

Gins

Tanqueray Flor De Sevilla Gin | 13

Garnished with dehydrated orange and served with Fever-Tree Aromatic Tonic Water.

Features Seville oranges and orange blossom, embracing the bitterness of the orange and making it distinct from many other gins.

Gordons Sicilian Gin | 13

Garnished with lime and lemon and served with Fever-Tree Lemon Tonic Water.

A zesty and fresh tasting gin using only natural flavours perfectly crafted to balance the Juniper notes.

Tanqueray London Dry Gin | 13

Garnished with cucumber and served with Fever-Tree Aromatic Tonic Water.

Made from the finest botanicals and distilled four times, it is one of the world's favourite gins.

ON THE MARINA

Seppeltsfield RD Distillery | Barossa Valley

Named after the picturesque, palm-lined stretch of road in the Barossa where this award-winning distillery calls home, Seppeltsfield Road Distillers are making waves both at home and abroad with their range of premium, handcrafted gins. The brain-child of the gin-loving, husband and wife duo, Jon and Nicole Durdin, Seppeltsfield Road Distillers produce gins that are bright, fresh, exciting and above all delicious, carefully crafted, with patience, dedication, and a commitment to only using the highest quality ingredients.

Seppeltsfield House Gin | 13

Garnished with green apple and served with Fever-Tree Mediterranean Tonic Water.

A refreshingly modern gin with layers of fresh citrus on subtle juniper notes. Chamomile and locally grown lavender add delicate depth, and cornflower gives beautiful, bright sweetness.

Seppeltsfield Barossa Dry Gin | 16

Garnished with pink peppercorns and dehydrated pink grapefruit, served with Fever-Tree Indian Tonic Water.

A classic dry-style gin with clean juniper and coriander notes, and hints of pink peppercorns harvested from the Western Ridge of the Barossa Valley.

Seppeltsfield Savory Allsorts Gin | 18

Garnished with slice of lemon and sprig of rosemary, served with Fever-Tree Mediterranean Tonic Water.

This gin is distinctly savory with upfront star anise characters fused with thyme, marjoram, borage, and gentian, giving wonderfully fresh herbaceous flavors.

Seppeltsfield Barossa Shiraz Gin | 18

Recommended to enjoy just neat over ice or mixed with Fever-Tree Indian Tonic Water.

Produced in a sloe gin style, handpicked Western Barossa Shiraz is macerated in House Gin. This flavoured gin delivers soft tannins and rich Shiraz fruit flavours, with subtle juniper, orange, and cinnamon notes.

Thirty Six Short Distillery | Virginia

An Adelaide born and raised family business driven to realise their late father's dream of distilling traditional Rakia with a modern twist. Since then they have expanded to creating only the best gin on the South Australian plains of Virginia using locally sourced fruits.

Original Gin | 19

Garnished with cucumber and served with Fever-Tree Mediterranean Tonic Water.

Made with a balanced range of botanicals with lifted floral notes taking you on a journey to a full flavoured back palate.

Barrel Aged Gin | 20

Garnished with a slice of apple and served with Fever-Tree Ginger Beer.

Golden in colour, a unique taste of vanilla and spices gives it true sophistication. Aged in new American Oak barrels. Sets the bar for a smooth and refreshing drink.

Blood Orange Gin | 19

Garnished with blood orange/orange and served with Fever-Tree Indian Tonic Water.

Has a fragrant, sweet blood orange scent that is very lightly spiced and uses blood oranges from the family's property.

Rhubarb Gin | 21

Garnished with fresh apple and rhubarb and served with Fever-Tree Aromatic Tonic Water.

Made with South Australian rhubarb, grown for Virginia Spirits. A delicately smooth gin enhanced with a distinctive floral and rhubarb bouquet giving it a crisp and refreshing finish to the palate.

Happenstance Distillery | Thebarton

Created by two friends with an infinite passion for gin, Happenstance Distillery's spirits are made with love in Thebarton. Distilled in small batches by the co-founders, their gins are distinct and versatile.

Happenstance Gin | 18

Garnished with fresh strawberry and rosemary, served with Fever-Tree Mediterranean Tonic Water.

Bright citrus notes that jostle for attention with juniper for a fresh, citrus-forward gin. On top of lemon, mandarin and lemon myrtle you'll get some spice from fennel and nutmeg, and the strawberry scented eucalyptus and vanilla combine to give a sweet roundness

Fireside Gin | 19

Garnished with fresh ginger and a slice of orange, served with Fever-Tree Aromatic Tonic Water.

Pleasant combination of warming botanicals. Cardamom, cinnamon, cloves and ginger cuddle with hazelnut and orange on a juniper and coriander seed base.

Fiesta Gin | 20

Garnished with red chili and fresh lime, served with Fever-Tree Mediterranean Tonic Water.

Fiesta Gin has a punch of juniper which is cut by the vivid perfume of kaffir lime and soft chamomile. Star anise pairs with a tingle of chili to complete this lively gin.

McHenry Distillery | Tasmania

Started in 2010 by William and Alison McHenry, McHenry Distillery is recognized as one of Australia's leading distilleries. Located in Tasmania, the Distillery sits on the edge of this southern world and at its heart lies the unspoiled natural environment of Tasmania. The stormy air rising from the Southern Ocean and the ancient soil forms its foundation. Unique to the location is its natural spring which feeds the pure and fresh water directly into the Distillery.

Navy Strength Gin | 20

Garnished with a slice of orange and star anise, served with Fever-Tree Indian Tonic Water.

Flavors of orange peel, star anise, cardamom, black pepper and coriander and the fresh citrus zing of lime gives this gin such a refreshing punch on the pallet

Old English Sloe Gin | 20

Garnished with a slice of lemon, served with Fever-Tree Lemon Tonic Water.

Slightly ruddy, ruby red with brick red edges. Offers moderate aromas of semi-ripe blackberry and raspberry. Light and natural in the mouth with brambly, dried berry flavors followed by hints of raspberry tart and flashes of gin peeking through at the finish. Ends nicely balanced, mildly tannic and pleasantly long. Avoids the 'too sweet trap'.

Butterfly Gin | 22

Garnished with a strawberry and thyme, served with Fever-Tree Mediterranean Tonic Water.

McHenry Butterfly Gin features the Butterfly Pea Flower, a natural botanical which results in a spectacular transformation from deep Asiatic blue to an alluring pink with the addition of tonic water.

