

# DRINKS MENU

# AKVAVIT GUIDE

[ah-kwuh-veet]

A dry spirit, native to Scandinavia, made from redistilled grain or potato alcohol and usually flavoured with caraway seeds. 35 to 45% abv.

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## ENJOY WITH NEARLY EVERYTHING

- Rød Aalborg 1863** | Sharp and clean flavours of caraway seeds with orange undertone \$9.00 / Members \$8
- Aalborg Jubilæum 1946** | Rounded flavours of dill, oak and coriander \$8
- The Danish Club Australian Made Akvavit** | Clean, soft with notes of caraway and anise \$9

## ENJOY WITH SEAFOOD

- Dild Akvavit** | Smooth and elegant flavours of fresh green dill, lemon and a hint of anise \$8
- Krone Akvavit** | Balanced flavours of dill, caraway and coriander with a sense of cracked pepper \$8
- Hr. Skov Blåbær** | Smooth and elegant berry infused Akvavit \$9

## ENJOY WITH PORK

- Nordguld** | Smooth flavours of rosemary, caraway, pine & sherry. Distilled from amber, fossilised tree resin \$9.50
- Harald Jensen 1863** | Spicy and complex flavours of anise, allspice and ginger \$8

## ENJOY WITH BEEF & DUCK

- MAMA Brændevin** | Brændevin is the old school way of making akvavit. Using old methods and adding a small amount of sugar, this makes for an outstanding drink. \$16
- Brøndum 1916** | Clean flavours of caraway with tones of liquorice, cloves and yellow flowers \$8

## ENJOY WITH CHEESE

- Kummen Aquavit 1850** | Spicy flavours of caraway, anise, cinnamon and orange \$9
- Gammel Dansk 1964** | Contains 28 different spices including angelica root and rowanberries. This is a bitters \$7.50
- 1 Enkelt 2001** | Contains 9 spices in total. Orange and liquorice are the two that stand out the most. This bitters won the award 'World's Best Bitters 2002' \$7
- Hr. Skov Valnød** | Subtle in flavor, infused over two years with walnut \$9

## ENJOY WITH DESSERT

- Aalborg Porse 1965** | Flavours of porse, rosemary, sherry and oak. Delivers a slight bitter finish \$7
- Aalborg Export 1913** | Golden and elegant with a beautiful finish of Madeira \$7.50

## AKVAVIT BOARDS

Available in the Akvavit Bar during evening service only.



### Danish Boilermaker \$18

Mini Smørrebrød  
Danish craft beer  
Matching Akvavit



### Flight to CPH \$22

Four mini Smørrebrød  
Four matching Akvavit

# DANISH WINES BY SKÆRSØGAARD VIN, DENMARK

"Pleasure disappoints, possibility never. And what wine is so sparkling, what so fragrant, what so intoxicating, as possibility!"

- Søren Kierkegaard, Danish Philosopher

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Skærsgaard Vin is the first Danish authorized vineyard and is located in Dons at Kolding. The vineyard is owned by Sven Moesgaard. There are well over 16,000 vines in the vineyard of approx. 5.5 hectares. Skærsgaard Vin is characterized by the cool Danish climate producing slow ripening of the fruit, together with classical craftsmanship for quality production wine

Bottle

**DON'S CUVÉE BRUT** | A dry aperitif style sparkling

\$120

**DANSK HVIDVIN ORION CLASSIC 2016** | Orion, a dry, soft and refined white wine with mineral notes and a citrus nose.

\$80

**DANSK HVIDVIN SOLARIS CLASSIC 2016** | Solaris is dry, full bodied white, well balanced and textured.

\$80

**DANSK RØDVIN GOLD TOP 2014** | A wine of 3 red grape vines Rondo, Leon Millot and Ruler. Produced and fermented traditionally in oak barrels.

\$95

**DANSK RØDVIN RONDO 2014** | A dry and mild Rondo. This red is aged in new oak for one year.

\$95

# WINE BY THE GLASS



"Beauty is worse than wine, it intoxicates both the holder and beholder."  
– Aldous Huxley

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## SPARKLING WINE

NV Bandini Prosecco, Italy \$11

## WHITE WINE

2017 Heidenreich Estate 'The Old School' Chardonnay Barossa Valley S.A \$11 / Members \$9

2015 Stone Bridge Riesling, Clare Valley, South Australia \$11

2016 Sevita Sauvignon Blanc, Marlborough, New Zealand \$10

## RED WINE

Wine of the week, please ask wait staff

2016 Jakcals Run Pinot Noir, Dromana, VIC \$10

2014 Sevita Shiraz, Heathcote, Victoria \$10 / Members \$9

## DESSERT WINE

Valdespino Pedro Ximenez, Jerez, Spain \$8

Buller Fine Muscat, Murray Valley, Victoria \$9

Myattsfield Vintage Fortified, Camel Valley, Western Australia \$11

# WINES BY THE BOTTLE

"Too much of anything is bad, but too much Champagne is just right."

