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**CAPRICORN**

DISTILLING CO.

# 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	135

## GIN

OLD TOM GIN	83
SUMMER GIN	75
OAK AGED GIN	99

## MERCH

200ML TRIO PACK	89
HOODIE	75
SHORT SLEEVE TEE	25
LONG SLEEVE TEE	45
GRAPHIC TEE	50
CAP	30

# COCKTAILS

We are happy to make Mocktails of the below menu  
Please ask your bartender

## **TOM & MARY** **19**

STRONG - AROMATIC - CLASSIC

Old Tom Gin - Rosemary -  
Lime

## **MAMBO** **20**

FRUITY - JUICY - FULL

Pineapple Rum - Pineapple -  
Grapefruit - Lime

## **SATURN** **20**

TALL - TROPICAL - REFRESHING

Summer Gin - Passion Fruit - Almond  
- Falernum - Lemon

## **CAFE NEGRONI** **20**

AROMATIC - SMOOTH - BITTER

Coffee Rum - Campari - Sweet Vermouth -  
Orange

## **SUNBURN** **20**

BITTER - SWEET - SPICY

Spiced Rum - Habanero Gin - Amaro  
- Aperol - Lime

## **WOOD CUTTER**

**21**

FRESH - BOTANICAL - CRISP

Oak Aged Gin - Almond -  
Pineapple - Lemon - Chartreuse  
- Maraschino

## **RUMSPRESSO MARTINI**

**22**

BITTER - SWEET - ENERGISING

Coffee Rum - Rum Liqueur -  
Cold Brew Coffee

## **DUMPSTER MARTINI**

**23**

STRONG - SAVOURY - BRINY

Dumpster Diver Cane - Triple Sec -  
Pineapple Rum - Lime - Falernum

## **CAPRICORN MAI-TAI**

**24**

CREAMY - FUNKY - TROPICAL

High Ester Cane - Coastal Cane -  
Spiced Rum - Rum Liqueur - Triple  
Sec - Almond - Lime

## **RUM & COKE No. 3**

**25**

STRONG - CLASSIC - SMOOTH

Pure Single Rum - Coca-Cola Reduction  
- Bitters - Orange Peel

# Capricorn Basics

30ml pour served straight or with a mixer

## RUM

-Spiced Rum	9
-Coastal Cane	10
-Pineapple Rum	11
-Coffee Rum	11
-Rum Liqueur	8
-High Ester	13
-Pure Single Aged Rum	18

## GIN

-Summer Gin	10
-Old Tom Gin	11
-Oak Aged Gin	13

## Tasting Flights 15/20

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

## Beer 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

# **FOOD**

## **Turkish Bread and Dips**

Freshly toasted Turkish bread and  
two dips

**10**

## **Olives**

**5**

## **Australian Cheese Board**

Your choice of three cheeses with  
crackers, pickled veg and olives to  
suit parties of 2-3 or 4-6

**35/55**

## **Australian Cheese Board with Meat**

A selection of local deli meats,  
Australian cheeses, pickled veg,  
olives and crackers

**40/60**

## **Yumpling Dumplings**

Gyoza style dumplings served with  
special sauce, chilli and kewpie

Chicken, Pork, Beef or Vegan  
6 or 12 pieces

**10/18**

# 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.



ABV: 42%

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 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:**





ABV: 51%

Standard Drinks:

700ml = 28 AWARDS:



## Capricorn Coastal Cane

Capricorn Coastal Cane is a small batch, molasses based spirit that is light, fresh, and inviting. With locally sourced molasses and a long fermentation time this Cane spirit brings you hints of tropical fruits combined with grassy and vegetal undertones.

There are no added sugars, artificial colours, or flavourings. Perfect for drinking over ice, with soda and lime, or in a refreshing cocktail.



ABV: 40%

Standard Drinks:

700ml = 23

AWARDS:



## Capricorn High Ester Cane

Capricorn High Ester Cane is a molasses based cane spirit that packs a bold flavour profile. With a 14-day fermentation time and two unique yeast varieties, this one-of-a-kind cane spirit is not your typical high-proof white Rum.

Big hits of green olives, brine and yoghurt move to a mix of overripe tropical fruits, cured meats and more olives.

There are no added sugars, artificial colours or flavourings.



## 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

We think this 3rd release of our Capricorn Pure Single aged rum is a little bit special and delicious through every sip. Starting with molasses from the Wide Bay region of Queensland and fermented over 7 days in the warm heat of Rockhampton. The fermentation ran hot and steady and produced some amazing tropical notes in the wash.

A total of 5,000 litres was double distilled on our 1,000L copper pot still, leaving us with 2 casks full of fresh new make rum. The first cask being an ex-bourbon barrel from Jack Daniels and the second cask being a Pedro Ximanez cask from Spain.

The barrels rested for two years in Rockhampton and were then brought to Burleigh Heads to lay for a further 2 years. After ageing, the casks were blended together in equal proportions and a touch of filtered water added to soften the rum down to 48% alcohol by volume.

**ABV: 48%**

**Standard Drinks: 700ml=26**

The rum presents as a beautiful dark amber and has long legs in the glass. On the nose it has all the hallmarks of a pot distilled rum, lush tropical fruits come through prominently, with all that rum goodness wrapped in a blanket of sweet muscatel raisins, caramel and plums coming from the PX casks influence.

There are no added sugars, sweeteners, caramels, colourings or artificial flavours.

Molasses: Maryborough Sugar Mill  
Fermentation: 7 days with commercial yeast

Distillation: Double distilled in our single retort 1,000L copper pot still

Distilled: 18.2.2019

Bottled: 10.8.2023

### AWARDS:

