



SIGNATURE COCKTAILS

\$25 each

All cocktails are specially curated
by the Pumphouse team.

THE DARLING

Created to enhance the flavours of lychee through a mix of lemon citrus and a zesty juniper forward taste from Tanqueray gin, The Darling incorporates refreshing flavours whilst not taking away from a dominant lychee taste evident through every delectable sip of the glass.

Gin, lychee liqueur, lemon juice + lychee syrup

HYDRO ELECTRO

Inspired by Australian summers and tropical weather, this cocktail uses each spirit, juice and syrup to create a sweet, fruity tasting drink to be enjoyed throughout the entire year. Incorporating the flavours of raspberry, coconut, peach and cranberry, Hydro Electro is a harmony of refreshing flavours.

Peach vodka, Malibu, Chambord, lime juice, cranberry juice, pineapple juice + peach monin

EST. 1891

Developed from the flavours of Great Britain with a Native Australian twist, this cocktail began with the sole flavour of sloe berries handcrafted to incorporate native Rosella Hibiscus found across NSW and Queensland. Named in honour of the year Pumphouse Sydney was first built, Est. 1891 creates a refreshing sour taste to the palate with a beautiful dark magenta colouring.

Sloe gin, egg white, lemon juice, house made Rosella Hibiscus syrup + grenadine

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CARIBBEAN CORSAIR

Inspired by the warm spiced winds of Trinidad and Venezuela, this Tiki twist combines a house blend of Caribbean spices and flavours such as clove, nutmeg & angostura bitters. These aromas kick the mango, passionfruit & sweet bourbon into new heights. Sail the seven seas with this drink in hand.

Bourbon, house-made Trinidad spiced syrup, dry ginger ale, lime juice, mango puree + passionfruit puree

TIRA MISS YOU

Shaped around the famous Italian dessert Tiramisu, Tira Miss You is not to be missed. The cocktail is crafted with the perfect fusion of coffee, Baileys tiramisu, milk & syrup to mimic the beautiful taste of mascarpone, cocoa & espresso that are evident in a tantalizing Tiramisu.

Baileys tiramisu, vodka, cold drip coffee, milk, vanilla syrup + caramel syrup

SUMMER'S LAST KISS

Imagine waking up to a gentle sunrise on a Thai beach. Ginger, lime & coconut infused syrup gives a zesty kick to this refreshing and balanced tropical potion. Accompanied by a complex pisco mango base means that Summer's Last Kiss is a sunny adventure from first to last sip.

Barsol Pisco, apple juice, lime juice, mango puree + house-made ginger lime syrup

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EUCALYPTUS ELIXIR

This is a love letter to the bartender's hometown of the Blue Mountains. Native lemon myrtle, pepper berry and Tasmanian mountain pepper add a uniquely Australian fragrance reminiscent of a wander through a eucalyptus forest. A cognac and Southern Comfort base add warmth to this mountain elixir.

Martell VS cognac, Southern Comfort, apple juice, lemon juice, agave syrup, native Wattleseed, + Tasmanian mountain pepper

DARLING SQUARE DAZZLER

Following an overall dark theme, the flavours of orange, raspberry, cranberry and citrus combine to create this fruity black sour. Originating from our bartender's love for amaretto/whiskey sours, this drink creates its point of difference through its taste and unilluminated appearance.

Chambord, blue curacao, lemon juice, cranberry juice + egg white

MONKEY PAW MADNESS

Different to the classic Pina Colada, this drink embraces some similar flavours but with a strong winter twist. Monkey Paw Madness is handcrafted by our bartenders to incorporate the flavours of bourbon, banana, pineapple & nutmeg. Served Tiki style, this cocktail creates a beautiful taste for a winter night.

Bourbon, banana liqueur, coconut cream, pineapple juice, lime juice, vanilla syrup, caramel syrup + ground nutmeg

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SCORCHED OUTBACK

Scorched Outback is reminiscent of the sunburnt sands of the Australian outback with a mezcal twist. With opposite flavours of fresh & dry mixed with a spice kick, the cocktail incorporates the smoky flavours of Oaxaca, Mexico & the sharp spices of Thailand for an unforgettable libation.

Mezcal, Triple sec, freshly squeezed orange juice, lime juice, agave syrup + bird's eye chilli

NOMAD'S DELIGHT

Dedicated to the eternal wanderer, Nomad's Delight is sweet, sour and fresh all at once. Complementing the botanical gin base is fresh muddled blueberry, dark and smooth Crème de Cassis topped with zesty lime. This will quench the thirst of all wanderers.

Gin, Crème de Cassis, lime juice, house-made Rosella Hibiscus syrup, agave syrup + blueberries

Classic Cocktails are available upon request.

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COCKTAILS



BARREL AGED COCKTAILS

\$28 each

With spirits aged for 3 months in our American oak wooden barrels by the Pumphouse team.
Served by 90ml pours.

NEGRONI

Tanqueray gin, Antica Formula + Campari

OLD FASHIONED

Maker's Mark bourbon, Angostura bitters, orange bitters + simple syrup

SAZERAC

Bulleit Rye Frontier whiskey, Antica Formula, Hennessy VS cognac, Dom Bénédictine, Peychaud's bitters + barrel-aged bitters

THUNDERBOLT'S REVOLVER

Woodford Reserve bourbon, Mr. Black coffee liqueur, orange bitters + simple syrup

BOULEVARDIER

Bulleit Rye Frontier whiskey, Antica Formula + Campari

VIUXX CARRE

Bulleit Rye Frontier whiskey, Hennessy VS cognac + Absinthe rinse

Elevate the flavour by opting to smoke your cocktail with one of our wood chips for free. Simply tell our bartender to indulge in this option.

MOCKTAILS

\$17 each

All mocktails are specially curated by the Pumphouse team.

HARBOUR SUNRISE

Orange juice, pineapple juice, passionfruit puree, peach syrup + grenadine

FOREST APPLE

Black walnut bitters, apple juice, lime juice, agave syrup + Rosemary

AROI

Apple juice, lime juice, mango puree, House-made ginger lime syrup + pineapple

CHINATOWN COOLER

Lychee juice, lime juice, soda water, lychee syrup + mint leaves

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