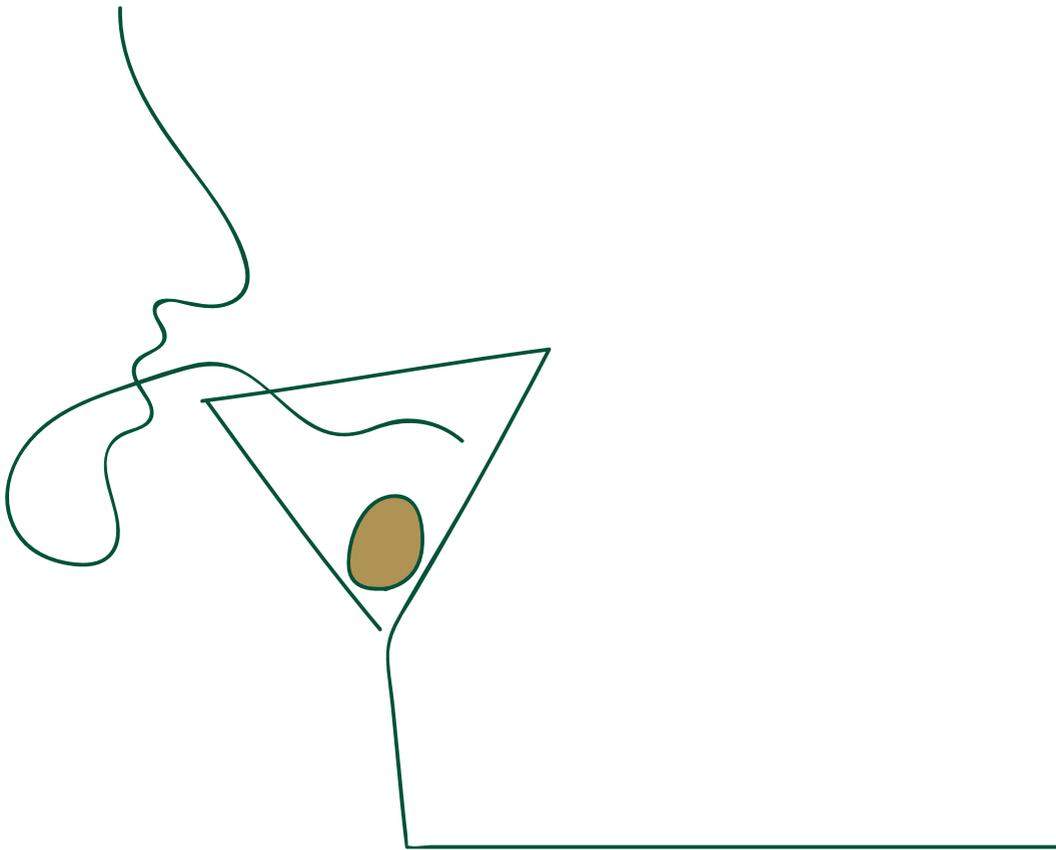


*The*  
**Barber Shop**





# MENU

Food - Share Plates

Gin Tonica

Signature Cocktails

Classic Gin Martinis

Gin of the Month

Gin Flights

Bubbles and Rose

White Wine

Red & Fortified Wine

Whisk(e)y

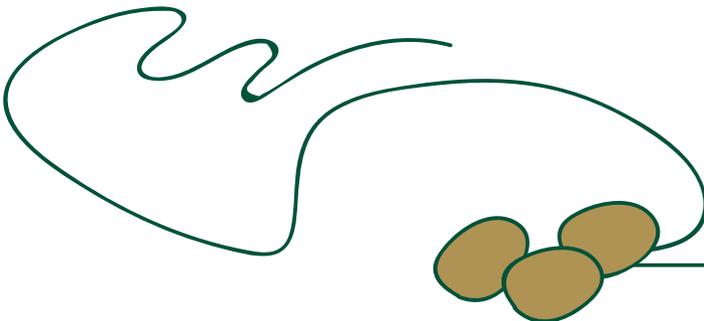
Vodka

Rum

Tequila and Mezcal

Brandy

Beer & Cider



# SHARE PLATES

## **PORK & CHORIZO SAUSAGE ROLLS - \$20**

Home-made sausage rolls, served with chilli & Hickson House jam.

