



COCKTAIL

№233

THE COLLINS

VICTORIA SQUARE

BAR

THE COLLINS

At The Collins we endeavour to indulge your senses with not only one of the most unique venues in Australia but with a high quality service and a World Class Cocktail offering.

Based around the elegant & simplistic fusion of an array of timeless classics and aperitifs style cocktails through to a slightly more experimental slant of Mixology.

Let our internationally trained team guide you through our unique bespoke cocktail list.

Welcome to The Collins...

@TheCollinsBar

SPECIALITIES OF THE HOUSE

Aphrodite's dream

18

absolut vanilla vodka + lemon juice + house rhubarb syrup + top champagne
= flute glass with fairy floss

El chapo

18

olmeca altos tequila + aperol + agave syrup + grapefruit juice + lime juice
= rock glass, chipped ice and lime wheel

East 46

18

olmeca altos tequila + aperol + pressed lemon juice + house syrup + yuzu juice
= served in a coupe with plamed passionfruit half

Thai town

18.5

beefeater gin + pressed lime juice + ginger + coriander + fresh chilli + tobacco
= serve long over crushed ice

Ready aim fire

18

mezcal tequila + pineapple juice + tabasco + pink peppercorn + pineapple syrup
= coupe with fresh chilli

Collins dark & stormy

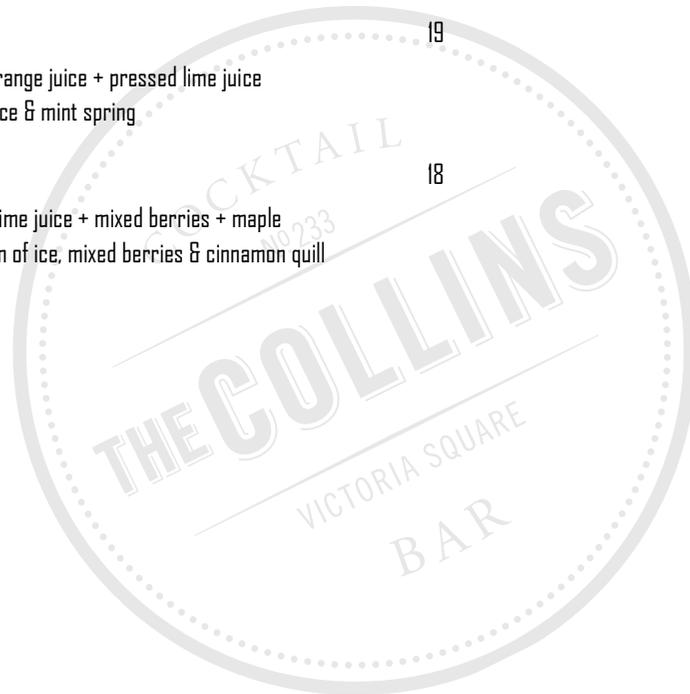
19

drifter spiced rum + kraken spiced rum + orange juice + pressed lime juice
+ orgeat syrup = tiki mug with an orange slice & mint spring

The tempest

18

kraken spiced rum + tawny port + pressed lime juice + mixed berries + maple
syrup + angostura bitters = julep cup, crown of ice, mixed berries & cinnamon quill



SPECIALITIES OF THE HOUSE

Mexican gimlet	18
olmeca altos plata tequila + cointreau + lime juice + lime cordial + cranberry + mint = served long over crushed ice with a mint sprig + lime	
Gin & juice	12
beefeater gin + house made pink grapefruit soda = served long and refreshing with a crown of crushed ice	
Peanut butter flip	19
peanut butter spiked bourbon + chocolate bitters + maple syrup = served straight up with a side of peanut butter biscotti	
Affogato martini	21
spiced rum + caramel liqueur + crisp espresso = our signature espresso martini with a twist & house made vanilla rum ice cream	
Spiced black raspberry martini	19
grand marnier + chambord + fresh pressed strawberry's + fresh basil + spice syrup + twist of black pepper = served straight up in a martini glass	
American dream	19
spiced rum + kahlua + homemade caramel syrup + vanilla + donut reduction + espresso = served straight up with caramel foam	
Elderflower & lychee breeze	18
absolut vodka + elderflower + fresh pressed lychee + fresh torn kafir lime leaves + fresh ginger + apple juice = served long and refreshing over crushed ice	
Collins margarita	18.5
olmeca altos plata tequila + fresh pressed lime + cointreau + citrus sorbet = a unique margarita drinking experience	

BESPOKE FIXES

Collins colada

18

Havana 3 Rum + coconut rum + pineapple juice crowned with coconut foam and roasted coconut flakes

Smokin` tiki punch

19

Havana 3 Rum + fresh passionfruit + apricot liqueur + apple juice + bitters
= served in a smoking tiki mug

Collins "aussie BBQ" mary

18

Absolut Vodka + lashings of secret spiced bbq homemade mary mix =
a unique and utterly different twist on the classic mary-served long with
garnish of crispy bacon & cherry tomato

Deep south sour

18

bourbon + fresh rosemary + fresh pressed lemon juice + maple syrup
= served short over crushed ice & a sprig of rosemary



OLD SCHOOL IMBIBES

Automobile 18

old tom gin + plucked mint + citrus + topped with ginger beer
= served long with a crown of crushed ice & a fresh mint sprig

The last word 18

beefeater gin + Fresh Lime + yellow chartreuse + maraschino liqueur
= shaken well & served straight up

Collins negroni 18

beefeater gin + campari + punt e mes + sweet vermouth + orange bitters
= served in a rocks glass with an orange twist

“Speakeasy” iced (serves 2/3) 36

havana 3 rum + absente + cointreau + beefeater gin + absolut vodka + fresh pressed citrus + coca cola = served in an antique teapot with a side of screwdriver oranges

Millionaire cocktail 18

havana 3 rum + plymouth sloe gin + apricot brandy + grenadine + fresh lime
= an all-time 1930s savoy cocktail book classic

Honolulu cocktail 18

beefeater gin + pineapple + orange juice + lemon juice + dash angostura bitters
= served straight up in a coupet

Clover club 18

old tom gin + freshly pressed raspberries + lemon juice + sugar syrup + a hint of egg white
= served straight up

FANCY COCKTAILS

Maple syrup bacon manhattan

19

bacon washed bourbon + sweet & dry vermouth + maple syrup
= served straight up with a crisp of bacon

Deconstructed mojito

15

edible mint jelly + candied mint crisp + fizz + mint mouthwash = injection of havana 3 rum
= a quirky edible take on the cuban classic

Smoked chocolate sazerac

20

rye whiskey + white cacao + peychaud bitters + house made smoked bourbon chocolate
= served straight up in a fancy glass

Honey butter old fashioned

20

Butter spiked bourbon + chocolate bitters + honey syrup + lemon zest
= rock glam, honey dipped over rock ice



CHAMPAGNE COCKTAILS

Violet Rose bellini

18

prosecco + crème de violet + rose mist = our house signature bellini

“The Collins” bellini

18

we shake and roll 3 large helpings of our homemade peach sorbet with a suggestion of peach liqueur + cointreau + lager = a remarkably refreshing take on a bellini

Elderflower bellini

18

absolut vodka + elderflower cordial + prosecco

= a perfectly balance mix elegantly resented in a champagne flute