



PRESSED TO IMPRESS

crafted for sodastream™



22 Natural and Organic Recipes for Homemade
Fancy Sodas, Cocktails, Mocktails and More.



soda**stream**®

There's only one thing better than enjoying your favourite Soda Press flavour, and that's using it to come up with your own creations.

From hand-crafted sodas, to deliciously tempting cocktails and more, our mixologist has put together a range of exciting, easy to follow recipes that will inspire you to create and share healthier drinks at home... with a little help from your SodaStream.

Some basic tips to help you make quality sodas and cocktails in the comfort of your own home.

1. KEEP IT SIMPLE

When it comes to flavour combinations, less is usually more. With just a couple of flavours and ingredients you can create some sensational drinks. Remember we've done most of the hard work by getting the goodness into the bottle.

2. KEEP IT COOL

Our soda syrups and kombucha concentrates are pretty easy to mix, but there are some things you can do to help things along. If you're using a SodaStream, always add cold water straight from the fridge, filtered if possible. Carbonating water that's around 3°C creates the best sparkling effect. If you love bubbles, add some extra fizz to your SodaStream, especially for cocktails and mocktails.

3. KEEP IT CLASSY

Two simple ways to elevate any drink above the ordinary are through the glass and ice it's served with. It's always great to have a selection of fun glassware, especially for cocktails. You can easily vary the shape of ice you use with any small containers and ice-moulds around the kitchen, or make crushed ice, using regular cubes and a food processor. Smash and use instantly, or store in batches in the freezer.



FIND YOUR FAVOURITES

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ORIGINAL GINGER ALE

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KOMBUCHA PASSIONFRUIT & MANDARIN

SODA WITH SPICE AND ALL THINGS NICE

A classic thirst quencher, with vibrant citrus notes. We use real ginger and lemon juice to deliver a refreshing, spice-of-the-earth ginger ale. A perfect mixer for whiskey, bourbon and rum.



FANCY SODA

ROOT N' TOOT

A simple recipe with plenty of bite – the best drinks should be savoured slowly. Tangy ginger and bitter lime create a wonderful combination that will help you make this long drink last.

IDEAL GLASS

High Ball

- ◆ 30mL Soda Press Co Original Ginger Ale Soda Syrup
- ◆ SodaStream Sparkling Water
- ◆ Fresh Ginger
- ◆ Limes

METHOD

Add fresh ginger, a squeeze of lime and ice to a glass. Fill with sparkling water and top with soda syrup. Garnish with lime spiral.

TIP: Spice it up! Cut small fresh ginger pieces and muddle with soda syrup in the base of a glass before adding the rest of the ingredients.



sodastream®



COCKTAIL

SPARK & STORMY

The classic dark and stormy, with an even stormier kick. Turning the tide on a much-loved staple, a slice of lime and a smashed chili add a hit of heat and a touch of tart.

IDEAL GLASS

High Ball

- ◆ 30mL Soda Press Co Original Ginger Ale Soda Syrup
- ◆ 30mL Gold Rum
- ◆ 15mL Lime Juice
- ◆ SodaStream Sparkling Water
- ◆ Lime Slices
- ◆ Fresh Chilies

METHOD

Combine soda syrup, rum, lime juice and slices in a glass with ice and stir. Top with a dash of sparkling water. Add fresh chili to taste.

MOCKTAIL

Pineapple, blood orange or pear juice makes an excellent rum substitute.

TIP: Rolling your limes on a hard surface prior to slicing will soften the flesh and make it easier to release the juices when squeezing.



EMBRACE THE BITTERSWEET

Life is all about balance. It's a philosophy grapefruit fans know all about. Treading a fine line between sweet and tart, this pink performer conjures up all kinds of wonderful on its journey across your taste buds. It's a refreshing way to keep your yin and yang playing nicely together.