## **TRIO OF HOUSE-MADE DIPS - \$20**

Served with a selection of breads.

## **CHEESEBURGER - \$26**

Dry-aged beef patty, cheese, lettuce, tomato, Hickson House tomato sauce and fries.

## **FRIES WITH HICKSON HOUSE KETCHUP - \$12**

## **CHEESE BOARD - \$28**

3 Cheeses with pickled figs, peach and muscatel relish served with lavosh.

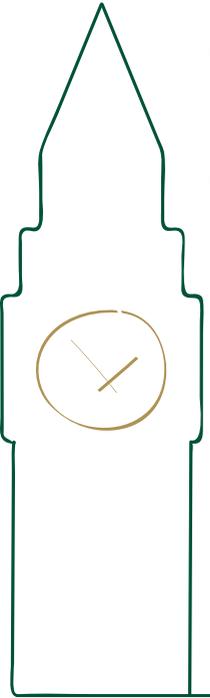
## **CHARCUTERIE - \$35**

Selection of cured meats, olives, pickles and bread.

\*extra bread \$3\*

## **MIXED OLIVES - \$6**

\*Food items may contain traces of nuts.



# THE GIN TONICA

A refreshing drink of Spanish heritage, aromatic and delicious with a generous measure of gin ornamented with an array of garnishes and served with tonic.

## **HICKSON HOUSE CLASSIC DRY - \$22**

Served with lemon, olives, marjoram and Fever Tree Yuzu & Lime Soda.

## **FORDS LONDON DRY GIN - \$23**

Served with pink grapefruit, rosemary, lime and Artisan Amalfi Lime Tonic.

## **HICKSON HOUSE AUSTRALIAN DRY - \$22**

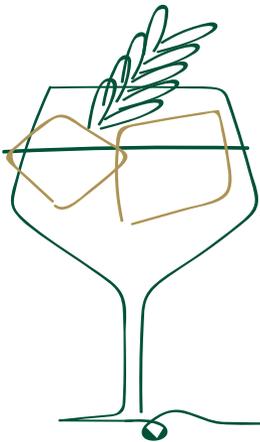
Served with finger lime, pink grapefruit, basil and Artisan Pink Citrus Tonic.

## **HENDRICKS LUNAR GIN - \$23**

Served with cucumber, lemon zest, thyme and Fever Tree Mediterranean Tonic.

## **HICKSON HOUSE SUMMER CUP - \$22**

Served with cucumber, mint, strawberry, and Fever Tree Ginger Beer.



# SIGNATURE COCKTAILS

Let your tastebuds be awakened by our refreshing cocktails. Exploring gin's many personalities, there is something for everyone.

## **BARBER SHOP GIMLET - \$23**

Saltbush-infused Hickson House Classic Dry Gin, finger lime cordial & coriander tincture.

## **SIMON SAYS - \$25**

Bombay Sapphire, kiwifruit, St. Germain, lemon & orange bitters.

## **SCALLYWAG - \$23**

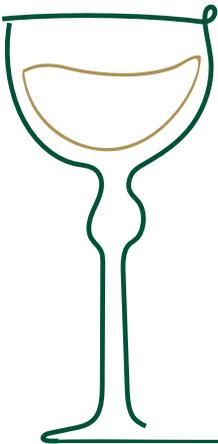
Hickson House Australian Dry Gin, Saint James Rhum Agricole, Dry Curaçao, melon, celery, absinthe.

## **SHADDOCK'S VOYAGE - \$28**

Sipsmith London Dry, Sipsmith VJOP, lemon, passionfruit, falernum & Fever Tree grapefruit soda.

## **SUN SHRINE - \$24**

Hojicha-Infused Hickson House Barber's Cut Gin, Cherry Heering, Brookies Slow Gin, black sesame tincture, cherry shrub, apple cider.



# SIGNATURE COCKTAILS

A selection of our signature cocktails painstakingly made and drunk by our bartenders.

## **QUEEN OF THE NIGHT - \$23**

Jasmine-infused Hickson House Classic Dry Gin, peach, lemon, strawberry & basil shrub.

