



DRINKS MENU

BEER ON TAP



NEW

Cheeky Monkey XPA, 4.8%ABV, sml \$8.50 / lrg \$12

Fresh Margaret River rain water, hops, malts and yeast. No preservatives, no additives and unpasteurised. Ridiculously refreshing and bursting with citrus.



NEW

Cheeky Monkey Kölsch, 4.2%ABV, sml \$7 / lrg \$10

Clean, classic draught beer served chilled from 2021s AIBA Champion Small Australian Brewery.



Colonial South West Sour, 4.6%ABV, sml \$8 / lrg \$11

Pale, Wheat and Munich malts give a slight haze, and build a light body with a hint of sour, enjoyably low bitterness, and vibrant tropical aroma.



Wilson Brewing

Rough Seas Pale Ale, 5.8%ABV, sml \$8 / lrg \$11

A new world Australian Pale Ale from Albany, with a copper haze body, piney, tropical hop aromas and a refreshing bitter hop finish.

BOILERMAKERS

Matching a large beer with whisky or bourbon. Add chocolate for a full experience.



TOOLBOX PART 3, \$32

Glenfiddich Experiment 01 IPA, 47%ABV
Pirate Life Throwback Session IPA, 3.5%ABV

Our third iteration of this popular pairing couples Pirate Life's IPA alongside this Speyside experiment – imagine if Frankenstein was built in a Men's Shed and emerged as Gary Ablett (either one). Brilliant.

+ Sue Lewis
 55% Passionfruit
 chocolate, \$4

FULL-BODIED, \$24

Jameson Caskmates Stout Edition 40%ABV
+ Boston Shark Eye Stout 5.6%ABV

Fantastic swirls of deep black with a blood orange tinge with Italian espresso aromas & dark chocolate which linger on the palette to add depth to the twist on this Irish classic.

+ Sue Lewis
 64% Madagascan
 chocolate, \$4

DARK AND SMOKEY, \$27

Ardberg 10yo, 46%ABV + Colonial Porter, 6%ABV

"The most complex of all" classic Islay – sweet, peaty, smokey & spicy – blends harmoniously with rich roasted cocoa & coffee notes.

+ Sue Lewis
 36% Caramelia
 chocolate, \$4

TWO MONKEYS, \$24

Monkey Shoulder w/Ginger Ale, 40%ABV
+ Cheeky Monkey Kölsch, 4.2%ABV

"Like 007 wearing a tuxedo wetsuit" – a duo as smooth as it gets: toasted barley, butterscotch, manuka honey, hot-buttered-toast vibe, paired with the bready, subtle spice of this refreshing kölsch.

+ Sue Lewis
 70% Honeycomb
 chocolate, \$4



ALBANY PROUD, \$34

Limeburners Port Cask, 40%ABV
+ Wilson's Rough Seas Pale Ale, 5.8%ABV

Arguably Albany's finest duo – new world Australian Pale Ale with tropical hop aromas and bitter hops paired with the the famed distillers dram with notes of fruit cake, stewed plums and fresh nutmeg.

+ Sue Lewis
 64% Madagascan
 chocolate, \$4





DRINKS MENU

BOILERMAKERS

Matching a large beer with whisky or bourbon



RYE JULY, \$25

Bulleit Rye Small Batch, 45%ABV
+ Feral Hop Hog Pale Ale, 5.8%ABV

American Pale Ale with massive pine needle and citrus aromas coupled with bold, spicy citrus rye whiskey, Coke and ice.



NEW

BLUEY 2, \$23

JP Wiser's 18yo, 40%ABV
+ Boston Tingletop, 3.5%ABV

The classic 'rye and dry' is a Canadian whisky and ginger ale, so Denmark's refreshing ginger beer is the perfect companion.



NEW

BUFFALO BROWN, \$21.50

Buffalo Trace, 45%ABV
+ Boston Right Nut Brown Ale, 5.7%ABV

Brown sugar, sweet oak and chocolate raisins reach a new level of complexity combined with the nutty fruity hops of this fine ale.

