

# *The Rum Diaries.....*

The story of rum is one of passion and spontaneity; of colonial expansionism and of mysterious, far flung  
spice islands across the seas.

The exact origin of the word 'rum' has been lost, but it has been linked with its derivation from  
'rumbullion' - meaning "a great tumult or uproar".

It's a neat myth. Rum evokes a heady, rich fusion of experience and personal narratives.

These, then are, 'The Diaries'...

## Rum Old Fashioned

### 1800's

In 1806 the word cocktail was first published and was given the definition of a “potent concoction of spirits, bitters, water, and sugar”. Most, if not all, of the classic cocktail authors consider the Old Fashioned to be of the utmost importance; it’s one of the six basic drinks listed in the highly renowned cocktail Bible, ‘The Fine Art of Mixing Drinks’. Try *The Rum Diaries*’ bartender’s favourite with Rum in place of Bourbon and see what the fuss is all about.

~ Bacardi 8Anos, Sugar Cube, Orange Bitter, Angostura Bitters \$28.00

~ Ron Zacapa 23, Sugar Cube, Orange Bitter, Angostura Bitters \$30.00

~ Don Papa, Sugar Cube, Orange Bitter, Angostura Bitters \$34.00

## The Rum Blazer

### 1850's

The Blue Blazer is a drink steeped in antiquity tradition and innovation. It was originally made famous by Jerry Thomas. While working at the *El Dorado*, San Francisco. Thomas created this drink after a gold prospector demanded. “Fix me some hell-fore that’ll shake me right down to my gizzard”, Thomas rose to the challenge and the resulting drink is, well, *hellishly*, good. His dexterity in manipulating the flaming liquid was instrumental in making the drink an instant hit with his customers. Our version has met with a similar response, and it’s signature blue tongue of flame has made it a *Diaries* stalwart.

~ Bacardi Fuego Spiced Rum, Port, Crème de Mure, Fruit & Spice \$26.00

~ Chairmans Spiced Rum, Port, Crème de Mure, Fruit & Spice \$28.00

~ Diplomatico Reserva Rum, Port, Crème de Mure, Fruit & Spice \$32.00

## Cuba Libre

1900

Created in Cuba as a tribute to Teddy Roosevelt and his *Rough Riders*, who helped 'liberate' Cuba from the Spanish. By combining the Cuban Rum of that era, *Bacardi*, with quintessentially American *Coca-Cola*, the drink evokes a spirit of celebration and solidarity – and comes complete with the famous period slogan *Por Cuba Libre!* Revolution remained in the Cuban blood and in the air, and some fifty years later this was joined by Fidel and Che's own cry for freedom: *Hasta la Victoria Siempre*.

~ Bacardi Carta Blanca, Coca-Cola, and Fresh Lime Juice \$18.00

## Daiquiri

1905

The Daiquiri, named by Jennings Cox at *Venus, Santiago, Cuba*, is some 23 miles east of the mine that inspired this cocktail's name. According to folklore, Cox came up with the drink when, after running out of gin, he copied the local tradition of mixing rum, lime and sugar over ice. In 1909 an American Admiral tried Cox's invention and brought the recipe back to the U.S.A. *The Daiquiri* has evolved over time to include many different ingredients – and is now often blended. We present it in one of its simplest and earliest incarnations – but if you'd prefer a particular classic or modern variation, just ask...

~ Bacardi Carta Blanca, Fresh Lime Juice, Sugar \$18.00

# *El Presidente*

## 1910's

Created at the *Vista Alegre*, Havana, and named for Cuban president Mario Garcia

Menocal (whose thirst for rum was said to be as unquenchable as his thirst for the public treasury), *El Presidente* became a popular drink during American prohibition in the 1920's, when Havana was considered the "Paris of the Western hemisphere". A travelogue, written by Basil Woon in 1928, states that "it is the aristocrat of cocktails..."

~ Matusalem Platino, Dolin Blanc, Cointreau and Grenadine \$20.00

# *Mary Pickford*

## 1920

Mary Pickford – America's sweetheart – went to Cuba to film with Charlie Chaplin, a

good excuse to escape America's prohibition and enjoy a cocktail or two. Like many other famous people in the bars of Cuba at the time, she had a drink created and named after her. Luckily for us the drink which Fred Kaufman at the *Hotel Sevilla* created proved to be a classic – a great cocktail that has stood the test of time.