– *Mark Twain*

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## SPARKLING

NV Bandini Prosecco, Italy	\$52
2011 Karribindi, Pinot Noir - Chardonnay, Margaret River, Western Australia	\$56
NV Georg Jensen Hallmark Cuvée, Tasmansia	\$96
2015 Crittenden Estate Moscato, Mornington, Vic	\$42
NV Veuve Clicquot Champagne, Riems, France	\$190

## WHITE WINE

2017 Heidenreich Estate 'The Old School' Chardonnay ,Barossa Valley S.A	\$56
2016 Delatite Riesling, Mansfield, VIC	\$42
2015 Stone Bridge Riesling, Clare Valley, S.A	\$49
2016 Heroes Riesling (Sweet), Otway, VIC	\$60
2015 Tohu Pinot Gris, Marlborough, New Zealand	\$60 / Members \$55
2017 Tapestry Pinot Grigio, Adelaide Hills, S.A	\$48
2015 Joseph Catin Pinot Gris, Alsace, France	\$65
2016 Sevita Sauvignon Blanc, Marlborough, New Zealand	\$52
2015 Tohu Sauvignon Blanc, Marlborough, New Zealand	\$70
2017 Dub Style Orange Viognier, McLaren Vale, SA	\$70
2015 Yelland and Papps Vermentino, Barossa, SA	\$65
2016 Claudia Papayianni Alexandra, Greece	\$55

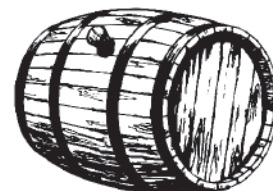
"I cook with wine, sometimes I even add it to the food."

– *W.C. Fields*

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## RED WINE

2017 "Head" Grenache Rosé, Barossa, SA	\$52
2016 Jakcals Run Pinot Noir, Dromana, VIC	\$52
2015 Coldstream Hills Pinot Noir, Yarra Valley, Vic	\$55
2016 Delatite Pinot Noir, Yarra Valley, VIC	\$46
2017 Camelback Nebbiolo, Heathcote, VIC	\$65
2014 Rolf Binder Montepulciano, Eden Valley, SA	\$72
2013 Gisa, 'Round' Shiraz, Barossa Valley, S.A	\$60
2014 Sevita Shiraz, Heathcote, Victoria	\$48 / Members \$44
2014 Yalumba Organic Shiraz, Eden Valley, S.A	\$96
2015 Tellurian Mourvèdre, Heathcote, VIC	\$58
2014 Hickinbotham 'Coffee Rock' Merlot, Mornington Peninsula, Victoria	\$45
2005 Merricks Estate Cabernet Sauvignon, Mornington Peninsula, Vic	\$90
2015 Fighting Gully Road Cabernet Sauvignon, Beechworth, Vic	\$75
2011 Rosedale Heathcote II 'Myola' Bordeaux Blend, Heathcote, Victoria	\$110



# CLASSIC BEERS



"In wine there is wisdom, in beer there is Freedom, in water there is bacteria."  
– Benjamin Franklin

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## TAP BEER

Carlsberg Tap, Pale Lager. Light, golden beer with a white head and medium bitterness (4.6%, 330ml)	\$8 / Members \$7
Feature Tap <i>Ask our staff what we are pouring today</i> (330ml)	\$10

## CLASSIC DANISH BEER

Tuborg Grøn, The original Danish lager, imported by us direct from Copenhagen (4.6%, 330ml)	\$9
Carlsberg Imported Lager, You've tried the locally made product, now try the real thing! (5%, 500ml)	\$12
Carlsberg Brewmasters I.P.A., (5.2%, 330ml)	\$9
Carlsberg Elephant, (7.2%, 330ml)	\$12
Kronenbourg Blanc, Produced by Carlsberg in France, this wit beer has notes of orange and coriander, (5.2%, 330ml)	\$10

## LIGHT BEER

Carlsberg Mid, (3.5%, 330ml)	\$6
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# MICRO BREWERY BEER

## HARCOURT VALLEY BREWING COMPANY – HARCOURT, VIC

Sightings American Pale Ale, Tropical, mildly hopped, crisp and malty.	\$12
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## AMAGER BGRYGHUS – AMAGER ISLAND, DENMARK

Bordello Bandits, Dry-hopped India Pale Strong Lager (6.3%, 500ml)	\$16
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## MIKKELLER - COPENHAGEN, DENMARK

I wish, Gluten free beer (5.5% 330ml)	\$14
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## BEER HERE - COPENHAGEN, DENMARK

Karma Citra, Citrus style brown ale (6% 330ml) \$14

## TO ØL BREWERY - GYPSY BREWER, DENMARK

First Frontier IPA, Dry and hoppy (7.1% 330ml) \$14

Raid Beer, Citrus hopped lager (5.9% 500ml) \$16

Sur Cedar IPA, Matured with cedar chips (5% 500ml) \$16

Yeaster Bunny, Farmhouse IPA, (6.9% 330ml) \$14

F\*\*k Art, Lemon zest Belgian style Ale (6% 330ml) \$14

## BØGEDAL BREWERY - VEJLE, DENMARK

Bøgedal beers are presented in a 750ml champagne style bottle, served in a bourgogne glass