Federation Gin | 22

Garnished with a slice of lime, served with Fever-Tree Mediterranean Tonic Water.

The spirit likes to live in the middle palette with a residual heat and dryness but isn't austere. Some light citrus and spicy notes, but none of the specific botanicals dominate. This gin works well on ice where it naturally opens and retains its manners, smooth clean finish.

Summer Gin | 21

Garnished with a slice of dehydrated orange, served with Fever-Tree Mediterranean Tonic Water.

Made with local Tasmanian saffron, this beautiful delicate buttery gin leaves notes of orange blossom on your palate making you feel like it's summer. After distillation, the saffron is steeped in the gin for up to 6 weeks.

Christmas Gin | 22

Garnished with cinnamon sticks & cloves, served with Fever-Tree Mediterranean Tonic Water.

An artisanal Christmas Gin to celebrate the festive season. Our Master Distiller has made this gin by combining rare Frankincense, Myrrh and 'Gold' to make an exceptional aromatic libation.

Dasher + Fisher | Tasmania

Isolated from the rest of the world, north-west Tasmania is naturally blessed. The purest water runs from the snowmelt from Cradle Mountain via Rivers - Dasher and Fisher.

Ocean Gin | 20

Garnished with a slice of fresh radish, served with Fever-Tree Indian Tonic Water.

Tasmanian Coastal Gin. A clean salty, smooth sophistication. A session able drink. Begging you to take another sip. Wakame seaweed, pepper berry, lavender.

Meadow Gin | 20

Garnished with a slice of grapefruit, served with Fever-Tree Mediterranean Tonic Water.

Tasmanian Modern Gin. Seasonally fresh and sweet palate of wild meadow florals. Lavender, Coriander, freshly picked oranges, rosemary, sage and undertones of juniper

Mountain Gin | 20

Garnished with a juniper berries and thyme, served with Fever-Tree Mediterranean Tonic Water.

Tasmanian Dry Gin. Wildly fragrant, woody juniper and pepper berries

Saffron Gin | 22

Best enjoyed over ice or served with Fever-Tree Premium Soda Water.

Vibrant golden yellow. It presents a floral and spicy palate with, Tasmanian pepper berry warmth, and a sublime lingering saffron finish.

Strawberry Gin | 21

Garnished with fresh strawberry, best enjoyed over ice or served with Fever-Tree Premium Soda Water.

Sumptuous fresh strawberries from northwest Tasmania. A beautifully balanced, mix of spice, fresh berry and sweetness.

Sloe Gin | 22

Best enjoyed over ice or served with Fever-Tree Premium Soda Water.

Deeply rich and inviting, dark red crimson. Balanced mix of spice, berry and sweetness. Curiosity, passion, seasonality and craftsmanship.

Cherry Gin | 22

Best enjoyed over ice or served with Fever-Tree Premium Soda Water.

Luscious rich cherries, handpicked in north-west Tasmania. Spicy, slightly sweet palate.

Raspberry Gin | 22

Best enjoyed over ice or served with Fever-Tree Premium Soda Water.

A gorgeous balance of spice, smooth raspberry with subtle wood, and floral.



Forty Spotted Lark Distillery | Tasmania

Tasmanian Lark Distillery is synonymous with the Australian distilling scene. Known the world over for its award-winning malt whisky it is increasingly recognized for its gin. Its founder, Bill Lark, is credited with setting the scene for the craft distilling industry we see exploding in Australia today.

Citrus & Pepperberry Gin | 22

Garnished with orange, rosemary, and served with Fever Tree Indian Tonic Water.

Forty Spotted Citrus & Pepperberry showcases the sweet, aromatic influence of Australian citrus and the spice of native Tasmanian pepperberry. With refreshing notes of orange and tangerine and a long citrusy finish, each sip is like biting into a fresh, juicy orange.

Wild Rose Gin | 22

Garnished with strawberry, cardamom pods, and served with Fever Tree Indian Tonic Water.

Forty Spotted Wild Rose is a fragrant floral garden of roses and violets, with lingering notes of juniper, refreshing citrus, and fairy-pink musk sticks. A wildly beautiful spirit reminiscent of long weekends and shared experiences.

Tassie Bush Honey Gin | 25

Garnished with rosemary, slice of apple, and served with Fever Tree Indian Tonic Water.

Forty Spotted Tassie Bush Honey brings together the warming sensation of rooibos tea and the silky sweetness of Tasmanian bush honey. A fleeting hit of fragrant juniper quickly yields to a wave of caramel, consumed by a flood of floral meadow notes and a touch of peppery heat.

Applewood Distillery | Adelaide Hills

Founded in 2015, Applewood is the number 1 gin distillery in the Adelaide Hills and uses only native ingredients.

Applewood Coral Pink Gin | 20

Garnished with pink peppercorns and vanilla, served with Fever-Tree Indian Tonic Water.

Inspired by the Great Barrier Reef and its tropical surrounds, the aromatics of Strawberry Gum, the fragrant spice of ribberies and the salinity of Karkalla, Coral Pink Gin truly speaks of a captivating Australian seascape.

Applewood Alpine Gin | 20

Garnished with lime and rosemary and served with Fever-Tree Mediterranean Tonic Water.

A traditional, bold Australian gin, with double macerated juniper, intense finger lime and subtle pepper berry spice.

Spiritato Distillers | Barossa Valley

Spiritato came to be when two Italian liquor enthusiasts, passionate about bringing the European spirit to Australian gin, embarked on a journey to infuse their rich heritage with the finest Australian botanicals. With hearty Italian influences, this Australian produced artisanal gin will whisk you away to the dolce vita.

Spiritato Triple Basil Gin | 18

Garnished with fresh basil leaves and dehydrated strawberry, served with Fever-Tree Mediterranean Tonic Water.

Infused with a combination of imported and locally sourced varieties of basil. Complex herbs line up with elegant notes of juniper berries, pine nuts and angelica roots leaving you with a sweet and fragrant finish.

Spiritato Mediterranean Gin | 18

Garnished with rosemary and dehydrated lime, served with Fever-Tree Mediterranean Tonic Water.

A fresh and vibrant savoury gin with viscous notes, Intense but not overpowering. The list of botanicals includes juniper berries, olive leaves, rosemary, thyme and lemon zest.

Spiritato Riverland Organic Blood Orange Gin | 19

Garnished with dehydrated blood orange/orange and vanilla, served with Fever-Tree Indian Tonic Water.