## **PAYLOAD - \$24**

Roku Gin, fino sherry, banana, lime & kaffir leaf sherbet, Angostura Bitters, vanilla ice cream.

## **BLACK FOREST COBBLER - \$23**

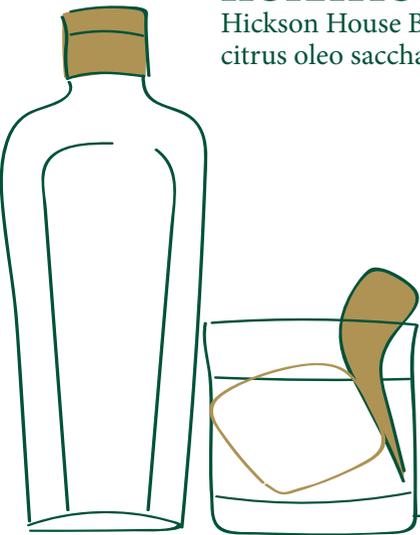
Hickson House Summer Cup, Pedro Ximenez, cherry shrub, lemon, soda.

## **DAISHO - \$24**

Hickson House Barber's Cut Gin, Pavan Liqueur, Supasawa, calvados, genmaicha.

## **HORATIO'S GOLDMINE - \$23**

Hickson House Barber's Cut Gin, mango, sage-infused Pimms, rainbow citrus oleo saccharum, Artisan Lemon Agave Tonic.



# CLASSIC MARTINIS

Our dedication to some new and some old, but never forgotten martinis.

## **CLASSIC MARTINI - \$23**

Hickson House Australian Dry Gin, Noilly Prat Vermouth, & lemon twist or olives.

Our house take on the quintessential gin-based cocktail.

## **HANKY PANKY - \$22**

Hickson House Barber's Cut Gin, Regal Rogue Bold Red Vermouth, Fernet Branca.

A sultry cocktail invented at London's Savoy hotel, sweet with a minty and medicinal finish.

## **MARGUERITE - \$22**

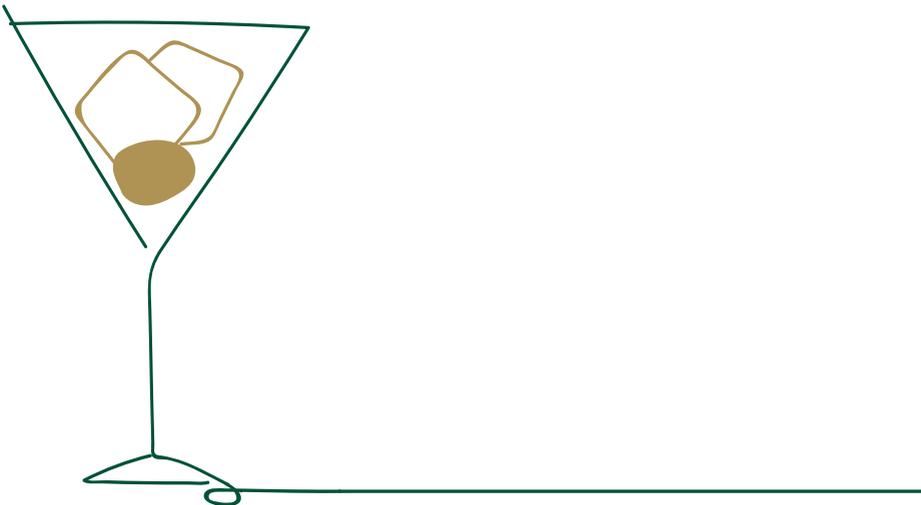
Hickson House Barber's Cut Gin, Regal Rogue Daring Dry Vermouth, orange bitters.

A classic wet Martini served with a lemon twist.

## **1950s MARTINI - \$23**

Hickson House Classic Dry Gin, Noilly Prat Dry Vermouth, orange bitters.

A classic dry Martini served with pimento-stuffed olives.



# GIN OF THE MONTH



SIPSMITH®  
*London*

This month we have partnered with Sipsmith. Created by three martini aficionados, they bring to the table the quintessential expression of a classic, traditional London Dry Gin. Bold, complex, aromatic, and undeniably uncompromising in quality.