+ Sue Lewis
64% Madagascan
chocolate, \$4

SURF N TURF, \$38

Michter's US*1 Bourbon, 45.7%ABV
+ Colonial South West Sour, 4.6%ABV

Vibrant tropical aroma, low bitterness, and refreshing sour paired with the smooth caramel & grassy notes from small batch aged bourbon from America's first distiller (1753).

+ Sue Lewis
70% Honeycomb
chocolate, \$4

STUNT DRIVER, \$20

Lyre's American Malt & Ginger Ale, 0.0%ABV
Heaps Normal, Quite XPA, LESS THAN 0.5%ABV

Honey notes, vanilla & toasted nuts 'bourbon' matched with World Beer Award's full-flavoured XPA.



+ Sue Lewis
55% Passionfruit
chocolate, \$4



DRINKS MENU

FROM THE FRIDGE BEERS



Boston Shark Eye Stout, 5.6%ABV, \$13

Oak aged oatmeal stout, dark and silky smooth with a touch of sweetness

Boston Tingletop Ginger Beer, 3.5%ABV, \$13

Spiced, candied ginger, crisp and refreshing not overly sweet

Boston The Right Nut Brown Ale, 5.7%ABV, \$12

Toasted nuts & biscuit flavours, smooth finish. Gold medal winning



Cheeky Monkey Hazy Pale, 4%ABV, \$12

Hazy juicy citrus & pineapple with well-balanced bitterness

Colonial Small Ale, 3.5%ABV, \$10

Lower in alcohol, and refreshingly full in flavour

Colonial Porter, 6%ABV, \$11

Rich roasted malts. Big and bold but not overpowering

Feral Hop Hog Pale Ale, 5.8%ABV, \$12

Citrusy flavours and hop aromas, rounded out with a solid malt backbone



Heaps Normal, Quite XPA, 0.5%ABV, \$9

Delicious & refreshing tropical and citrus aroma with a lingering beery finish.

World Beer Award winner

Pirate Life Throwback Session Ale, 3.5%ABV, \$11

Striking orange BIG IPA flavours without the big ABV

FROM THE FRIDGE CIDER

Colonial Bertie, 4.6%ABV, \$8

Medium-sweet. Hand-picked and cold-pressed; crisp, delicious & big on taste

Monkey Rock Pineapple Cider, 4.0%ABV, \$14

If you enjoy a crisp cider with refreshing sweetness, you have to try this



The Hills Apple Cider, 5.0%ABV, \$12 (gf/v-friendly)

A dry cider that's fresh and filled with ripe green apples, layers of lemon & lime sherbert with vanilla custard apple and bright lingering tannins





DRINKS MENU

WINE

James Halliday – “The Pemberton area was one of the best regions in Australia for **pinot noir** and **chardonnay**, but it is now clear Pemberton has as much Rhone and Bordeaux as Burgundy in its veins.”

SPARKLING **Pemberley of Pemberton Lustre NV, \$15 / \$69**

Multi award-winning Sparkling Chardonnay Pinot Noir. Crystal clear, fresh berry fruit flavours with a slight yeasty complexity and creaminess. Served with fresh strawberry.

WHITE **Below & Above 2018 Chardonnay, \$14 / \$63**

Bright with a golden, yellow hue, this wine has a toasted grain, honeyed ripeness and stone fruit with a nectarine edge aroma.

WHITE **Picardy Sauvignon Blanc Semillon, \$12 / \$54**

Inspired by both old world and new world styles to make a white blend having minerality with excellent structure and texture, while retaining vibrant fruit.

RED **Below & Above 2017 Merlot, \$14 / \$63**

An open and accessible wine brimming with cherry fruit, chocolate lined with mocha-tinged oak and earth notes.

RED **Picardy 2020 Pinot Noir, \$14 / \$63**

Picardy Pinots exhibit finesse and complexity, inspired by the old world Pinot Noir. Excellent fruit intensity, structure, pH to acid relationship & fine-grained tannins.