A floral and spiced delicate gin, flavoured with aromas of juniper berries, orange peel, cinnamon, vanilla e rose petals. This gin beautifully blends delicate raspberry-like flavours typical to blood orange with subtle floral elements.

Never Never Distilling Company | McLaren Vale

Founded by 3 people with a passion for flavour and having a serious go at creating Australia's most exciting and innovative Spirit brand. Juniper is the core of the ingredients, thus called the Juniper revolution. The Juniper is distilled in three ways using the triple Juniper method, complimented by 8 other botanicals including the Australian pepper berry. This creates rich and complex gins and makes delicious gin and tonics or cocktails.

Never Never Triple Juniper Gin | 20

Garnished with a lemon wedge and sprig of thyme, served with Fever-Tree Lemon Tonic Water.

With early pine and angelica root. You can almost smell the fresh juniper branches, boughs and needles. Hints of bitter orange oil lends to a lovely depth and roundness.

Never Never Juniper Freak Gin | 20

Garnished with some juniper berries and sprig of rosemary, served with Fever-Tree Indian Tonic Water.

With fragrant pine and woody angelica. Slight menthol note with a eucalypt brightness. Juniper and pine resonate, starting dry and then ballooning across the back palate. Incredibly long, with resinous juniper oils coating the palate and pepper berry developing late.

Never Never Grenache Gin | 20

Garnished with raspberries and a sprig of thyme, served with Fever-Tree Mediterranean Tonic Water.

You can smell fresh cherry and plump fruits. Plush tannins and a silky, ripe body followed by a light boysenberry swirl.

Full Circle Gin | Barossa Valley

Full Circle's philosophy aligns with its maker's, and we celebrate flavours that hero what's bountiful and commonly found in the backyard and on the kitchen tables of South Australia. Our coastal Mediterranean-like climate produces a bouquet of scent that rises from lavender, eucalyptus, bay leaves, olives, luscious and varied types of citrus; frequently these are handpicked by us from the gardens of family, neighbours and friends. Sunlit flavors are captured in gins that take us straight to the ocean's edge infused with savoury botanicals freshly rinsed by morning rain that leads us to the Adelaide Hills. The generous bounty around us drives the flavours of our new collection; one that we're excited to share.

Full Circle Lemon & Thyme Gin | 21

Garnished with junipers and bay leaf, served with Fever-Tree Mediterranean Tonic Water.

This bottle worships thyme and lush citrus from the Riverland's. You'll naturally find the Fab 4 (juniper, coriander seed, angelica root and citrus) complemented by bay leaf and lavender flower hand-picked by our Rose.

Full Circle Green Olive Gin | 22

Garnished with green olives and bay leaf, served with Fever-Tree Mediterranean Tonic Water.

The flavours of this contemporary Mediterranean gin are drawn directly from the sunlit beauty of the South Australian coastline. Lush green olives freshly picked leaves from coastal olive trees and flaked sea salt from the Spencer Gulf give rise to this dry, savory gin. Subtle, classic notes of citrus, coriander, juniper and angelica root are all added to the pot in distilling and join in the botanical bouquet.

Full Circle Orange and Bay Gin | 22

Garnished with slice of orange and sprig of thyme, served with Fever-Tree Mediterranean Tonic Water.

To create this soft round gin that is a summertime tribute to the sweet heady oranges hand picked from trees in the back gardens of friends and family, we have heroed bay leaves. On the nose, the scent of orange honeysuckle lifts out of the glass. Green botanicals, including rosemary and thyme, are added into the pot and vapour basket elevating the fresh brightness from the orange as well as the rich spicy notes of the bay leaves. Savoury notes linger at the finish as the sweetness of orange falls away. If you are looking for the flavour of summer, you'll find it in this luscious, citrus driven new gin.

SA Distilling Co | Adelaide CBD

Founded in 2021, SA Distilling Co is on a mission to showcase the best that South Australia has to offer by developing flavoursome gins, made from native and locally grown SA botanicals. Their first gin release, Heaps Good Gin was a sell-out success, featuring Riverland Orange, Finger Lime from Mypolonga, along with 5 other SA botanicals. When you sit down for an SA Distilling Co gin, you truly are experiencing SA in a bottle.

Heaps Good Gin | 20

Garnished with slice of orange and rosemary sprig, served with Fever-Tree Indian Tonic Water.

Featuring the best of South Australia, including Riverland Oranges, Native Saltbush, wild-harvested Quandong from Mt Gambier and Finger Lime from Mypolonga.

Native Botanical Pink Gin | 20

Garnished with strawberry and thyme sprig, served with Fever-Tree Indian Tonic Water.

Layers of juicy lemon and ruby red grapefruit from the Riverland; rounded out by the piney notes of Langhorne Creek Emu Bush and Kl Boobiulla (A Native Juniper). This South Aussie stunner is macerated with wild harvested Native Peach (Quandong) from Mt Gambier and is deliciously aromatic.

Ambleside Distillery | Hahndorf

Ambleside Distillers produce uncomplicated, creative and innovative spirits whilst keeping respectful to the traditional art form of distilling. They source the highest quality ingredients, which are mostly picked and grown in the distillery garden in the Adelaide Hills. Each hand-crafted spirit encompasses its own personality, one that will have a lasting effect to stand the test of time.

Big Dry Gin | 20

Garnished with a slice of jalapeno and coffee beans, served with Fever-Tree Indian Tonic Water.

Big, dry and peppery with notes of rosemary, thyme, kaffir lime and sage, but what sets the gin apart is the jalapeno that gives the gin that extra kick. The intense and robust flavours complement the dry taste of the juniper berries.

No 8 Botanical Gin | 20

Garnished with dehydrated organic orange, served with Fever-Tree Aromatic Tonic Water.

No 8 showcases the zesty citrus flavour of SA's very own Riverland Oranges. The botanical gin is soft and smooth on the palate. The citrus notes are complemented by the distinct flavour of star anise and coriander seed.

Kangaroo Island Spirits

Owners Jon and Sarah Lark married in 2002 and set out to establish Australia's first dedicated gin distillery where they wanted to do things properly, the traditional way. They believe that gin should be predominantly juniper flavoured. A huge number of distilleries have started since KIS was established, almost by force and wilful marketing. The KIS model is based on inclusion, family, sharing ideas, and being creative with botanicals, resulting in more craft products.