~ Bacardi Oro, Pineapple, Maraschino Liquor and Grenadine \$20.00

## Hemingway Special

1921

The *Hemingway Special* is said to have been created by Constantino Rialaigua Vert at *El*

*Floridita*, Havana. According to tradition, Ernest 'Papa' Hemmingway particular enjoyed drinking Constantino's famous *Daiquiri Floridita*, which contained maraschino liqueur. However on one occasion the notorious drinker and diabetic asked Constantino to make him a 'special', with the sugar replaced by grapefruit juice. Hemmingway was also credited with another drink; his takeaway, the *El Papa Doble*, twice the rum, presented in a paper bag.

~ Bacardi Carta Blanca, Maraschino Liqueur, Grapefruit Juice and Fresh Lime Juice \$20.00

## Mojito

1931

Just one of the greatest rum drinks ever. The Mojito is a renaming of the pirate drink *El*

*Draque*. Richard Drake mixed this up while serving under Sir Francis Drake – the drink's namesake. Mint, sugar and lime were originally mixed with aguardiente, an unrefined very strong rum. The first mention of the Mojito is in the 1931 edition of *Sloppy Joe's Bar Manual*, although the drink was perfected at *La Bodeguita Del Medio*, whose recipe we use.

~ Bacardi Carta Blanca, Fresh Lime, Fresh Mint, Sugar Cube & Bitter \$18.00

# Zombie

**1934** The Zombie first rears its strong, over proof head in the 1930's. Created by Ernest Raymond Beaumont-Gannt – alias Donn Beach, *the Beachcomber* – it was made for a customer about to fly to San Francisco, who drank three and later complained that the beverage had rendered him a complete Zombie. The Zombie was Donn's most infamous invention and went on to become the legendary unsolved mystery of the annals of the tropical drink. Even Donn's own bartenders didn't know how to make it; they poured the ingredients from bottles marked only by numbers and letters, the right combination of which was the only part of the code they knew. In tribute we have our own blend of rum recipe which can never be revealed.

~ Rum Diaries Secret Zombie Mix, Grenadine, Passionfruit, Grapefruit, Lime Juice & Fireworks \$24.00

# Mai Tai

**1944** Victor Jules Bergeron Jr. aka, *Trader Vic*, supposedly created this drink and tried it out on two of his Tahitian regulars. After taking one sip, he exclaimed "Mai Tai, Roa, Ae" which translates to "Out of this world, The Best". After its creation, Donn Beach, creator of the *Zombie*, claimed that Vic had merely adapted one of his older recipes. This feud lasted longer than the Tiki movement, Vic apparently only admitting his theft only when on his death bed.

~Appleton Estate VX, Cointreau, Almond Syrup and Fresh Lime \$20.00

# Pina Colada

1931

There were mentions of this drink as far back as 1910 and a complete recipe published in the *New York Times* on April 16, 1950. However, this drink is mostly attributed to Ricardo Garcia at *The Hilton Hotel* in Puerto Rico in 1954. Apparently when the coconut cutters went on strike he used coco syrup instead and the Colada craze began. Since then the whirl of a blender has gone hand in hand with this unconventional yet tasty drink. It's a celebration or an escape!

~ Bacardi Gold, Coconut Liqueur, Pineapple, CocoCream, Pinch of Salt, Fresh Lime \$20.00

*The Diaries Continue.....*

# *The Rum Diaries Signature*

Classics, Twists & Original Rum Diaries Cocktail Creations.....

## *Black Pearl*

Goslings Black Seal, Crème de Cacao, Cointreau, Cherry Bitter, Vanilla Syrup, Ginger Beer \$20.00

Goslings Rum shaken with Cointreau, Vanilla Syrup, Dark Chocolate, Cherry Bitter and topped with Ginger Beer. For this infamous pirate ship with sails as dark as moonless night and hull painted to match this legendary ship of the 7 seas was every inch pirate vessel.

## *Diaries Margarita*

El Jimador Reposado, Fresh Lime juice, Agave, Chartreuse Green, Cranberry Juice \$20.00

Tequila Reposado and agave nectar gets dressed with cranberry, fresh lime and a touch of herby green chartreuse to finish a refreshing twist on a classic. Hold on to your sombrero for this one!!!!

## *Dark 'N Stormy*

Goslings Black Seal, Fresh lime, Fresh Ginger, Bitter & Ginger Beer \$20.00

Fresh Ginger muddled with Bitter and Fresh Lime, stirred up with Ginger Beer and Goslings Black Seal Rum.....To finish a revisit on a classic Bermuda National Drink.