FANCY SODA

WHERE MY ROSEMARY GOES

The sweet tang of grapefruit, with warm herbaceous undertones. Sometimes you can make even the simplest pleasures noteworthy. Slices of grapefruit and a sprig of rosemary add instant depth to this tasty treat.

IDEAL GLASS

High Ball

- ◆ 45mL Soda Press Co Pink Grapefruit Soda Syrup
- ◆ SodaStream Sparkling Water
- ◆ Pink Grapefruit Slices
- ◆ Sprig of Rosemary

METHOD

Add 2 large pink grapefruit slices to the inside of a glass and use ice to hold in position. Fill with sparkling water and top with soda syrup. Garnish with a sprig of fresh rosemary.

TIP: If rosemary is not to your taste, try alternatives like sage, lemon thyme or basil.







COCKTAIL

PINKY SPRITZ

Our twist on the classic Italian aperitivo, the pink grapefruit adds a tangy note that gives it a summery lift. Perfect with cheese and cold cuts, or just the warm blush of a sunset.

IDEAL GLASS

Wine

- ◆ 30mL Soda Press Co Pink Grapefruit Soda Syrup
- ◆ 45mL Aperol
- ◆ 90mL Prosecco
- ◆ SodaStream Sparkling Water
- ◆ Grapefruit Spiral Garnish

METHOD

Pour ingredients over ice and top with sparkling water. Garnish with grapefruit spirals or pieces.

MOCKTAIL

Substitute Aperol with fresh orange juice and a dash of bitters. Top up with a non-alcoholic sparkling wine.

TIP: Cava is a great alternative to prosecco, as too are many other sparkling wines.

FRESH LEMONS OLD RECIPE

Remember the last time you had a great lemonade? With lashings of lemons, not heaps of sugar, our award-winning old fashioned lemonade harks back to more innocent times.



FANCY SODA

GARDEN GROVE

Easy does it. Keep things refreshingly simple with a classic old fashioned lemonade and garnish for a touch of refinement. One for glassware, not plastic cups.

IDEAL GLASS

High Ball

- ◆ 45mL Soda Press Co
Old Fashioned Lemonade Soda Syrup
- ◆ SodaStream Sparkling Water
- ◆ Sliced Strawberries
- ◆ Mint Leaves
- ◆ Lemon Pieces

METHOD

Add strawberries, mint leaves and lemon pieces with ice. Fill glass with sparkling water and top with soda syrup.

TIP: Experiment with your favourite fruits and botanicals.







COCKTAIL

THE BIG SQUEEZE

One for sharing with the neighbourhood, but definitely not available at lemonade stands. This cheeky take on the summer thirst-quencher adds a kick of liquor, offset with a healthy orchard of greens.

IDEAL GLASS

Large Jug + Sharing Glasses

- ◆ 150mL Soda Press Co
Old Fashioned Lemonade Soda Syrup
- ◆ 70mL Gin or Vodka
- ◆ SodaStream Sparkling Water
- ◆ Juice of 1 Lemon
- ◆ Sliced Kiwifruit, Basil Leaves,
Cucumber Slices, Orange Wheels

METHOD

Add ingredients to jug and half fill with ice. Pour in sparkling water and stir through. Top up with more ice if necessary.

MOCKTAIL

Swap the alcohol for cold-brewed Earl Grey tea.

TIP: Try it with your favourite seasonal fruits and herbs. For more intense flavours, place in the fridge without ice, for an hour before serving.

BOTANICALLY SUPERIOR

A quintessential tonic, uplifting botanicals and citrus blend with a bite of natural quinine, sourced from the fever tree.

Our clear organic tonic syrup is made with premium natural quinine extracted from real cinchona bark, and a touch of burnt bergamot peel. The result is an award-winning, ultra-dry tonic with bark and bite.



FANCY SODA

FREE 'N' TINI

A simple quencher with herbaceous notes. The simplest recipe in the book, tonic, ice and a little garnish – this one's hard to get wrong, yet still raises a smile. Cheers.