Mulberry Sloe Gin | 23

Garnished with fresh berries and basil, served with Fever-Tree Lemon Tonic Water.

This historic mulberry tree on KI was the inspiration for this take on a sloe gin. Naturally sweet and boldly tart, rich and smooth mulberry flavours distinguish this elegant gin.

Wild Gin | 21

Garnished with lemon, thyme, green apple, and fresh strawberries, served with Fever-Tree Mediterranean Tonic Water.

This gin is distilled uniquely with 'Boobialla' - Kangaroo Island's native juniper. Fresh local limes balance with the perfume of mint picked from our garden and finished with the warmth of harvested pink peppercorns.

O Gin | 21

Garnished with lemon and thyme, served with Fever-Tree Mediterranean Tonic Water.

The O'Gin highlights juniper, coriander & angelica root in a contemporary London style. The inclusion of the coastal daisy bush, 'Olearia axillaris' imparts sweet piney notes. A bold savoury Gin rounded with fresh South Australian oranges.

Old Tom Gin | 21

Garnished with lemon and served with Fever-Tree Mediterranean Tonic Water.

Lightly aged in small re-charged French oak barrels, local aniseed and lemon myrtle adds sweet characters to this classic old gin.

Red Hen Distillery | Adelaide

Every Wednesday night after work four guys gather to distill, infuse and bottle gin at Adelaide's first CBD based distillery, Red Hen. The three Vallelonga Brothers, Michael, Anthony and Daniel, and old friend Luke Page, spent years catching the red hen railcars into town or school. Now they meet at their own incarnation each night for 'gin night.' "The kids think it's 'gym night'," jokes Page, but they are not completely wrong - there is plenty of physical activity required to haul the ingredients around, operate the equipment, and fill, label and seal each bottle. After 2 years and 30 practice batches the effort has paid off.

Classic Dry Gin | 20

Garnished with cucumber and served with Fever-Tree Elderflower Tonic Water.

This gin is juniper forward, with some soft citrus and floral notes upfront. The pallet is crisp and peppery off the back of fresh celery leaf, cubeb Pepper Berries and grains of Paradise. These tones flow smoothly with a hint of Cassia into a light but earthy finish.

Ultra Violet Gin | 22

Garnished with fresh strawberry and rosemary served with Fever-Tree Mediterranean Tonic Water.

Well-rounded gin with a light oily juniper texture. Delicate spicy notes shine through from the presence of coriander and pepper, followed by a mellow sweetness to finish on the back of vanilla and Cassia.

23rd St Distillery | Renmark

Twenty Third St Distillery is named for its location on the corner of 23rd Street and Renmark Avenue in Renmark, South Australia. 23rd St was opened on the 23rd September 2016.

Signature Gin | 18

Garnished with orange and lime, served with Fever-Tree Lemon Tonic Water.

Aromas are led by juniper, Riverland mandarin and coriander, with hints of spices. On the palate, juniper is closely followed by mandarin, with fresh lime on the back palate.

Violet Gin | 19

Garnished with dehydrated orange and rosemary, served with Fever-Tree Indian Tonic Water.

Pure, smooth Australian sugar-cane spirit is distilled with traditional juniper and Australian native botanicals lemon myrtle, cinnamon myrtle, pepper berry, finger lime and wattle seed. Butterfly pea are steeped in the liquid for 18 hours to bestow their natural blue tint. This is sensitive to PH and transforms to delicate violet with added acidity such as tonic or lemon.

Barrel Aged Gin | 20

Advised to mull over neat in a heavy bottomed glass or on ice.

Matured in American oak bourbon barrels until it is deemed bloody good. Beyond the citrus and juniper aromas lie notes of sweetness and deeper spices from barrel maturation. Flavours of cardamom and citrus are rounded by smooth lingering vanilla, honey and roasted hazelnut.

Barossa Distilling Company | Nuriootpa

At Barossa Distilling you will discover a new world of distilling spirits and the fabulous cocktails and flavours they can produce.

Generation Gin | 21

Garnished with dehydrated orange, served with Fever-Tree Lemon Tonic Water.

Distilled with 12 botanicals, Juniper, SA Citrus, and toasted Oak combined to produce a smooth, well-balanced gin with a generous mouthfeel. A quality gin for every occasion.

Budburst Gin | 20

Garnished with strawberry and mint, served with Fever-Tree Elderflower Tonic Water.

Fruity, floral and delicious, this gin creates a style of its own. Budburst arrives with a flourish of botanicals and a wondrous blush of color. Distilled with Juniper, sweet orange, macadamia, vanilla and blended with an aromatic Barossa Wine.

Miss Maple Gin Liqueur | 22

Garnished with orange peel and a stick of cinnamon, served with Fever-Tree Mediterranean Tonic Water.

The superb harmony of gin and maple, a balance of sweet and dry, it's the perfect indulgent tippie.

Barossa Shiraz Gin | 25

Recommended to enjoy just neat over ice or mixed with Fever-Tree Indian Tonic Water.

This gin is just produced once a year from the same super intense Shiraz grapes that are revered across the globe. This is silky smooth with an inky depth and incredible richness.

Prohibition Liquor Co. | Adelaide

With the introduction of prohibition in 1920 a shadowy underground industry sprang into existence. Its aim was to give people what they wanted most and gin was the liquor of choice. 100 years later their spirit lives on at Prohibition Liquor.

Original Gin | 21

Garnished with orange slices and served with Fever-Tree Lemon Tonic Water.

The unique flavour story starts with wormwood, a banned substance in prohibition era, better known for creating absinthe. This, combined with a tinge of blood orange and ruby red grapefruit, delivers a fresh citrus edge, taking juniper, coriander and ginger root on a journey away from the standard. It brings an Australian native lemon myrtle and subtle notes of green tea, vanilla and lavender to soften the finish and draw out flavour depth on the palate. The result is a sophisticated, deep flavour with a fresh citrus note and warm, peppery finish.

Shiraz Barrel Aged Gin | 23

Served on ice with Fever-Tree Soda.

We have aged a 60% expression of our original gin in custom coopered barrels which formerly held American bourbon, then most recently Barossa Valley Shiraz – re-charred and now giving new life to our Shiraz Barrel Aged Gin. This overproof blush coloured spirit is soft and silky with a gentle Shiraz note and ricked oaked rye black note. It is punchy, yet still maintains the vanilla and floral notes which define PLC Gins.

Bathtub Cut Gin | 28

Garnished with dehydrated blood orange/orange and served with Fever-Tree Indian Tonic Water.