## **SWAN SONNET - \$23**

Sipsmith London Dry Gin, Regal Rogue Daring Dry, pandan, watermelon, tiki bitters, absinthe, lemon.

## **SIPSMITH TONICA- \$23**

Sipsmith London Dry Gin, lemon peel, juniper, mint and Fever Tree Indian Tonic Water.



# GIN FLIGHTS

Discover four half serve samples of gins from all over the world, served with tonic water on the side.

## **HICKSON HOUSE DISTILLING CO - \$29**

Hickson House Australian Dry, Hickson House Classic Dry, Hickson House Seven Spice, Hickson House Wild Rosé Summer Cup (NSW)

## **AUSTRALIAN - \$38**

23rd Street Signature Dry (SA), Bondi Liquor Co. (NSW), West Winds Sabre (WA), Dasher Fisher Mountain (TAS)

## **EUROPEAN - \$38**

Monkey 47 (Germany), Hernö Old Tom (Sweden), Gin Maré (Spain) Lé Gin (France)

## **UNITED KINGDOM - \$38**

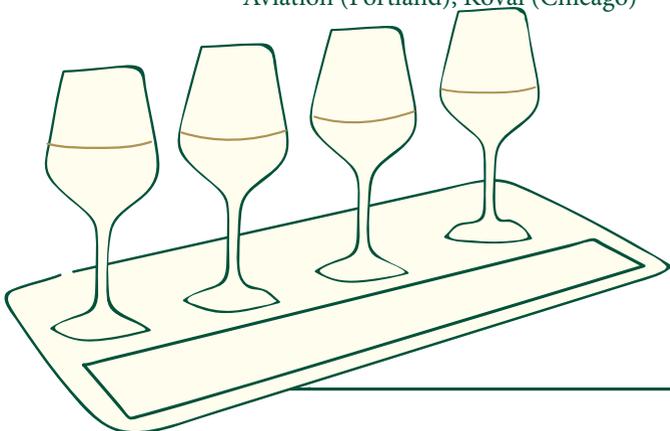
Pickerings (Scotland), Drumshanbo Gunpowder (Ireland) Plymouth (Plymouth), Ford's (London)

## **INTERNATIONAL - \$38**

Scapegrace (New Zealand), Gin Katún (Mexico), Roku (Japan), Peddlers (Shanghai)

## **AMERICAN - \$38**

St. George Botanivore (California), Death's Door (Wisconsin) Aviation (Portland), Koval (Chicago)



# BUBBLES & ROSÉ

## SPARKLING & CHAMPAGNE

NV Barrelhouse Cellars Prosecco 14 / 65  
South-East Australia  
Pale straw in colour with bountiful bubbles. Mildly yeasty with hints of green apples and a lemony tang.

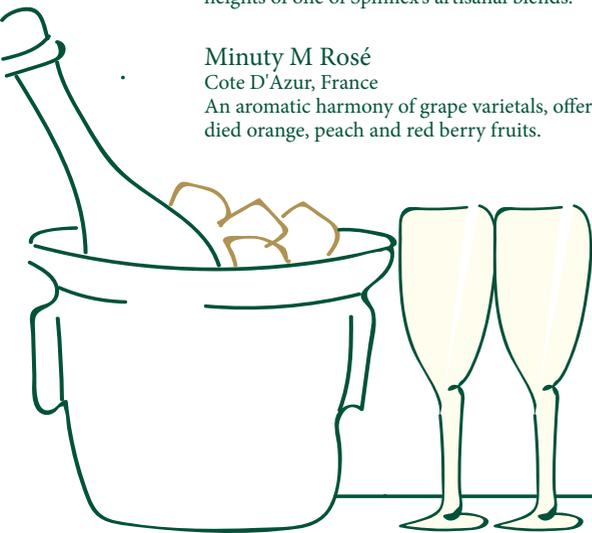
NV Monmousseau Brut Etoile 15 / 75  
Loire, France  
Light golden colour, small long-lasting bubbles. Full and frothy on the front palate, with a soft integrated finish.

NV Ruinart R by Ruinart 150  
Reims, France  
Pale yellow-gold hue. Lightly smoky and yeasty aromas with apple fruit accents follow through on a ripe and fruity palate with a crisp and long yeasty finish.