RED **Picardy 2019 Tête De Cuvée Pinot Noir, bottle only \$98**

Tête De Cuvée is unashamedly the best wine of the vintage. This stupendous wine was born through Bill's and Dan's desire to make the best Pinot Noir of which Picardy is capable. Very limited supply, hence to be savoured by the bottle only.

RED **Castle Rock Cabernet Sauvignon 2018, \$12 / \$54**

“The stunning sub-region of Porongurup (40km north of Albany) is gaining traction for its production of exemplary wines,” James Halliday. Blackberry fruit characters, firm tannin structures. Long and fine finish.

RED **Picardy Shiraz, \$12 / \$54**

Notable features include: excellent colour, pronounced fruit flavour, low pH without high acidity and fine-grained tannins. This is a complex wine.





SPIRITS

Fever Tree paring
Add \$3.50

GIN FROM WA

- Elderflower Tonic **Rainfall Distillery Cherry Pink Gin, 40%ABV, \$12**
Maraschino Cherry Infused with botanicals and Southern Forest cherries. 
- Elderflower Tonic **Giniversity Botanical Gin, 42%ABV, \$11**
Summer berries Botanicals such as Juniper, Lemon Myrtle and Eucalypt, distinctly WA.
- Mediterranean Tonic **OMG Citrus Twist Gin, 44%ABV, \$10**
Grapefruit garnish First release – zesty and fruit-driven citrus seasonal fruits including lemons, limes, mandarins – cilantro seeds add a delicate warmth.
- Lime & Yuzu Soda **OMG Wildflower Honey Gin, 44%ABV, \$10**
Lemon garnish Seasonal release – The softness of Cervantes honey is balanced by zesty and aromatic kaffir lime and lemongrass, delivering an enchantingly flavourful gin.
- Mediterranean Tonic **West Winds Sabre London Dry, 40%ABV, \$14**
Grapefruit garnish A uniquely Australian take on a traditional London Dry style gin. Created with a dozen botanicals, with Lemon Myrtle & Wattleseed harmonising a unique blend with a traditional Juniper base. 
- Aromatic Tonic **West Winds The Broadside Navy, 57.9%ABV, \$14**
Grapefruit garnish Multi award-winning. Its intensity of flavour comes from the delicious Sea Parsley seasoned with Margaret River sea salt.
- Indian Tonic **West Winds The Wild Plum, 39%ABV, \$12**
Orange wedge 2020 release, made with native Davidson plums and Sloe berries.
The plums offer a tart finish set against a sweetness thanks to banksia honey and sloe berries, all perfectly balanced out with robust citrus notes.
- Indian Tonic **West Winds Pinque Rosé, 37.5%ABV, \$12**
Orange wedge Margaret River Cab Sav give a beautiful hue, red berry character, strawberries, soft vanilla, orange peel, sweet spice and juniper.



SPIRITS

Fever Tree paring
Add \$3.50

GIN

Adelaide Hills 78° Small Batch, 42%ABV, \$9.50

Mediterranean Tonic
Lime garnish

Complex and savoury, distilled from a grape based spirit and infused with 12 botanicals, selected specifically for their purity and quality. It's brilliant, and our house gin.
Double Gold – 2017 American Distilling Institute Awards.

Over ice
or add Soda

Hartshorn Sheep Whey Gin, 45%ABV, \$18

Lemon myrtle, anise myrtle, wattle seed, Tasmanian pepper leaf and two secret botanicals – “an Australian native flower and sweet grass” – that have never been used in gin before.

Indian Tonic with
Apple slice

Scapegrace Black Gin, 57%ABV, \$13

The world's first naturally black (and colour changing) gin. Botanicals include aronia berry, saffron, pineapple, butterfly pea flower and sweet potato.

Indian Tonic with
Orange garnish

Scapegrace Goldi Locks Gin, 57%ABV, \$16

A juicy Navy Strength gin with three layers of citrus, orange, lemon and tangerine.