Features juniper, coriander seed, ginger root, orris root, star anise, cassia bark, wormwood, orange peel, grapefruit, almond, green tea, vanilla and lavender. Gets double its maceration time, plus a second maceration of juniper post distillation – giving its golden colour.

Moonlight Gin | 20

Garnished with dried pear and served with Fever-Tree Indian Tonic Water.

Prohibition Moonlight Gin is an homage to all things flourishing under the cover of darkness. A dance of flavour, florals and aromas, watch the color-shift explode with luminescence when mixed. This bootlegger's bouquet combines cold distilled pink lady apple with native blood limes and rare red juniper. Black goji, clove and hibiscus tease the mid palate, sandalwood nut and honeybush provides mouthfeel. Our most baroque creation yet delivers a pink gin for those unafraid to embrace their dark side.

Blood Orange Gin | 28

Garnished with dehydrated blood orange/orange and served with Fever-Tree Mediterranean Tonic Water.

The short season of blood oranges herald winter turning to spring. To celebrate, our blood oranges were sourced from a single orchard near Loxton, then peeled and distilled with the finest botanicals within days of picking. Juicy, loud, and playful – they are paired with Riverland lemons and mandarins for citrus contrast and depth. Strawberry gum, chamomile and cinnamon myrtle enhance the floral characteristics.

Trailblazer Gin | Eyre Peninsula

Trailblazer Gin | 19

Garnished with lime and served with Fever-Tree Mediterranean Tonic Water.

The first gin released by the first ever spirit company in the Eyre Peninsula. An incredibly smooth gin which has a peppery start that emulates the arid land. The earthy tones of juniper and blue bush are prevalent with a smooth menthol and minty citrus finish.

Cobb's Hills Estate – Joe's Gin | Oakbank

Cobb's Hill Estate is one of the most beautiful vineyards in Oakbank and in addition to their fantastic wines, they have just launched their own small batch gin called Joe's Gin! After success in releasing a limited run of their Pinot Noir gin last year, they have bottled another run this year and have also added another to their repertoire – Sauvignon Blanc Gin. Each of these bottles are hand dipped in sealing wax which artistically drips down the neck of the bottle.

Cobb's Hills Pinot Noir Gin | 19

Recommended to enjoy just neat over ice or mixed with Fever-Tree Indian Tonic Water.

Produced in collaboration with Underground Spirits. Combining their high-quality gin base with handpicked Pinot Noir grapes grown on our estate. Destemmed and allowed to seep in the spirit over six weeks, we then basket press the berries, gently filter and bottle. This small batch gin shows earthy Pinot Noir characters backed by black cherries on the palate.

Cobb's Hills Sauvignon Blanc Gin | 19

Recommended to enjoy just neat over ice or mixed with Fever-Tree Indian Tonic Water.

Produced in collaboration with Underground Spirits. Combining their high-quality gin base with handpicked and pressed Sauvignon Blanc grapes grown on our estate. Allowed two months to integrate then gently filtered and bottled. This small batch gin displays Sauvignon Blanc characters of citrus and honey while demonstrating the purity of the gin it has been blended with.

Adelaide Hills Distillery | Adelaide Hills

In 2016 the Adelaide Hills Distillery teamed up with Steve Doorman and Toby Kline of the Hills Cider Company, uniting two locally minded liquor companies and helping to drive the distillery forward. Adelaide Hills distillery use their own custom-built copper still. With 100% vapour infusion, they have their gin basket after the column which ensures extraction of the botanicals via the purest vapours and lower temperatures to retain delicate, fresh aromas. Each botanical is distilled individually and then blended, including many native Australian ingredients.

Adelaide Hills Sunset | 19

Garnished with strawberries and served with Fever-Tree Mediterranean Tonic Water.

A premium spirit with an exquisite taste. Balanced and complex with a core of fresh red berries and a hint of eucalyptus, pine and botanicals.

Adelaide Hills 78 Degree | 18

Garnished with a sprig of rosemary and served with Fever-Tree Mediterranean Tonic Water.

A complex and savoury gin distilled from a grape base and vapour infused with 12 botanicals selected specifically for their purity and quality. Pungently aromatic and displaying resinous, citrus and floral notes with underlying spice.

Glen Ewin Estate | Adelaide Hills

Glen Ewin Estate has been a home and working farm for generations, inspired by the textures and flavours from the landscape. The finest handpicked figs are selected, and every nuance of flavour are selected from the products.

Pot and Still Fig Gin | 20

Garnished with a wedge of lime and served with Fever-Tree Mediterranean Tonic Water.

Bright gold, this gin opens with a bouquet of fresh figs and traditional botanicals. Brief air contact accents hints of lavender, lemon verbena and earthy juniper while the fruit retreats. Pure and creamy with semi-sweet fig flavours dominating, finishing with delicate peel and herbal freshness. Skilfully balanced.

Archie Rose Distilling Company | Sydney

Australia's most highly awarded distillery founded in 2014. Utilises the diversity of the crops and produce grown across Australia.

Archie Rose Signature Dry Gin | 18

Garnished with a wedge of lemon and sprig of rosemary, served with Fever-Tree Elderflower Tonic Water.

Features a distinctive selection of traditional and native botanicals, each uniquely infused and individually distilled in a copper pot for a wonderful, complex character. Featuring blood lime, river mint, fresh lemon myrtle and dorrigo pepperleaf. Awarded World's Best International Contemporary Gin.

Husk Distillery | Northern Rivers of New South Wales

Husk Distillery are first generation, new world distillers. On the east coast of Australia in the Northern Rivers of New South Wales lies the deepest caldera in the southern hemisphere. At the focal point of the caldera and still dominating the region is the eroded core of the once mighty Tweed Volcano. Known as Wollumbin or 'cloud catcher,' it was named Mt Warning by Captain James Cook in 1770 to warn mariners of the treacherous coastline between Fingel Head and Point Danger. Nestled in the caldera below, set on 150 acres of farmland with the Pacific Ocean to the east and the Gondwana rainforest to the west, lies Husk Farm Distillery.

Ink Gin | 17

Garnished with two sliced strawberries and a sprig of rosemary, served with Fever-Tree Mediterranean Tonic Water.

