



Our Story

Today, you'll find our small-batch distillery in Queensland's picturesque Burleigh Heads. Our journey first started at Rockhampton's iconic Saleyards Hotel. Operating as the Saleyards Distillery, we crafted Capricorn Spiced Rum and Billy Goats Gin - named after the goat racing the area was once famous for.

Our founder Warren always had a passion for rum. It started in the backyard with his mates, using an 80-litre still he brought over from Spain. He placed his first batch of premium rum in barrels in 2016.

Two years later, Simon and Carla came over from Melbourne to join the team. From there, things picked up steam fast. We could hardly move for all the barrels that were stacking up. That's when we decided to start an exciting new chapter in Burleigh Heads.

In June 2021, we opened our new cellar door; with a bar, cocktails, free tastings, and tours. We took our new name from the stunning views and region we started out in - the tropic of Capricorn.

Today, we're a passionate crew producing award-winning spirits. We want to offer the adventurous drinker something that's as real as it gets. That means great-tasting rums and gins, crafted from the finest local ingredients, free from added sugars, colours, and artificial flavours.

We think they're the perfect expression of our coastal home.

CELLAR DOOR PRICE LIST

RUM

SPICED RUM	71
PINEAPPLE RUM	83
COFFEE RUM	83
RUM LIQUEUR	53
COASTAL CANE	71
HIGH ESTER CANE	99
PURE SINGLE RUM	165

GIN

OLD TOM GIN	83
SUMMER GIN	75
OAK AGED GIN	99

MERCH

200ML TRIO PACK	89
HOODIE	75
SHORT SLEEVE TEE	35
LONG SLEEVE TEE	45

COCKTAILS

THREE – TOED SKINK

22

BOOZY - EARTHY - CRISP

Coastal Cane - Chartreuse -
Cacao - Lime - Simple Syrup

DAISY CUTTER

23

FRESH - CLEAN - CRISP

Old Tom - Almond - Pineapple -
Lemon - Chartreuse - Maraschino

DUMPSTER MARTINI

24

BOOZY - SAVOURY - BRINY

Dumpster Diver - Cinnamon -
Pineapple Rum - Lime - Triple
Sec - Banana

ARRESTED DEVELOPMENT

23

BANANA - JUICY - FULL

Pineapple Rum - Banana Liqueur -
Pineapple - Grapefruit - Lime

AFRICA 70

23

STRONG - AROMATIC - ZOMBIE

High Ester - Spiced Rum -
Pineapple Rum - Molasses - Lime -
Passion fruit - Cinnamon - Pink
grapefruit - Pineapple - Allspice

RUM-FINISHED BUSINESS

23

CREAMY - SWEET - BOOZY

Pineapple Rum - Spiced Rum - Rum
Liqueur - Almond - Pineapple -
Orange - Bitters

SATURN

22

TALL - TROPICAL - REFRESHING

Summer Gin - Passion Fruit - Almond
- Falernum - Lemon

PAPA GEDE

24

TIKI - INTENSE - COFFEE

Coffee Rum - Pure Single - All Spice - Coffee
- Orange - Pink Grapefruit - Lime - Cinnamon

CANE TOAD

23

FRUITY - FUNKY - LUSH

Rhum Agricole - Pineapple Rum -
Campari - Pineapple - Orange -
Falernum

BIRDS OF PARADISE

23

SHORT - FRUITY - BITTER

Spiced Rum - Coffee Rum - Apertivo
- Pineapple - Falernum - Lime

Non – Alcoholic

SATURN

15

TALL - TROPICAL - REFRESHING

Clovendoe 0% - Passionfruit -
Almond - Falernum - Lemon

TIKI BOY

15

SHORT - FRUITY - LUSH

Clovendoe 0% - Pineapple - Lime -
Cinnamon - Molasses - Bitters -
Ginger beer

FOOD

Australian Cheese Board

35/55

Your choice of three or four cheeses
to suit parties of 2-4 or 4-6

Olives

\$5

Uber Eats

Bringing your own food is encouraged
at Capricorn Distillery.
Just set the address to 21 Ern Harley Drive
and order in.

Capricorn Basics

30ml pour served straight or with a mixer

RUM

- <u>Spiced Rum</u>	<u>11</u>
- <u>Coastal Cane</u>	<u>11</u>
- <u>Pineapple Rum</u>	<u>12</u>
- <u>Coffee Rum</u>	<u>12</u>
- <u>Rum Liqueur</u>	<u>9</u>
- <u>High Ester</u>	<u>14</u>
- <u>Pure Single Aged Rum</u>	<u>16</u>

GIN

- <u>Summer Gin</u>	<u>11</u>
- <u>Old Tom Gin</u>	<u>12</u>
- <u>Oak Aged Gin</u>	<u>13</u>

Tasting Flights 15/20

A selection of 3-4 of our award winning spirits
paired with mixers

Beers 10

Please see our taps for our current selection
of rotating beers

Wine 10

Talk to our bartender to discuss our latest range of
local wine

Capricorn Summer Gin



ABV: 42%

Standard Drinks: 700ml=23

AWARDS:



Capricorn Summer Gin is handcrafted in Queensland using our small batch copper pot still. We have combined Australian wheat spirit with gently soaked Juniper, the freshness of Ruby Red Grapefruit, and Native Australian Finger Limes for a vibrant citrus burst. Capricorn Summer Gin has enough citrus to dance on the pallet, but also a breadth of botanicals to give complexity and depth.