Craft & Co Gingerbread Gin, 25%ABV, \$12

Soda
Apple slice

Utterly unique, this unashamedly unfiltered gin retains all the warmth from the macerated ginger root, smashed nutmeg, cinnamon and tonka beans.

Craft & Co Apple Pie Gin, 40%ABV, \$12

Soda
Apple slice

A mouthful of fresh baked apple pie, shortbread, subtle aromatic spices of cinnamon, nutmeg and vanilla, finishing with a clean juniper backbone.



NEW

Artillery Earl Grey Gin Tea + Soda, 15%ABV, \$16

Australia's first craft gin teas. Double-shot over ice, topped up with Soda in a tall glass with fresh orange slice & lemon garnish.



NEW

Artillery Oolong Gin Tea + Lemonade, 15%ABV, \$16

Double-shot over ice, topped up with Fever Tree Lemonade in a tall glass with fresh lime wedge.



#JASPERSPEMBERTON



SPIRITS

VODKA

42 Below, 40%ABV, \$9.50

NZ pure. Sweetness with touch of pepper, mildly sweet. Superb.

Cape Grim 666 Autumn Butter Vodka, 40%ABV, \$12

Handmade combining low heat, loads of local butter and whole vanilla pods, giving the resulting liquid a creamy, complex taste unlike any other flavoured vodka

Hartshorn Sheep Whey Vodka, 40%ABV, \$16

Serve the World's Best Vodka alone in a large aromatic glass

Old Youngs Pavlova Vodka, 40%ABV, \$9.50

What's more Aussie Chrissy than pavlova? WA's Old Youngs offers flavours of meringue base with summer fruit infusion. Add Fever Tree Pink Grapefruit Soda, \$4

Zubrowka Bison Grass Vodka, 40%ABV, \$9.50

"Smells of freshly mown hay and spring flowers, of thyme and lavender."
Serve with Fever Tree Lime & Yuzu Soda, \$4

LIQUER

Mr Black Cold Brew Coffee Liqueur, 25%ABV, \$10

A bittersweet blend of top-grade Arabica coffees and Australian wheat vodka.
Each and every bottle is made by hand north of Sydney.

Karri Honey Whisky Liqueur, 30%ABV, \$16.50

A rich smooth blend of specially selected small batches of Limeburners malt whisky married with WA karri honey, and infused with exotic spices.

Sheep Dog Peanut Butter Whiskey Liqueur, 35%ABV, \$11

Peanut Butter? Whiskey? Yes! Rich peanut butter flavor with the bourbon whiskey contributing hints of butterscotch, caramel latte, and hazelnut.

Honeybee

A twist on the classic Rusty Nail using one shot of Limeburners Karri Honey Liqueur with half a shot of Limeburners Sherry Cask Whisky and lots of ice, **\$28**

Craig Silvey's inaugural novel, *Jaspers Jones* inspired our name.
Honeybee, his second novel had to become a Jaspers cocktail!





SPIRITS

RUM

Dictador 12yo, 40%ABV, \$12

Soft and round feel in the mouth with caramel, cocoa, and honey light coffee flavours.

Dictador 20yo, 40%ABV, \$20

Soft and round, yet big and full flavoured, with caramel, vanilla, cocoa and roasted honey – a strong and rare texture
Multi-award winning, inc Triple Gold 2016

Dictador XO Insolent, 40%ABV, \$25

Virgin sugar cane honey, aged in bourbon, sherry and port casks. Extremely smooth, with a range of exquisite flavours starting with fudge, intense vanilla, parfait caramel, and Colombian coffee.

Dictador Best of '87, 43%ABV, \$39

Individually numbered and signed by Master Blender, Hernan Parra. It's rare that single casks of rum are released, and with Jaspers securing one of only 300 bottles worldwide, this is a never-to-be-repeated gem.

Illegal Tender 1808, 40%ABV, \$9.50

From 1787 rum was an unofficial currency in Australia. The 1808 is small batch double distilled un-aged cane spirit from Dongara WA. Fresh and fragrant.