IDEAL GLASS

Rocks

- ◆ 30mL Soda Press Co Classic Indian Tonic Syrup
- ◆ SodaStream Sparkling Water
- ◆ Lemon Wedge
- ◆ Lemon Thyme Sprig

METHOD

Add ice to a glass and pour sparkling water and tonic syrup over ice. Garnish with a sprig of lemon thyme.

TIP: Lemon zest is an excellent substitute for lemon thyme.





G 'N' TINI

A lemony ticket to a classic G&T. Ditch the tumblers and go high-end for this classy version of the humble gin and tonic. This one's all about the presentation, so get crafty with the lemon slicer and make it count.

IDEAL GLASS

Martini

- ◆ 15mL Soda Press Co Classic Indian Tonic Syrup
- ◆ 60mL Gin
- ◆ Lemon Spiral Garnish

METHOD

Add all ingredients to shaker with ice. Shake vigorously and strain into a martini glass. For added theatre, garnish with spiralled lemon skin.

TIP: Pre-chill your martini glass for at least 10 minutes in the freezer – the colder, the better!

COLA WITHOUT THE DARK SIDE

A cola with difference, our blonde cola is low on sugar and caffeine, and without the sulphuric acid. Instead, we present a naturally flavoursome drop, that's perfect on its own, or as a bright cocktail mixer. Cola nuts, ginger, citrus, spices, rosemary and lavender blend to create a cola of sophistication.



FANCY SODA

COLA BEAR

Straight from 50's America, via your freezer, you can create the old-school diner experience for yourself. Complete the look with roller skates, big hair and a sassy wink.

IDEAL GLASS

Milkshake

- ◆ 60mL Soda Press Co Blonde Cola Soda Syrup
- ◆ SodaStream Sparkling Water
- ◆ 2 Scoops of Vanilla Ice Cream

METHOD

Add 2 scoops of vanilla ice cream into a milkshake glass and fill slowly with sparkling water to avoid over-frothing. Pour soda syrup over ice cream and serve.





COCKTAIL

COMA COLA

The old fashioned gets with the times in this lighter, zesty twist that goes heavy on the flavours, and gently on the sugars. The result is a smooth sipper that's more dapper than dowdy, and when you're in the mood, worth its weight in gold.

IDEAL GLASS

Old Fashioned or Double Rocks

- ◆ 15mL Soda Press Co Blonde Cola Soda Syrup
- ◆ 60mL Dark Rum Syrup
- ◆ 4 Dashes Angostura Bitters
- ◆ Orange Spiral Garnish

METHOD

Add all ingredients and ice to a shaker or tall glass and stir thoroughly. Strain into glass over ice and garnish with orange spiral.

MOCKTAIL

Substitute rum with a ½ tbsp of rum extract combined with apple or pineapple juice.

TIP: With a smooth, even motion, roll the orange around in your hand, cutting a strip of the peel as you go. Roll the strip of peel into a spiral.



SAY HELLO TO AN ENDLESS SUMMER

Don't let the sun go down on those summery vibes. Bursting with the goodness of organic raspberry juice and delicate mint extracts, this brisk, velvety syrup offers a refreshing reminder of everything you love about summer, all year round.



FANCY POPS

PRESS POPS

Enjoy summertime treats by the handful. Healthier than ice cream, these popsicles are a sure-fire summer winner and a great way to quickly create a memorable treat for guests.

IDEAL GLASS

Ice Block Mould

- ◆ 1 Part Soda Press Co
Raspberry & Mint Soda Syrup
- ◆ 4 Parts Still Water
- ◆ Lime Juice
- ◆ Raspberries
- ◆ Mint Leaves

METHOD

Combine soda syrup, water and lime together. Pour liquid into moulds and place raspberries and mint as you fill to ensure even distribution. Freeze for several hours and serve.

