

# THE SEVEN-ISH VIRTUES OF BIRTHS & DEATHS



## PATIENCE *NOT WRATH*

Bacardi, Cascara, House  
Tomaccho, Dirramaag (*Native  
Thyme*), Suze, Choc Bitters, Snow  
Pea Soda  
[19]

It shouldn't work but it does, savoury, fresh & slightly bitter: good times come to those who wait.



## HUMILITY *NOT PRIDE*

Sake, Coconut Rum, Pandan,  
Passionfruit Curd  
[19]

Sharing the love of skill & professionalism, this dry & creamy number comes from our friend Sarah Mycock from Old Mates Place in Sydney.



## PRESERVATION *NOT WASTE*

Headlands Distilling Co, Dawning  
Day Gin, Adelaide Hills Bitter  
Orange, Rotating Lacto  
Fermented Fruit Sodas  
[19]  
(NB Changes weekly depending on what  
rescued food we have)

We are sure that in modern times waste would be the eighth sin. This drink is a collaboration with Hidden Harvest; the drink is forever changing depending on what food they have rescued that week.



## RESPECT *NOT LUST*

West Winds Wild Plum, Adelaide Hills  
Bitter Orange, Adelaide Hills Rosso  
Vermouth, Wanadguli (*Wattleseed*),  
Dirramaag (*Native Thyme*), Galgang  
(*Bottlebrush*), Pepperberry &  
Gurrundurrung (*Paperbark Smoke*)  
[20]

Paying respect to Elders past & present. Foraged by the hands of our First Nations people, using the Indigenous names given by the Dharawal people.



## DILIGENCE *NOT SLOTH*

Campari, Vermouth, Filter  
Coffee, Local Fermented Honey  
Soda  
[19]

Coffee drink, but definitely not as you know it. A textural aperitif, boasting sweetness, bitterness and honey texture.



## KINDNESS *NOT ENVY*

78 Degrees Better Gin,  
Lemongrass, Ginger, Turmeric,  
Aquafaba  
[19]

Be good to yourself with this healing, fresh, sour drink filled with magical spices.



## TEMPERANCE *NOT GLUTTONY*

Apricot Cognac, White Creme  
De Cocoa, Apricot, Pandan  
[19]  
(Milk clarified)

Ready for a night cap? Just have one more. Apricot, white choc & pandan: it's like a FruChoc in a Vietnamese forest. Served slightly warm.



## CHARITY *NOT GREED*

Umeshu, Pisco, Quince,  
Pumpkin, Green Tea, Grapefruit,  
Ginger, Verjus, Bitters  
[Serves 2 \$32 / Serves 4 \$64]

Sharing is caring. A delicate balance of Asian flavours with a South American kick to be shared with friends.



## B & D // HOUSE NEGRONI'S

### All Australian Negroni (20)

West Winds Sabre, Madeneii Sweet Vermouth,  
Adelaide Hills Bitter Orange

### Coffee & Cacao Nib Infused Negroni (20)

Beefeater Gin, Cacao Infused Cinzano 1757  
Sweet Vermouth, Coffee Infused Campari

### Strawberry & Pepperberry Negroni (20)

Strawberry Infused London Dry Gin, Madeneii  
Sweet Vermouth, Campari, Pepperberry

### Barrel Aged Negroni (22)

Our House Negroni Aged for 8 Weeks in  
American Oak Barrels

### French Toast Negroni (22)

Our House Negroni Infused with Fig, Cinnamon  
& Brioche

### Smoked Beetroot Negroni (22)

Our House Negroni Infused with Smoked Beet  
Syrup & Gurrundurrung (*Paperbark*)

## B & D // ARRANGED MARRIAGES\*

### Fruit Flight (25)

Adelaide Hills 78 Degrees Sunset Gin (SA),  
Brookie's Slow Gin (NSW) & West Winds Wild  
Plum Gin (WA)

### Dry Flight (28)

Archie Rose Signature Dry Gin (NSW), 23rd St  
Distilling Sig Dry Gin (SA) & Never Never Triple  
Juniper Gin (SA)

### Wine Barrel Aged Flight (34)

Giniversity Wine Barrel Aged Gin (WA),  
Prohibition Shiraz Barrel Aged Gin (SA) & Four  
Pillars Chardonnay BA Gin (VIC)

### Tastes of Australia Flight (36)

Adelaide Hills 78 Degrees Desert Strength Gin  
(SA), Mt Uncle Distillery Botanic Australis Gin  
(QLD) & Larikin Bushtucker Gin (VIC)

### Navy Strength Flight (38)

South Coast Breakwater Gin 57.5% (NSW), Four  
Pillars Navy Strength Gin 58.8% (VIC) & Never  
Never Juniper Freak Gin 58% (SA)

\*All served with ice, garnish & a carefully chosen tonic.

## B & D // SPARKLING, WHITE & ROSE

**Veuve D'Argent Blanc de Blancs**, France  
(11/50)

**Riva de Fraiti Prosecco**, Italy (13/60)

**Pierre Gimmonnet Fils Blanc de Blancs**, France  
(123)

**Famille Perrin Cotes du Rhone Rose 2018**,  
France (13/59)

**Collector Lamp Lit Marsanne 2018**, ACT (18/84)

**Chaffey Bros Zeitpunkt Riesling 2018**, SA (12/55)

**Weingut Bernhard Ott Am Berg Gruner Veltliner  
2017**, Austria (16/75)

Rotating Wine Special (See staff for details)

## B & D // RED

**Langmeil Massimo Monetepulciano Primitivo**,  
SA (14/65)

**Chaffey Bros Pax Aterna Grenache**, SA (14/65)

**John Duval Concilio Grenache Shiraz 2018**, SA  
(17/80)

**Dalrymple Pinot Noir**, Tas (18/85)

Rotating Wine Special (See staff for details)

## B & D // EATS

### B & D Share Plate (35)

Two rotating cheeses, pickled veg, hummus,  
pear, prosciutto, sourdough

### Jackfruit Jaffle (10)

Pulled & served with bush tomato, mountain  
pepper & smoked paprika. Served w. hummus

### Mediterranean Jaffle (10)

With falafel, hummus, native dukka & hot  
sauce garnish

### Prosciutto Jaffle (14)

With pear, honey, goat cheese & hazelnut

### Juniper & Lemon Myrtle Popcorn (5)

The OG B & D bar snack