TEQUILA

Corazón Reposado Single Estate, 40%ABV, \$9.50

100% agave. Iodine mineral tone and a creamy texture that fills the mouth and leads into an invigorating, spicy finish.



COCKTAILS

FISH BOWLS

Oversized glasses w/double shots, filtered ice, garnish and Fever Tree premium mixers.

‘Aromatic Zest’

Double pour 78° AHD Gin, 42%ABV, \$26

Served with Fever Tree Aromatic Tonic, Lemon and Lime

‘Botanical Berries’

Double pour Republic of Fremantle Gin, 42%ABV, \$26

Served with Fever Tree Mediterranean Tonic and Summer Berries

‘Cherry Blossom’

Double pour Rainfall Cherry Pink Gin, 40%ABV, \$29

Served with Fever Tree Elderflower Tonic, Maraschino Cherry

‘P!NK Vodka’

Double pour 42Below Vodka, 40%ABV, \$28

Served with Fever Tree Pink Grapefruit Soda

SOURS

Gin Sour

Double Pour 78°AHD Gin (42%ABV), Lime Juice, Sugar Syrup, Egg White, **\$26**

Whiskey Sour

Double pour Buffalo Trace (40%ABV), Bitters, Lemon Juice, Sugar Syrup, Egg White, **\$25**

Pemby Sour

Double Pour Wild Turkey Rye Whiskey (40.5%ABV), Lemon Juice, Sugar Syrup, Egg White, Angostura Bitters & topped with a dash of Picardy Shiraz, **\$26**

1858 Simple Sour

Sours are said to have been invented in Canada roughly the same year as Canadian Club opened its distillery – double shot of Canadian Club, Lemon Juice, Sugar Syrup, **\$18**





COCKTAILS

CLASSICS

Peach Bellini

Sparkling Pemberley Lustre Chardonnay with Peach Puree and Strawberry Garnish, \$17



NEW

Pinque Martini

Double Pour West Winds Pinque Rosé Gin (37.5% ABV) Dolin Dry Vermouth, Antica Formula Vermouth, Lemon Peel Garnish, \$24



NEW

Watermelon Sugar, Hi!

Summer-fresh! Gin, Watermelon Liqueur, Lime Juice, Sugar Syrup, Basil Leaves, Sugar Rimmed Glass, \$21

Margarita

One & Half shots of Corazón Tequila (40%ABV) with Agave Nectar, Cointreau Liqueur (40%ABV). Lime garnish, \$27

The Margaritas fresh, zesty flavour is designed to pair perfectly with our rich Pork Belly Ribs

Old Fashioned

The undisputed classic cocktail. Double pour Buffalo Trace Bourbon (40%ABV), Sugar Syrup, Bitters. Fresh Orange Peel and a Maraschino Cherry, \$25

Moscow Mule

Our Mules are fresh, sharp, palette cleansing kicks. Enjoy a double pour 42 Below Vodka (40%ABV), Fever Tree Ginger Beer & Lime, \$25

Kentucky Mule

Double Pour Buffalo Trace, Fever Tree Ginger Beer & Lime, 40%ABV, \$25

Bottle-Aged Negroni

Equal parts AHD 78° Gin, AHD Italian Bitter Orange, Cinzano 1757 Rosso Vermouth, \$25

Jaspers Whisky Coffee Negroni

Coffee and Campari mix bitter notes, stretching the boundaries of coffee's dark, earthy flavours. Added depth from red wine-cask matured Starward Two-Fold whisky, Mr Black's Coffee Liqueur, Campari, & Antica Formula Carpano Italian Vermouth, \$25



NON-ALCOHOLIC

BABY DRIVER



Stay sharp behind the wheel with these non-alcoholic classics – all the taste, none of the complications. We pour award-winning Lyres.

Zero Toddy, \$14

Lyre's 'American Malt', spiced tea syrup with cloves, cinnamon, star anise, nutmeg, white sugar, lemon garnish. Served hot.