## *Brazilian Kiss*

Sagatiba Cachaca, Fresh Lemon, Fresh Passion Fruit, Sugar, Egg White, Passoa \$20.00

An exotic seduction of Sagatiba Cachaca, Passion Fruit, Lemon, Passoa Shaken with Egg White and serve like a Senorita!!!! Impossible to resist that charm!!!

## *Mediterranean Negroni*

Mediterranean Gin Mare, Dolin Rouge Vermouth, Campari \$20.00

Perfect Twist on a Classic Number One Aperitif in the World....Dolin Rouge French Vermouth and Campari stirred with a fabulous Spanish Gin Mare flavoured with Basil, Thyme, Rosemary and most unusual of all, the Arbequina Olive, smooth, smoked and tasty. So divine.....

## *Strawberry Shortcake*

Ketel One, Di Sarofino, Cream, Raw Sugar, Fresh Strawberries, Cherry Syrup & Dark Chocolate \$20.00

Our ultimate indulgence: fresh Strawberries muddled with raw sugar and cherry syrup on a layered of Ketel One Vodka and Amaretto with a fresh cream and grated dark chocolate on top.... for this intense, fruity, guilty moment of pleasure.

## *Coeur De Pirate*

Tanqueray Gin, Chartreuse Green, Fresh Lime, Fresh Mint, Raw Sugar & Ginger Beer \$20.00

Follow our treasure map to find out this old buccaneers recipe.....fresh lime muddled and shaken with Tanqueray Gin & Green herb Liqueur with a spicy top of Ginger Beer.

# *Mocktails*

All \$14.00

Because even pirates need to a day off.....

## *Tropic Island*

Fresh Passionfruit, Fresh Lime, Sugar, Pineapple Juice, Grenadine

## *Berry Mix*

Orange & Cranberry Juice, Fresh Strawberries, Raspberries & Blueberries, Fresh Lime & Sugar

## *Almond Delight*

Fresh Cucumber, Fresh Mint, Almond Syrup, Soda Water

## *Virgin Colada*

Coconut Syrup, Coconut Cream, Pineapple Juice, Salt & Fresh Lime

# *The Rum Diaries Premium*

		Shot
Stolen Spiced Rum	New Zealand	\$11.00
Kraken Spiced Rum	Caribbean	\$11.00
Appleton Estate	Jamaica	\$11.00
Red Leg Spiced	Caribbean	\$11.00
Mount Gay Silver	Barbados	\$11.00
Captain Morgan Spiced	Jamaica	\$11.00
Cargo Cult	South Pacific	\$12.00
Bacardi Fuego	Puerto Rico	\$12.00
Mount Gay Black Barrel	Barbados	\$12.00
Captain Morgan Black Label	Jamaica	\$12.00
Matusalem Platino	Dominican Republic	\$12.00
Angostura 5	Trinidad & Tobago	\$12.00
Mount Gay Eclipse	Barbados	\$13.00
Goslings Black Seal	Bermuda	\$13.00
Coruba	Jamaica	\$13.00
Appleton Estate 8	Jamaica	\$13.00

# *The Rum Diaries Premium*

		Shot
Bacardi 8	Puerto Rico	\$14.00
Element 8 Gold Rum	St.Lucia	\$14.00
Mount Gay XO	Barbados	\$14.00
Whistling Andy Hibiscus-Coconut	United States	\$14.00
Matusalem Classico 10	Dominican Republic	\$14.00
Brindley Gold Lime Rum	St.Kitts & Nevis	\$14.00
Angostura 7	Trinidad & Tobago	\$14.00
Angostura 1919	Trinidad & Tobago	\$15.00
Diplomatico Reserva Blanco	Venezuela	\$15.00
10 Cane	Trinidad & Tobago	\$16.00
Rhum Barbancourt 4 Years	Haiti	\$16.00
Diplomatico Anejo	Venezuela	\$16.00
Appleton Estate 12	Jamaica	\$16.00
Chairman's Spiced Reserve	St.Lucia	\$17.00
Chairman's Reserve	St.Lucia	\$17.00

# *The Rum Diaries Silver*

		Shot
Clement Premiere Canne	Martinique	\$13.00
J. Bally	Martinique	\$14.00
Flor de Cana 7 yr	Nicaragua	\$15.00
Matusalem Gran Reserve	Dominican Republic	\$17.00
English Harbour	Antigua	\$17.00
Dillon	Martinique	\$17.00
Pyrat Rum	Anguilla	\$18.00
Flor de Cana	Nicaragua	\$18.00
La Mauny VSOP	Martinique	\$19.00
Cubaney 18 yr	Dominican Republic	\$19.00
Angostura 1824	Trinidad & Tobago	\$19.00
El Doradi Single Barrel	Guyana	\$19.00