TIP: Experiment with your favourite fruits and botanicals – anything goes!





COCKTAIL

RASPUTIN

Hard to resist, and ripe for the picking, this berry fruity tippie is sophisticated, yet playful. The mint leaf adds an instant hit of refreshment, adding the perfect finish to the raspberry tang.

IDEAL GLASS

Martini

- ◆ 15mL Soda Press Co Raspberry & Mint Soda Syrup
- ◆ 45mL Vodka
- ◆ Pink Grapefruit
- ◆ Mint Leaf Garnish

METHOD

Add all ingredients to a shaker with ice and shake for 10 seconds. Strain into a martini glass.

MOCKTAIL

Switch the vodka for an equal amount of cranberry juice.

TIP: Place the mint leaves in one hand and gently smack it with the other — this warms up the mint slightly and starts to extract the oils before you use it to garnish your drink.



SURRENDER TO THE SUBLIME

Whether you're mixing, or keeping it simple, sometimes it pays to go bold. The humble blueberry may seem like an unlikely hero, but when it dons a zesty cape of lime, you've got a showstopper on your hands. This award-winning creation opens with uplifting, crisp berry notes, before delivering a tart finish to seal the deal, and keep you coming back for more.



FANCY SODA

BERRY SLUSHIE

This slushie is the healthier way to dive headfirst into a fruity brain-freeze that puts a smile on your face and will turn your lips blue, in more ways than one.

IDEAL GLASS

Dessert Bowl

- ◆ Soda Press Co
Blueberry & Lime Soda Syrup
- ◆ Ice Cubes
- ◆ Blueberries (or any of your favourite berries)

METHOD

Add all ingredients to blender and blend. Add more or less soda syrup depending on taste preference. Blend until the ice reaches desired consistency and serve in a small dessert bowl or tumbler.

TIP: You can make slushies with any of our soda syrups. Experiment with different fruits and herbs.





COCKTAIL

BERRIED TREASURE

A very berry cocktail with earthy undertones. Some flavours are born to go together. There aren't many ways to improve on the harmonious blend of blueberries and lime, but the pairing with rum, and a little thyme, is a strong contender.

IDEAL GLASS

Coupette

- ◆ 30mL Soda Press Co
Blueberry & Lime Soda Syrup
- ◆ 45mL White Rum
- ◆ 3 Blueberries
- ◆ Thyme
- ◆ Lemon Spiral Garnish

METHOD

Add all ingredients including thyme to a shaker with ice, cover and shake for 10 seconds. Strain into a glass and add a large cube of ice. Garnish with a lemon spiral.

MOCKTAIL

Replace the rum with your favourite juice – the great thing about blueberry is that it blends easily and never fights for attention.

TIP: Add egg white when you shake. This will give your cocktail a rich, creamy texture and a beautiful foamy cap.



PACKING A DELICATE PUNCH

Elderflower is one of those historic flavours that after years of going unloved, is seeing its popularity blossom globally. Fragrantly floral, yet commanding a distinct presence, this European flavour is striking and charming in equal measure.



FANCY SODA

GREEN THUMB

Crisp, fresh, green and innocent, this big softie turns an afternoon refreshment into something much more sophisticated, while helping you perfect your cucumber shaving skills.

IDEAL GLASS

High Ball

- ◆ 30mL Soda Press Co Elderflower Soda Syrup
- ◆ SodaStream Sparkling Water
- ◆ Lemon Juice
- ◆ Cucumber Slither Garnish

METHOD

Cut a long sliver of cucumber and wrap it around the inside of the glass. Squeeze in a dash of lemon juice and carefully add ice. Fill with sparkling water and top with soda syrup.

TIP: Use a high-quality peeler to create your cucumber slithers. Ice helps to hold the cucumber in place when pouring the drink.