Lyre's G&T, \$12

Lyre's 'London Dry Spirit', with Fever Tree Indian Tonic, Lime. Juniper, citrus and pepperberry deliver a generous, dry finish.

Lyre's 'Bourbon' & Coke, \$12

Lyre's 'American Malt', with Coca-Cola. Generous flavours of vanilla and toasted nuts with herbal notes providing a complexity, offset by a long, mellow finish.

American Mule, \$12

Lyre's 'American Malt', Fever Tree Ginger Beer, lime, crushed ice.

Caribbean Mule, \$12

Lyre's 'Dark Cane Spirit', Fever Tree Ginger Beer, lime, crushed ice.

FISH BOWL MOCKTAILS

Lemon Blossom, \$14

Lyre's 'London Dry Spirit', Fever Tree Lemonade, maraschino cherry.

Summer Berries, \$14

Lyre's 'London Dry Spirit', Fever Tree Elderflower Tonic, berries.

Grapefruit Bowl, \$14

Lyre's 'London Dry Spirit', Fever Tree Mediterranean Tonic, grapefruit.



SOFT DRINKS

FEVER TREE MIXERS, \$3.50

Tonics:

Aromatic

Elderflower

Indian

Mediterranean

Premium Lemonade

Ginger Beer

Smoky Ginger Ale

Spiced Orange Ginger Ale

Sodas:

Classic Soda

Yuzu Lime Soda

Pink Grapefruit Soda

SOFT DRINKS

Coca-Cola 250ml, \$3

No Sugar, 250ml, \$3

Diet, 250ml, \$3

Kirk's Lemonade, 375ml, \$4

Creaming Soda, 375ml, \$4

Ginger Beer, 375ml, \$4

Juice Box Apple, 250ml, \$3

Orange, 250ml, \$3

Margaret River Lemon Lime Bitters, \$6

San Pellegrino Sparkling Water, 750ml, \$7





CHOC X WHISKY

SUE LEWIS
CHOCOLATIER

MATCHING WHISKY & CHOCOLATE



Chocolatier, Sue Lewis has created melt-in-your-mouth slivers of chocolate which we've paired with selected whiskies that elevate the flavours in each.

DARK FRUITS

Sue Lewis 64% dark chocolate from Madagascar (fruity, sharp, tangy).

Starwood Solera, 43%ABV + CHOCOLATE, **\$23**

Spring Bay Sherry Cask, 46%ABV + CHOCOLATE, **\$33**

DOUBLE FERMENTED

Sue Lewis 55% double-fermented dark chocolate with passionfruit from Brazil.

Arran, The, Machrie Moor, 46%ABV + CHOCOLATE, **\$22**

Dried grass, peat smoke and hints of vanilla and tropical fruit

Glenfiddich IPA, 43%ABV + CHOCOLATE, **\$25**

Glenmorangie Signet, 46%ABV + CHOCOLATE, **\$43**

HONEYCOMB

Rich dark chocolate pairs with these deep, rich whiskies. Sue Lewis 70% dark chocolate with honeycomb – blended Caribbean origin with wildflower honey used in the honeycomb.

Ardbeg Uigeadail, 54.2%ABV + CHOCOLATE, **\$28**

Lagavulin 16yo, 43%ABV + CHOCOLATE, **\$27**

SALTED CARAMEL

Sue Lewis 36% Caramelia – caramelised milk chocolate with a the hint of saltiness that marries beautifully with the maritime salt spray of these coastal distilleries.

Oban Little Bay, 43%ABV + CHOCOLATE, **\$21**

Highland Park 18yo, 43%ABV + CHOCOLATE, **\$41**

Mackmyra Svensk Rök, 61.4%ABV + CHOCOLATE, **\$30**

DEEP-FRIED MARS BAR

Slices of deep-fried Mars bar served with vanilla ice cream & caramel sauce, **\$12**

Buffalo Trace Kentucky Straight Bourbon, 40%ABV, **\$9.50**

Glenkinchie 12yo, 40%ABV, **\$17**



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