Born out of a desire to make something truly unique and 3 years in the making, Ink Gin was first released in 2015. The first two batches were made in a tiny 50 litre pot still in the old green shed/pilot distillery at Husk Farm. It is a premium dry gin made with 13 botanicals, including a mix of traditional and Australian natives. Like all true gins juniper berries are the largest botanical component, however the defining character of ink gin comes from the second tier botanicals led by locally grown lemon myrtle leaf, coriander seed, Tasmanian pepper berry and freshly peeled sundried sweet orange peel. The final ingredient is added in a post distillation infusion - the specially prepared petals of the butterfly pea flower are steeped in the still for 24 hours to give the gin its distinctive colour.

Australian Native Spirits

Founded by proud Larrakia man Daniel Motlop, Seven Seasons is a premium spirits business that uses the world's oldest new flavours. Products are inspired by the Seven Seasons, as laid down by the Larrakia people. Seven Seasons heroes native Australian ingredients. Following the sustainable lores of the land, and using what is bountiful in nature, they make sure those ingredients are there again next year, and the year after that.

Green Ant Gin | 22

Garnished with lime wedges and a myrtle leaf, served with Fever-Tree Elderflower Tonic Water.

Displays vibrant flavours of lime and coriander with a big citrus and lime burst on the palate, and the spicy notes of pepper berry to balance the citrus flavours. Actual green ant bites themselves are often unnoticeable, however the venom that the ant injects via a sting in its abdomen initiates a sharp burning sensation, beginning seconds after the sting and lasting anywhere from 5 minutes to as long as two hours, or even up to a day with some species. Yes, they can be eaten, but preferably not whilst alive.

Bush Apple Gin | 22

Garnished with apple and strawberries, served with Fever-Tree Mediterranean Tonic Water.

It tastes a little like berries and orange blossoms, but the newest gin on the block is a blush stunner created using native Australian ingredients. Seven Seasons Bush Apple Gin with its balanced juniper flavours and jammy notes is a pure delight, perfect for a pink-hued G&T

Coffin Bay Spirits | Eyre Peninsula

Rare Coastal Gin | 18

Garnished with lemon wedge and served with Fever-Tree Mediterranean Tonic Water.

Made using native botanicals sourced from a single iconic stretch of coastline at Coffin Bay. Coastal Boobialla, Bearded Heath, Karkalla Fruit and Forahed Seaweeds combine to make this most flavoursome gin.

Hide Tide Gin | 18

Garnished with lemon wedge, thyme and served with Fever-Tree Mediterranean Tonic Water.

Not many plants can survive the extremities of our raw Southern Ocean, but some endure and take up its full, aromatic flavour. The Coastal Saltbush and Coastal Daisy bush thrive on the very edge, sometimes completely submerged by the highest tides

Bush Blossom Gin | 18

Garnished with juniper berries and served with Fever-Tree Mediterranean Tonic Water.

Intricate native flowers tease with sweetness. Juniper gives way to a floraison of blossom and nectar. This hand-crafted gin has an opaque cloudiness with traces of pollen and nectar.

Hendricks | Scotland

Hendricks brand of gin produced by William Grant and Sons at the Girvan Distillery, Scotland and launched in 1999. Voted best gin in the world in 2003.

Hendricks Gin | 15

Garnished with cucumber and a squeeze of lime juice, served with Fever-Tree Indian Tonic Water.

Distilled with juniper, caraway, coriander, elderflower, chamomile, orange (fruit) and lemon peel, yarrow, angelica, cubeb pepper and orris root.

Hendricks Midsomer Solstice Gin | 18

Garnished with cucumber and served with Fever-Tree Elderflower Tonic Water.

This limited edition gin is a flirtatiously floral incarnation of Hendricks and is perfect for day occasions such as brunch and enjoying the summer-time.

Peddlers Gin Co | China

The world's 1st SHANGHAI GIN. Born on the back streets of Shanghai, the hustle and bustle charm of the world's biggest trading port was the perfect inspiration from a more adventurous gin.

Peddlers Gin Co | 18

Garnished with cardamom pods and a sprig of rosemary, served with Fever-Tree Indian Tonic Water.

Our organic botanicals are foraged from locations such as Sichuan, Yunnan and Gansu for a distinctively Eastern flavour unlike any other gin. Our ingredients tell a story of the beauty and diversity of China and its unique natural flora.

That Boutique – Y Gin Company | England

Golden Moon distillery is located in Golden, Colorado (12 miles west of Denver) and is overlooked by the Lookout and Tabletop Mountains. The distillery was founded in 2008 by Stephen Gould, a man with vast array of career experience: from being a corporate executive to a bartender and saucier; he is also a retired US Marine. In addition to all of this, Stephen is a spirits and distilling historian and educator, not to mention a bit of a hoarder of distilling relics: he has a collection of over 20 stills, the oldest being from late 1800s, as well as over 600 spirits books and manuscripts, including original distillers' notebooks. His oldest book dates back to the 16th century.

Yuzu Gin | 19

Garnished with dehydrated grapefruit and a sprig of thyme, served with Fever-Tree Indian Tonic Water.

Heady blossom notes of fizzy orange, lemon sorbet and juicy grapefruit blend together in an enjoyably creamy texture. Subtle prickles of spicy juniper and aromatic coriander provide depth. Finish: Earthy pine with a spicy bite of stem ginger temper the lingering citrus.

Moonshot Gin | 19

Garnished with dehydrated orange and a cinnamon, served with Fever-Tree Aromatic Tonic Water.

Every gram of the botanicals used to make this gin was sent into near-space (over 24km) and exposed to an air pressure of less than 1/100th of that at sea level! That's seriously low. In fact, if you were to find yourself above just 18km, also known as Armstrong's limit, then the fluids in your body would vaporise! Juniper, Coriander, Camomile Flowers, Fresh Lemon Peel, Cardamom, Dried Bitter Orange Peel, Cinnamon, Cubeb Pepper, Liquorice Roo Intricate native flowers tease with sweetness. Juniper gives way to a floraison of blossom and nectar. This hand-crafted gin has an opaque cloudiness with traces of pollen and nectar. Tea and Angelica were used. Oh, and Moon Rock. Obviously. Once they returned to earth, we vacuum distilled them at room temperature (at a pressure nearer 1/10th of that at sea level, in case you were wondering) for freshness and elegance.

City of London Distillery | England

The goal of City of London Distillery has always been to bring back and maintain the heritage and the history of London's gin production whilst incorporating new contemporary ideas. The City of London Distillery has been producing award-winning gins for a decade, with 65 medals won across the range of Gins, including 4 Double Golds & 5 Golds at IWSC and 6 Golds at SFWSC and 3 Spirits Business Gin Masters.

