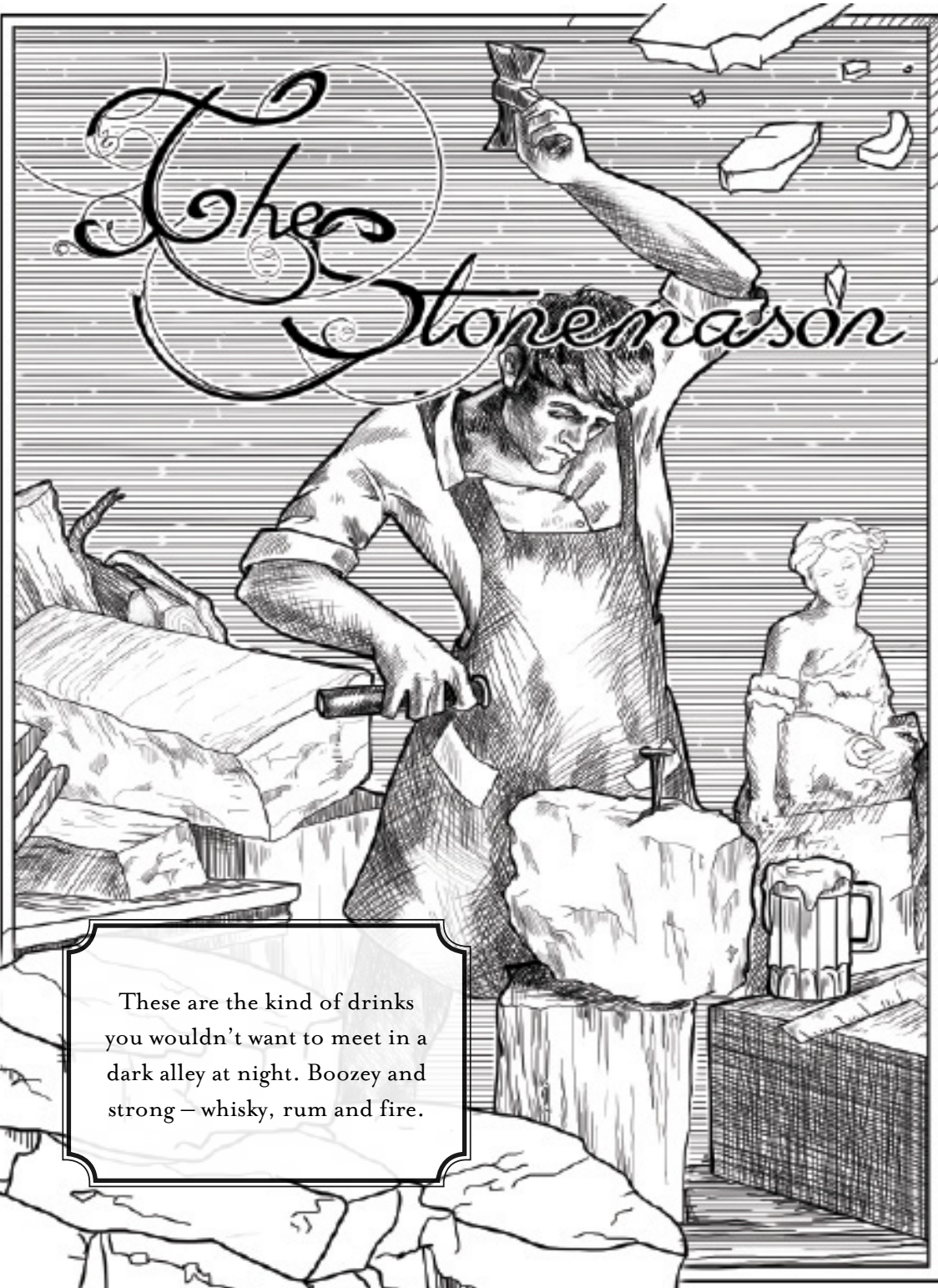
FISHERMAN'S FOE \$20

Stout cask-aged Jameson Irish whiskey takes centre stage here, along with coconut, mint liqueur, herbal Italian digestif and rich red wine in a mix even Captain Ahab would be fearful of.

THE BOUTEILLER \$20

Another award-winning cocktail, this modern classic is a sweeter take on the stirred rum tippie. Combining aged rum with dry vermouth, spiced falernum and Chartreuse.

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These are the kind of drinks you wouldn't want to meet in a dark alley at night. Boozey and strong – whisky, rum and fire.