COCKTAIL

GRAN'S REMEDY

Enjoy the taste of a traditional English summer, with this crisp crowd-pleaser. The delicate floral notes of the elderflower soda syrup blossom among the zesty lemon and fresh apple flavours. Keep it clean, or add some kick with your favourite gin.

IDEAL GLASS

Pilsner or Collins

- ◆ 30mL Soda Press Co Elderflower Soda Syrup
- ◆ 45mL Gin
- ◆ 15mL Lemon Juice
- ◆ SodaStream Sparkling Water
- ◆ Half a Granny Smith Apple
- ◆ Apple Fan Garnish

METHOD

Dice half an apple into small pieces and add to a shaker along with the rest of the ingredients including ice. Shake vigorously and strain into a glass over ice. Top with a dash of sparkling water and garnish with an apple fan.

MOCKTAIL

Substitute gin with cloudy apple juice or our original kombucha – it's the perfect match with elderflower.

TIP Lay a cut apple piece on the flat side and cut into equal thin slices, leaving them attached at the base. Carefully fan out the apple slices.

A CLASSIC WITH A BITTER TWIST

Lemon, lime and bitters are a classic combo, but bitters are one of those things seemingly shrouded in mystery. Originating in Angostura in the Caribbean, their light blend of aromatic herbs and spices add a more delicate accent to this classic zesty soda syrup.



FANCY SODA

ANKLE-BITER

Let's face it, bitters are delicious, but they're not always easy to get your hands on. This classic lemon, lime and bitters recipe makes it easy to enjoy the taste, without having to track down the bitters, because we've already put them in.

IDEAL GLASS

High Ball

- ◆ 30mL Soda Press Co
Lemon, Lime & Bitters Soda Syrup
- ◆ SodaStream Sparkling Water
- ◆ Lemon & Lime Wheels

METHOD

Fill the glass with ice and slide in the citrus wheels. Add sparkling water and then soda syrup. Top with more ice if required.



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COCKTAIL

BITTER SWEET SYMPHONY

The cheeky Russian cousin to Brazil's national drink, this caipiroska inspired cocktail offers a lighter version of the mardi gras party starter, without the extreme sugar rush.

IDEAL GLASS

Double Rocks

- ◆ 30mL Soda Press Co
Lemon, Lime & Bitters Soda Syrup
- ◆ 45mL Vodka
- ◆ Lime Quarters

METHOD

In the glass, muddle lime quarters with soda syrup and vodka to help extract the natural oils. Fill with crushed ice and mix with a spoon.

MOCKTAIL

Use extra lime and a dash of soda syrup in place of the vodka. Top with soda if you like a little fizz.

TIP: To crush ice, wrap ice cubes in a tea towel and lightly smash with a rolling pin.

NO ORDINARY KOMBUCHA

The finest organic green and black teas are slow-brewed over 45 days, to create a shelf-stable, low sugar kombucha with over 1 billion live probiotics per serve. With notes of crisp apple and fresh peach, it's refreshing as is, or add a shot of your favourite Soda Press syrup for a whole new experience.



FANCY SODA

MOVIN' TO THE COUNTRY

Hero your kombucha, with a slice or two of the south. Fresh apple and peach make for a real taste of the country. Serve to your city-slicker friends for a flavour of life in the slow lane.

IDEAL GLASS

High Ball

- ◆ 45mL Soda Press Co Original Kombucha Concentrate
- ◆ SodaStream Sparkling Water
- ◆ Apple Slices
- ◆ Peach Slices

METHOD

Add fruits and fill with ice to top of glass. Pour in sparkling soda and then finish with kombucha concentrate.

TIP: Yes it smells a little different but this is what real kombucha smells like. Your stomach will thank you for it.





COCKTAIL

HILLBILLY HIGHLIFE

A contemporary kombucha take on the classic sour, exotic garnishes like pineapple sage leaf and slivers of fresh ginger add tropical heat to a cocktail that's sure to keep the fires burning, whether high in a penthouse or drunk in a barn.