Whitley Neill London Dry Gin | 21

Garnished with dehydrated orange and juniper berries, served with Fever-Tree Aromatic Tonic Water.

Whitley Neill Gin is slightly softer and much smoother than traditional gins, with rich notes of juniper and citrus, pot-pourri and exotic spices. The finish is a long one, with a subtle fade of herbs, cocoa and candied lemon peels, while the nose is both citrus-sweet and peppery, with a distinctive floral aroma.

Whitley Neill Blood Orange Gin | 21

Garnished with dehydrated blood orange/orange and basil, served with Fever-Tree Mediterranean Tonic Water.

A handcrafted gin of exceptional quality, that's bursting with a sweet citrus fruit flavour of Sicilian blood oranges. Bright, zesty aromas head up a clean, citrus gin and in every drop, a smooth, crisp taste of the Mediterranean sun.

Whitley Neill Parma Violet Gin | 21

Garnished with dehydrated strawberry and sprig of rosemary, served with Fever-Tree Mediterranean Tonic Water.

The aromatic violet flower infuses a subtle floral note to the smooth Whitley Neill Gin base for a vibrant intense taste of Italian elegance. A luxurious handcrafted gin of exceptional quality with bright vibrant flavours of juniper followed by a herbaceous floral note from the violet. Perfect for sipping over ice and pairing with cocktails and long drinks.

Whitley Neill Rhubarb and Ginger | 21

Garnished with rhubarb and slice of ginger, served with Fever-Tree Mediterranean Tonic Water.

The essence of rhubarb adds a tart crisp edge to our smooth gin base whilst the ginger extract warms the palate for a full-bodied finish. Johnny Neill's gin evokes childhood memories of visiting his grandparents on their farm by taking a firm Whitley Family favourite in rhubarb and placed a warm twist on this with the addition of fresh ginger.

Greenhalls Distillery | England

Hendricks's brand of gin produced by William Grant and Sons at the Girvan Distillery, Scotland and launched in 1999. Voted best gin in the world in 2003.

Boodles Mulberry Gin | 16

Mixed with a prosecco or sparkling is recommended.

This gin is adored for its raspberry fruit, plum and herb flavor notes. Outstanding if you love Mulberries and is sweet in flavour.

Boodles London Dry Gin | 16

Garnished with lemon and some junipers, served with Fever-Tree Mediterranean Tonic Water.

Well balanced herbal & spice flavors, notes of nutmeg, rosemary and coriander, with warm and clean finish.

Haymans Distillery | London, England

Haymans Distillery gin is made using the same family recipes developed over 150 years ago. Using the finest botanicals available combined with the two day gin making process, the botanicals are infused in English wheat spirit for an entire day, allowing the full natural flavours to shine through. They look for a drink with lower alcohol and fewer calories with no compromise on the great taste.

Haymans Sloe Gin | 16

Garnished with orange peel and served with Fever-Tree Aromatic Tonic Water.

The wonderful fruity notes of wild-foraged berries combine with the award winning London dry gin. It takes 3-4 months before the infusion is blended with natural sugars, with the result being plummy aromas, hints of almond and frangipane, and delicious fruity notes – not too sweet and not too tart, so you can still taste the gin.

Citadelle Gin | France

Juniper trees grow wild across from the château. Their berries gave our founder Alexandre Gabriel an idea: to create the first modern French gin. It was a crazy idea back in 1996, the year Citadelle Gin was born!

Citadelle Gin | 18

Garnished with cardamom and basil leaves, served with Fever-Tree Mediterranean Tonic Water.

The finish is what sets Citadelle Gin apart from its peers: really bright, a touch sweet and strongly aromatic: cardamom, angelica, nutmeg, a wide array of baking spices which melds into a more sharp licorice and fennel on the finish. Generally spice forward and slightly contemporary with a juniper base.

Malfy Gin | Italy

Distilled by the Vergnano family at their distillery, Malfy was the first Italian gin to be imported into the US. Gin is typically considered to have originated in Holland in the 17th century, but the company asserts that monks in Italy were distilling juniper-based medicinal spirits as far back as 1050.

Malfy Gin Rosa | 16

Garnished with rosemary and a slice of pink grapefruit, served with Fever-Tree Mediterranean Tonic Water.

Pink grapefruit might be the focus but there is a lot more going on in this pink gin. It is an Italian gin built around the delicious taste of Sicilian pink grapefruits and features a hint of rhubarb too.

Malfy Originale Gin | 16

Garnished with slice of lemon, ginger slice, and sprig of coriander, served with Fever-Tree Aromatic Tonic Water.

Malfy Originale is nice and bright on the nose with a balance of juniper, bright lemon, and a touch of ginger. On the palate, the juniper flavor is prominent, but not overwhelming. Citrus, along with floral and bright spice notes like coriander are also present.

Junipers
ON THE MARINA

Malfy Con Limone Gin | 17

Garnished with slice of lemon, and junipers, served with Fever-Tree Indian Tonic Water.

The palate is absolutely bursting with incredible lemon flavor. On the early palate, you get some coriander and juniper, hints of licorice, with faint hints of fennel, ushering in a citrus dominated finish that has some piney low notes, and traditional gin spice.

The Wild Monkey Distillery | Schaberhof, Germany

The story of Monkey 47 begins in the 1940's where the Wing Commander Montgomery 'Monty' Collins of the Royal Air Force was posted at the British sector of the then divided Berlin. Following the war Monty moved to an isolated valley in the Black Forest and began practicing the tradition of distilling the local fruit. As his passion grew he started developing his own gin.

Monkey 47 Schwarzwald Sloe Gin | 25

Garnished with a wedge of lime and orange peel, served with Fever-Tree Indian Tonic Water.

There are 47 botanicals that have found their way into the Monkey 47 gin recipe, including angelica root, acacia flowers, bramble leaves, lingonberries, and spruce shoots, all flavours that come from the Black Forest. On the nose there are numerous aromas including lime, fleshy berries and a woody forest floor undertone. The zingy citrus is assertive to taste up front but gives way to a rich bouquet of flavours including herbal juniper, juicy lingonberries, sweet liquorice, cardamom, and hibiscus-like floral touches.

The House of Suntory | Osaka, Japan

The House of Suntory is the founding house of Japanese Whiskey, Raku Gin and Haku Vodka, and represents the nature and spirit of Japan.