LIBERTY BELL \$20

Just as the Liberty Bell echoed across the land proclaiming American independence this tasty libation will have delicious resounding affects on your palate. Havana Club 7yo is stirred down with yellow Chartreuse, cherry brandy and is given complexity and length with a dash of citric acid and absinthe. An elegant tippie that comes served under a cloud of faux cigar smoke.

HELL FOR LEATHER \$22

Rye whiskey, dry vermouth, tannic bitters and aubergine shrub make this a formidable take on a manhattan, one worthy for the leather tanner's art.

LOWLANDER SAZERAC \$19

Apricot and raisin infused Auchentoshan lowland whisky is stirred down with quick dashes of Peychaud's bitters, absinthe and sweetened with a touch of sugar.

HONEY BUTTER OLD FASHIONED \$20

Buttered bourbon, honey syrup and chocolate bitters stirred down and served on a large chunk of hand-cut ice.
Silky and textural.

DUST & DIAMONDS \$24

Inspired by the martinez, we infuse Havana Club 7yo rum with fragrant tonka beans, before combining it with cigar bitters, vermouth and cherry brandy for a glittering ode to the dusty California mining town where it all began.

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Classics

At Eau de Vie we embrace the history and craft of the cocktail. These are a few classic cocktails that we pay homage to in our own unique way.

DAIQUIRI \$19.5

Havana 3 Rum, lime, sugar,

MARGARITA \$19.5

Herradura plata, lime, curacao,
agave

PEGU CLUB \$19.5

Old Tom gin, curacao, lime and
bitters

NEGRONI \$19.5

Beefeater gin, Campari, house
sweet vermouth

SOUTHSIDE \$20

Botanist Gin, lime, minty

ARMY/NAVY \$19.5

Martin Millers gin, lemon,
orgeat, bitters

LONDON CALLING \$19.5

West Winds Cutlass gin, lemon,
fino sherry, orange bitters

OLD FASHIONED \$19.5

Woodford Reserve whiskey,
bitters, sugar

BROOKLYN \$19.5

Rye, maraschino, dry vermouth,
Amer Picon

SIDECAR \$20

Hennessy cognac Cointreau,
lemon,

REMEMBER THE MAINE \$19.5

Rye whiskey, cherry heering,
sweet vermouth, absinthe

The Flowing Bowl

On this page we present drinks ideal for groups. Celebrate the art of sharing with one of these group serves or punches.

THE VERSAILLES EXPERIENCE \$80

Gin and Absinthe are combined with pear, lemon, apple and mint and served tall in one of our Absinthe Fountains.

A refreshing serve that's yours on tap. Serves 2-4

HOLLYWOOD BOWL \$80

A solid social sparkler of a punch - Citrus vodka, Aperol, pink grapefruit, rhubarb and fresh lime are iced up and garnished aggressively with sparkling wine and icing sugar.

Serves 2-4

KOBRA PIÑA \$50

A tropical showdown of grilled citrus, Caribbean spice Absolut Elyx and pineapple served up in a magnificent copper pineapple perfect for two.

JUNGLE BIRD PUNCH \$60

A delightful tropical punch to share, combining funky Jamaican and Cuban rums, with bittersweet campari and aperol, pineapple, hibiscus and lime for balance. Perfect for 2

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Grape & Grain

Not forgetting our love of fermented and brewed beverages of the wine and beer kind. Each season we select a small number of producers in some of our favourite regions to showcase their wares. Right now we're really loving the Barossa and it's excellent juice!

BUBBLES

Deutz, NZ Marlborough, NZ /12 - /60

Mumm Cordon Rouge NV, Epernay, France /24 - /110

Mumm Rosé NV, Epernay, France - /165

Perrier Jouet NV, Epernay, France /110

Veuve Cliquot, NV Reims, France /120

Mumm Cordon Rouge 2006, Epernay, France /185

Dom Perignon, 2004, Epernay, France /480

2004 Veuve Clicquot 'La Grande Dame' Reims, France /500

WHITE

Cirillo Estate 1850 Semillon, 2011, Barossa, SA /20 - /95

Soul Growers Riesling, 2016, Barossa, SA /11 - /48

Stagg's Leap, Viognier, 2015, Napa Valley, USA /16 - /80

RED

Soul Growers, GSM Equilibrium, 2015, Barossa, SA /13 - /55

Cirillo Estate, Grenach 1850, 2011, Barossa, SA /20 - /120

Soul Grower, Shiraz Provident, 2015, Barossa, SA /13 - /58

BEER

Ask us what lager, ale or dark beer we have today / from 11