BØGEDAL IPA #1, Rich, balanced and pleasant beer with a good fresh hops filling, a taste of citrus and a good bitterness \$62

BØGEDAL RUG, A mild, soft, elegant and tasteful beer with honey, dried fruits and floral notes \$62

BØGEDAL HYLD, Fantastic creamy beer with a well-balanced taste of caramel, orange and a deep aftertaste of sunflower \$62

## OMNIPOLLO - STOCKHOLM, SWEDEN

Mazarin APA, American style pale ale (5.6% 330ml) \$14

## CIDER

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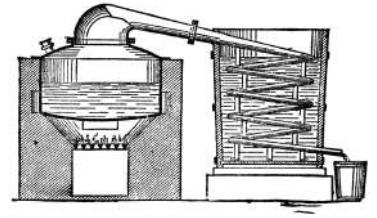
Somersby Pear Cider, Copenhagen, Denmark (4.5%, 330 ml) \$8

Somersby Apple Cider, Copenhagen, Denmark (4.5%, 330 ml) \$8

# SPIRITS AND LIQUEURS

"Ho! Ho! Ho! To the bottle I go to heal my heart and drown my woe,  
Rain may fall, and wind may blow and many miles be still to go,  
But under a tall tree will I lie and let the clouds go sailing by"

– J.R.R. Tolkien



## LIQUEUR AND BITTERS

Heering Cherry Liqueur, Denmark	\$8
Kahlua, Mexico	\$8
Baileys, Ireland	\$8
Drambuie, Scotland	\$8
Montenegro Amaro, Italy	\$9

## COGNAC, BRANDY & PORT

Hennessy, France	\$13
Menorval Calvados, France	\$10

## VODKA

Isfjord, Greenland	\$11
Mama, Denmark	\$12

## GIN

Bombay Sapphire Dry Gin, England	\$9
Isfjord, Greenland/Denmark	\$11

## BOURBON

Canadian Club, Canada	\$9
Makers Mark, USA	\$9
Basil Hayden's, USA	\$13

## WHISKEY

Dewars 12yr, Scotland	\$9
Glenmorangie 18yr Single Malt, Scotland	\$18
Stauning 3yr Young Rye	\$22

## RUM

Sailor Jerry, Caribbean	\$9
Havana Club, Cuba	\$9

## TEQUILA

Cazadores Reposado, Mexico	\$9
Jose Cuervo, Especial Reposado	\$10

# COCKTAILS

"I drink to make other people more interesting"

– Ernest Hemmingway

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## COPENHAGEN

The classic Denmark House cocktail. Slight anise flavour from Bols is perfectly balanced with the sweetness of the Cheery Heering liqueur, fresh sourness of fresh lime and aromatics from Angostura Bitters.

\$19

## NORDIC BRAMBLE

A herbaceous twist on a classic fruity cocktail, using only Scandinavian spirits

\$19

## KOLDSKÅL

A refreshing combination of citrus, vanilla and elderflower. Based on the classic Danish summer dessert.

\$19

## DANISH MOJITO

Dild Akvavit replaces rum to produce a fresh, citrusy yet herbal take on an old classic

\$19

## THE VIKINGS DONKEY

Our variation of the Moscow Mule. For a Danish experience, Jubilæum akvavit replaces vodka, with fresh lime and topped with ginger ale

\$19

## SOUR OLD DANE

A bittersweet mixture of classic Danish bitters with the added kick of Rye whisky and a nutty finish. Makes for a great aperitif cocktail

\$19

## PURE PASSION

Danish passionfruit infused vodka shaken with spiced rum and lime for a sweet and sour kick

\$19

*We also serve traditional cocktails, please ask the staff*



## SOFT DRINKS AND JUICE

“Unsupervised children will be told wild stories about Santa, and served plenty of sugary drinks”

- *Bente Grysbæk*

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ISKILDE DANISH SPARKLING SPRING WATER, Nestled deep in the Lake Highlands of Denmark, the fabled ISKILDE artesian spring is fed by an aquifer embedded 60 meters below, formed during the latest ice age. \$ 6 (375ml)  
\$ 9 (700ml)

Orange, Apple \$5

Lemon, Lime & Bitters or Soda, Lime & Bitters \$5

Coca-Cola, Coke-Zero, Solo, Sprite, Dry Ginger Ale \$4

## COFFEE AND TEA

Vittoria's certified organic blend delivers a well-balanced espresso and a sweet nutty taste with milk. A medium-dark roast of 100% certified organic Arabica coffees sourced from rainforest alliance certified farms.

For every bag sold, \$1 will go to OzHarvest, a charity that rescues excess food which would otherwise be discarded, and delivers it to those in need.

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### PLUNGER COFFEE

Large, 4 cups | Small, 1 cup \$10 | \$5

### ESPRESSO COFFEE

All espresso based coffees \$4

Hot Chocolate, Mocha \$4

### TEA

T2 tea - Earl Grey, English Breakfast, Peppermint, Jasmine Green, Lemon & Ginger, Berry, Liquorice Legs \$4