Roku Japanese Gin | 15

Garnished with ginger and served with Fever-Tree Indian Tonic Water.

Roku gin is a journey through the four seasons with six unique Japanese botanicals including sakura flower, sakura leaf, yuzu peel and sancha tea. Has an ethereal top note of cherry blossom, with notes of green tea, citron and pepper.

Buichladdich Distillery | Europe, United Kingdom

In 2011 the Buichladdich Distillery was still unusual, with foraged botanicals commonplace in gins that make a statement.

The Botanist Island Dry Gin | 17

Garnished with a wedge of grapefruit and a sprig of thyme, served with Fever-Tree Cucumber Tonic Water.

The Botanist Gin is certainly evidence that the Hebridian Islands are about more than just Scotch. Well balanced but sufficiently complex, the Botanist Gin is more than just a gin with a huge amount of botanicals.

Lyre's Spirits – Non-Alcoholic Gin | Sydney

Many years in the making, Lyre's exquisite range of lovingly crafted non-alcoholic spirits was borne from a quest to make the impossible possible – giving the freedom to drink your drink, your way.

Lyre's Dry London Gin – Non-Alcoholic Gin | 16

Garnished with grapefruit and sprig of rosemary and served with Fever-Tree Mediterranean Tonic Water.

Firm flavours with juniper and citrus. Earthy notes fill the mid-palate which has lovely vinous qualities. The pepper berry adds warmth and delivers a generous, dry finish.

Junipers

ON THE MARINA

Bourbon / Whiskey

30ml

Bulleit Bourbon | 10

Jack Daniels | 10

Jim Beam White | 10

Makers Mark | 10

Wild Turkey | 10

Canadian Club | 10

Fireball | 10

Jameson | 10



Scotch

30ml |

Johnny Walker Red | 10

Johnny Walker Black | 11

Chivas Regal 12yo | 14

Glenfiddich | 15

Dewars 12yo | 15

Balvenie Single Malt 12yo Double Wood | 17

Rum

30ml

Bacardi | 10

Bundaberg | 10

Sailor Jerry | 10

Captain Morgan Spiced Gold | 10

Kraken Black Spiced | 12

Malibu | 12

Ron Zacapa XO 30ml | 35

Vodka

30ml

Smirnoff Red | 10

78 Degree | 12

Belvedere | 15

Grey Goose | 15



Cognac

Junipers

ON THE MARINA

30ml

Courvoisier VSOP | 16

Hennessey VSOP | 16

Brandy

30ml

St Agnes | 10

Ouzo

30ml

Olympus Ouzo | 10

Tequila

30ml

Jose Cuervo | 12

Cazadores Blanco | 12

Cazadores Resposado | 12

Cazadores Anejo | 14

Liqueurs

30ml

Baileys | 10

Midori | 10

Pimms | 10

Alize Bleu | 10

Chambord | 10

Cointreau | 10

Frangelico | 10

Galliano Black Sambucca | 10

Galliano White Sambucca | 10

Grand Marnier | 10

Jagermeister | 10

Kahlua | 10

Southern Comfort | 10



Packaged Beer

Asahi | 10

Corona | 10

James Boags | 10

Coopers Pale | 10

Coopers Sparkling | 10

Great Northern (Mid) | 10

Coopers Stout | 10

Hahn Superdry | 10

Cascade Light | 10

Stella Artois | 10

Gluten Free Beer | 10

Non-Alcoholic Beer | 9

Beer Tap

Please ask our service associates for our exclusive choices

Schooner | 10

Pint | 13

Imperial | 16

Cider

Hills Apple | 10

Hills Pear | 10



RTDs

Vodka Cruiser | 10

Sangria Jugs

The Bay Bubbles | 40

Vodka / Sparkling White / Apple Juice / Cucumber and Apple

Strawberry Sunset | 40

Strawberry Liqueur / Mint / Strawberries / Lemon wedges / Apple and Cranberry Juice / Rose

Caribbean Surprise | 40

Spiced Rum / Vanilla Liqueur 43 / fresh Orange and Lemon slices / Red Wine / Apple Juice

Passion Pop | 40

Vodka / Elderflower Liqueur / Passionfruit / Orange slices / White Wine / Orange and Pineapple Juice

Shots

B52 | 15

Baileys Irish Cream / Grand Marnier / Coffee Liqueur

Blow Job | 15

Amaretto / Baileys Irish Cream / Whipped Cream

Chocolate Cake | 15

Hazelnut Liqueur / Vodka / wedge of Lemon with Sugar

Silver Bullitt | 15

Gin / Scotch / Lemon twist

Alabama Slammer | 15

Sloe Gin / Amaretto / Southern Comfort / Orange Juice

Fresh Pussy | 15

Absolut Vodka / Peach Schnapps / Cranberry Juice / Lime Juice

Jager Bomb | 15

Jägermeister / Red Bull



ON THE MARINA

Coffee

Café Latte | 5

Flat White | 5

Cappuccino | 5

Long Black | 4

Short Black | 4

Macchiato | 4

Long Macchiato | 4

Hot Chocolate | 6

Chai Latte | 6

Mocca | 6

Dirty Chai Latte | 6

Add Vanilla, Hazelnut, or Caramel | 2

Mug, Decaffeinated | 1.50

Milk

Almond, Soy, Lactose Free, Oat Milk | 1.50 extra

Iced

Iced Chocolate | 8

Iced Coffee | 8

Tea

English Breakfast, Earl Grey, Green, Peppermint, Lemon, Chamomile | 5

Juice

Orange, Cranberry, Pineapple, Apple | 5

The logo for Junipers ON THE MARINA features a stylized orange branch with three berries at the top. Below the branch, the word "Junipers" is written in a large, orange, sans-serif font. Underneath "Junipers", the words "ON THE MARINA" are written in a smaller, orange, all-caps, sans-serif font.

Junipers
ON THE MARINA

Soft Drinks

Post Mix

Pepsi, Pepsi Max, Lemonade, Solo, Sunkist, Tonic Water | 5

300ml Drinks

Dry Ginger Ale | 5.5

Lemon Lime and Bitters | 5.5

Soda Lime and Bitters | 5.5

Red Bull (250ml) | 6

Fever-Tree Tonics (300ML) | 6

Mediterranean/Cucumber/Indian Tonic/Ginger beer/Elderflower/Aromatic/Lemon