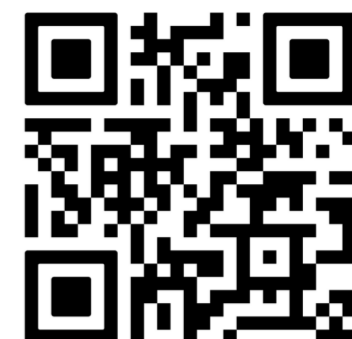


SEABOURNE

Autumn, 2023



Seasonal ingredients, modern techniques, and local produce to showcase the exceptional spirits we make at Seabourne Distillery. Born by the sea, raised in the sun.

SEASONAL

WATERMELON_Coastal Dry gin + native rivermint + super citrus + fizz

MANDARIN_Pacific gin + native rosemary + eclipse hops + honey + fizz

GUAVA_Sunset bitter + pimento + citrus blend + whey (d)

PEAR_Barrel-aged gin (Oloroso cask) + autumn spices + citrus

RHUBARB_Berry Blush gin + orange + cinnamon + local lemon

FIG_Coastal Dry gin + fig leaf + thyme

STAPLE

SPRITZ_Sunset Bitter + davidson plum + maarr + fizzy wine

NEGRONI_Coastal Dry gin + Sunset Bitter + Seabourne Amaro + passionfruit

MARTINI_Coastal gin + dry vermouth + bush tomato

GIMLET_Coastal Dry gin + finger lime + sunrise lime + blood lime

SOUTHSIDE_Pacific gin + native river mint + citrus blend

COFFEE_Barrel-aged gin (Oloroso cask) + Entity cold brew + wattleseed

GIN + MIXER

GIN TONIC_Your choice of gin + fever-tree tonic or soda \$12

APERITIVO_Sunset Bitter aperitif + fever-tree tonic or soda \$12

SEABOURNE FLIGHT_Coastal Dry + Berry Blush + Sunset Bitter \$28

BOOZE-FREE

NA #1_Mandarin + eclipse hops + verjuice + honey + fizz \$12

All cocktails \$20 // Gubbi Gubbi country

[@seabournedistillery](https://www.instagram.com/seabournedistillery)