IDEAL GLASS

Martini

- ◆ 30mL Soda Press Co Original Kombucha Concentrate
- ◆ 45mL Bourbon or Whiskey
- ◆ 15mL Lemon Juice
- ◆ 2 Slivers of Fresh Ginger
- ◆ 1 Sage Leaf

METHOD

Add all ingredients including sage to a shaker with ice, cover and shake for 10 seconds. Strain into a martini glass and garnish with a sage leaf.

MOCKTAIL

Switch the whiskey for fresh chunks of cut watermelon – they'll really make the kombucha sing.

TIP: Give your cocktail a creamy texture by adding egg white when you shake.

ALIVE WITH THE TASTE OF SUMMER

Just like its siblings, this kombucha is bursting with life, 1 billion+ live probiotics per serve to be precise. This bright, fruity edition sings with the tang of ripe mandarins and notes of sweet tropical passionfruit. More than a toast to the tea bush, this brew is an ode to summer, and the months in between.



FANCY SODA

KOMBU-CHA-CHA

Kombucha with feeling. Perfect if you're a sucker for the tropics, the hints of passionfruit in the kombucha concentrate are dialed up to the max with a drizzle of heavenly passionfruit pulp.

IDEAL GLASS

High Ball

- ◆ 45mL Soda Press Co Passionfruit & Mandarin Kombucha Concentrate
- ◆ SodaStream Sparkling Water
- ◆ Passionfruit Pulp
- ◆ Squeeze of Lime
- ◆ Lime Twist Garnish

METHOD

Add ice, plenty of passionfruit pulp and a squeeze of lime to a glass. Fill with sparkling water and top with kombucha concentrate.

TIP: This drink is delicious with any tropical fruit such as mangoes or pineapple.





COCKTAIL

RUMBLE IN THE JUNGLE

When tea meets the tropics, the result is surprisingly thirst-quenching. Spiced rum and kombucha make a formidable pairing, while the cinnamon adds a hint of the holidays from the other side of summer.

IDEAL GLASS

Hurricane

- ◆ 30mL Soda Press Co Passionfruit & Mandarin Kombucha Concentrate
- ◆ 45mL Spiced Rum
- ◆ 30mL Lime Juice
- ◆ 4 Dashes of Bitters
- ◆ Garnish with Cinnamon Quill, Mint Sprig and Orange Slice

METHOD

Add ingredients into a shaker with ice, cover and shake for 10 seconds. Pour into a glass, top up with ice and garnish.

MOCKTAIL

Pineapple juice is the perfect tropical substitute for rum.

Frustrated with the lack of soda innovation, we formed a collective of smart and restless minds to produce a premium organic alternative with half the sugar whilst also being a plastic-free, recyclable product. With SodaStream we're helping make things a little better for you, and a lot better for the planet.

FOUNDER: CAMERON ROMERIL

BETTER TASTE

Mouth-wateringly good soda syrups and kombucha concentrates bursting with the real flavour of 100% certified organic ingredients.

BETTER FOR YOU

All our products are:
Certified Organic • Nothing Artificial
Half the Sugar* • Vegan • Non-GMO
Gluten Free • No Stevia.

BETTER FOR THE PLANET

One Soda Press bottle can prevent as many as 10 single-use bottles from ending up in landfill or even worse, the ocean.

*On average 50% less sugar than the top 10 regular soft drinks, ANZ 2017.









We're a little company from Down Under with pure and sustainable ideas.

We are an end-to-end, plastic-free company. Our bottles are made from glass and all our inputs are simple to recycle.

One bottle of our syrup makes around 13 drinks, which means better value for our customers and fewer, outdated single-use bottles in the mix.

By being certified organic we have sustainable and ethical benchmarks to reach, from growers to manufacturing, we're all making a difference.

By making smarter choices on how we produce and consume products, collectively we can reduce pollution and global warming – because good planets are hard to find and our future generations deserve better.



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