# *The Rum Diaries Gold*

Shot

Rhum Barbancourt 8 yr	Haiti	\$20.00
Clement Vsop	Martinique	\$20.00
Diplomatico Reserva Exclusiva	Venezuela	\$21.00
Zacapa 23	Guatemala	\$22.00
Punta Cana XO	Dominican Republic	\$22.00
Riviere Du Mat	Reunion	\$22.00
Eldorado 151	Guyana	\$23.00
Appleton 21	Jamaica	\$25.00
Don Papa	Philippines	\$26.00
Bristol Black Spiced	Trinidad & Tobago	\$26.00
Goslings Reserve Old	Bermuda	\$26.00
Zacapa XO	Guatemala	\$28.00
El Dorado 15	Guyana	\$30.00
La Mauny XO	Martinique	\$34.00
Santiago De Cuba	Cuba	\$35.00
El Dorado 25	Guyana	\$45.00

# *White Wine.....*

		<b>Glass</b>	<b>Bottle</b>
<i>Shaw &amp; Smith Sauvignon Blanc 2016</i>	<i>Adelaide Hills, SA</i>	<i>\$15.00</i>	<i>\$58.00</i>
<i>Cloudy Bay Sauvignon Blanc 2016</i>	<i>Marlborough, NZ</i>		<i>\$70.00</i>
<i>Shaw &amp; Smith Chardonnay 2014</i>	<i>Adelaide Hills, SA</i>		<i>\$85.00</i>
<i>Ara Select Blocks Pinot Gris</i>	<i>Marlborough, NZ</i>	<i>\$14.50</i>	<i>\$65.00</i>
<i>Ad Hoc Wallflower Riesling</i>	<i>Great Southern, WA</i>	<i>\$12.50</i>	<i>\$52.00</i>
<i>Tenute Mokarta Inzolia 2015</i>	<i>Sicily, Italy</i>		<i>\$65.00</i>
<i>Talia Zibibbo 2015</i>	<i>Sicily, Italy</i>		<i>\$62.00</i>

## *Rose*

		<b>Glass</b>	<b>Bottle</b>
<i>Squealing Pig</i>	Central Otago, NZ	\$12.50	\$45.00
<i>Chateau de Sours Rose 2015</i>	Bordeaux, France		\$60.00

## *Red*

		<b>Glass</b>	<b>Bottle</b>
<i>Pocket Watch Cabernet Sauvignon 2012</i>	Mudgee, NSW	\$12.00	\$45.00
<i>Taltarni Pyrenees Cabernet Sauvignon 2013</i>	Pyrenees Region, VIC		\$65.00
<i>Taltarni Petit Verd Cabinet Merlot 2012</i>	Pyrenees Region, VIC	\$12.50	\$55.00
<i>Four in Hand Shiraz 2014</i>	Barossa, SA	\$13.00	\$50.00
<i>Bouchard Aine &amp; Fils 2013</i>	Cote du Rhone, France		\$70.00
<i>Talia Nero D'Avola 2015</i>	Sicily, Italy		\$60.00



# Sparkling

		Glass	Bottle
Taltarni Blanc de Blanc 2015	Tasmania		\$50.00
NV Chandon & Brut	Yarra Valley, VIC	\$14.00	\$48.00
NV La Giosisa Prosecco	Venice, Italy		\$55.00

# Champagne

			Bottle
Veuve Cliquot Champagne	Champagne, France		\$180.00
Louis Roederer Cristal Champagne 2007	Champagne, France		\$720.00

## *Beer*

	<b>Bottle</b>
Mismatch Brewing Extra Pale Ale	\$10.00
Mismatch Brewing Red Ale	\$10.00
Peroni	\$10.00
Little Creatures Pale Ale	\$10.00
Pure Blonde	\$9.50

## *Cider*

	<b>Bottle</b>
Hills Apple Cider	\$10.00
Hills Pear Cider	\$11.00
Apple & Ginger	\$11.00

# *Soft Drinks*

*Antipodes Still Water 1 litre* \$9.50

*Antipodes Sparkling Water 1 litre* \$9.50

## **Soft Drinks**

Coke, Diet Coke, Lemonade, Ginger Beer, Tonic Water \$5.50

Red Bull, Sugar Free Red Bull \$6.00

## **Coffee**

Cappuccino, Flat White, Long Black, Espresso \$4.50

## **Tea**

English Breakfast, Earl Grey, Chamomile, Peppermint, Green Tea \$4.50