Our copper pot still is charged with the wheat spirit and 7 of the more robust botanicals including Juniper Berries, Orris Root, and Citrus Peel. The remaining 12 delicate botanicals are placed in the gin basket and are gently vapour infused during the distillation process. We then slowly water the distillate down to bottling strength over a 2 week period.

Capricorn Old Tom Gin

Capricorn Old Tom Gin is handcrafted in Queensland using our small batch traditional copper pot still. With a selection of Queensland's finest botanicals, we have created an Old Tom Gin that marries the spice and earthy notes of Juniper and coriander with natural sweetness from Frankincense, Myrrh, and fresh Orange. Unlike most other Old Tom style gins we do not add any sweeteners or fruits after the distillation process making for a more subtle style of Old Tom Gin.

Capricorn Old Tom Gin is distilled in a single run through our 1000L copper pot still. We use a wheat-based spirit as our neutral base for the Gin. This base spirit runs through the still and the pot is charged with 4 of the more robust botanicals. These include Juniper Berries, Orris root, and Orange Peel. The remaining 12 delicate botanicals are placed in the gin basket and are gently vapour infused during the distillation process.



ABV: 42%

Standard Drinks: 700ml=23

AWARDS:



Capricorn Oak Aged Gin

Capricorn Oak Aged gin is handcrafted in Queensland. It is made using a selection of old and new world botanicals with a total of 19 different botanicals. The Gin is aged in Ex Barossa Valley Shiraz barrels, giving a smooth caramel richness to balance the citrus and Juniper with a warm, woody finish.



Standard Drinks: 700ml=23

AWARDS:



Capricorn Oak Aged Gin is distilled in a single run through our 1000L copper pot still. We use a wheat-based spirit as our neutral base for the Gin. This base spirit runs through the still, with the pot also being charged with 7 of our more robust botanicals. These include Juniper Berries, Orris root, and Citrus Peels.

The remaining 12 delicate botanicals are placed in the Gin basket and are gently vapour infused during the distillation process.

The Gin is then left to mature for approximately 5-6 months in Ex shiraz barrels that have been shaved and charred.

Capricorn Spiced Rum

Capricorn Spiced Rum is a finely crafted, small-batch distillation of Central Queensland molasses. Utilising a long fermentation time the yeast has time to develop lots of funky flavours.

These flavours are further enhanced by double distillation in our traditional copper pot still. The Rum is left to age for a minimum of 2 years in Ex-Bourbon American oak barrels. Our blend of locally sourced whole spices then macerate in the Rum for 4 weeks.

No added sugars, colourings or artificial flavours are used. Cinnamon, Star Anise, Nutmeg, Raisins, Fresh Vanilla and Orange.



ABV: 38%

Standard Drinks: 700ml=21

AWARDS:





Capricorn Pineapple Rum

Capricorn Pineapple Rum is a finely crafted, small-batch distillation. Using Queensland's finest sugarcane that is harvested, crushed, and refined to produce beautiful, thick molasses, that is at the heart of our pot-distilled rum.

The flavours are further enhanced through double distillation. The Rum is then left to age in Ex-Bourbon American oak barrels for a minimum of two years. We have a refined an elegant rum that is then soaked with fresh pineapple skins and fresh vanilla pods to create a well-balanced Pineapple Rum.

ABV: 40%

Standard Drinks: 700ml=23

AWARDS:



Capricorn Coffee Rum

Capricorn Coffee Rum is a finely crafted, small-batch distillation. Using Queensland's finest molasses and local coffee beans we have created a well-balanced Coffee Rum. Flavours are enhanced through double distillation in a traditional copper pot still.

The Rum is then left to mature in Ex-Bourbon American Oak barrels, maturing in the tropical heat to produce a rich and bold spirit. Our blend of locally sourced coffee beans that have been lightly roasted to our specification and fresh Australian Vanilla beans are then soaked in the Rum for 2 weeks to impart their rich flavours.



ABV: 40%

Standard Drinks: 700ml=23

AWARDS:







Capricorn Rum Liqueur

Capricorn Salted Caramel Rum Liqueur is a finely crafted, small-batch distillation of central Queensland's finest molasses.

Flavours are enhanced through a double distillation in our traditional 1000L copper pot still.

The rum is then left to age in Ex-Bourbon barrels for a minimum of 2 years. We have refined an elegant rum that is then paired with sea salt and rich caramel.

ABV: 20%

Standard Drinks: 700ml=11

Capricorn Pure Single Rum

This second release of our Pure Single straight-aged, has been on a journey and we think you can taste it in every sip,

Starting out with molasses from the Wilde Bay area and fermented in Rockhampton, QLD over a 10-day period. Fermenting in the beautiful winter weather that central Queensland is renowned for, producing lots of tropical fruit notes during this period.

Double distilled in our pot still and then initially matured in Rockhampton in 300L Ex Shiraz French oak barrel for a further 2.5 years during which we transported the barrel down to Burleigh Heads.

With initial hit of oak and all spice on the nose, it drifts to tropical fruits. The palate concentrates those same flavours and adds some sweetness of Vanilla and Caramel with a background of rose.

During the ageing period, Evaporation was a whopping 30% and another 20% was lost to evaporation in the American oak. this has left us with 155 litres of beautiful Rum. Literally 221 bottles only!



ABV: 56%

Standard Drinks: 700ml=31