## ROSÉ

2020 Spinifex Rose 15 / 70  
Barossa Valley, SA  
Full of texture and flavour, Spinifex's Rose is a refreshing wine that more than meets the expected heights of one of Spinifex's artisanal blends.

Minuty M Rosé 16 / 75  
Cote D'Azur, France  
An aromatic harmony of grape varieties, offering chewy texture with a hit of acidity. Notes of candied orange, peach and red berry fruits.



# WHITE WINE

2022 Barrelhouse Cellars Semillon Sauvignon Blanc 14 / 65  
Margaret River  
Light and super crisp, with medium acidity. Smooth, creamy mouthfeel with an underlying hit of pear and melon.

2021 Fonte Della Vigna Pinot Grigio 15 / 70  
Veneto, Italy  
This North Italian style Pinot Grigio has crisp mineral acidity with hints of apple, and citrus. Floral crisp aromas on the nose.

2022 Gilbert Sauvignon Blanc 16 / 75  
Orange NSW, Australia  
Crisp and refreshing Sauvignon Blanc from Orange NSW, with layers of zesty lemon, cut grass, stone fruit, pear and melon.

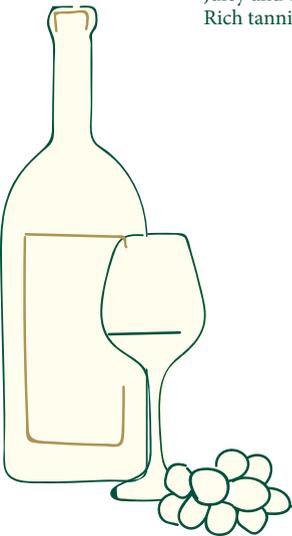
2022 Mercer Organic Chardonnay 16 / 75  
Orange NSW, Australia  
A gently-oaked organic chardonnay from high altitude. Boasts fresh peach and vanilla notes, with a lingering nutty finish.



# RED WINE

## RED

- 2022 Barrelhouse Cellars Pinot Noir 14/65  
Langhorne Creek, South Australia  
Pale ruby in colour with very light tannins. Hints of pomegranate and red berries with a lively crisp finish.
- 2018 Dalla Mia Finestra Cabernet Sauvignon 85  
Yarra Valley, Victoria  
Rich dark fruit with notes of plum, spice, vanilla and dark chocolate. Medium-bodied with a savoury finish that is both long and deep.
- 2017 Ministry of Clouds Tempranillo Grenache 16 / 80  
McLarenavale, South Australia  
Fragrant aromas of ripe dark cherries and dark raspberries are followed by some liquorice and subtle infusions of new leather with spicy end notes
- 2020 Epsilon Shiraz 16/ 75  
Barossa Valley, South Australia  
Plummy fruit-driven aromas, coupled with subtle spices and smoky oak, the palate deep, rich and full-bodied, with drive and power.
- 2020 Chateau du Cedre 'Marcel' Malbec 15 / 70  
Cahors, France  
Made from a blend of Malbec and Merlot grapes. Lighter red in colour with an intense bouquet of juicy berries. Slight acidity and fine tannins.
- 2016 Hughes and Hughes Pinot Noir 90  
Tasmania  
Juicy and concentrated with generous blue fruits, crunchy red edges and subtle reductive edges. Rich tannins support full flavours and ripe acidity.



# OTHER SPIRITS

## SCOTCH WHISKY

### SINGLE MALT

Aberfeldy 12 Years, Highlands	14
Balvenie 12 Years, Speyside	19
Balvenie 14 Years, Speyside	23
Balvenie 21 Years, Speyside	50
Craigellachie 13 Years, Speyside	22
Glenmorangie Quinta Ruban, Highlands	22
Oban 14 Years, West Highlands	26
Glenfiddich 12 Years, Banffshire	15
Glenfiddich 15 Years, Banffshire	22
Glenfiddich 18 Years, Banffshire	28
Lagavulin 16 Years, Islay	33
Laphroaig Quarter Cask, Islay	23
Talisker 10 Years, Skye	19

### BLENDED

Monkey Shoulder, Scotland	13
Dewar's 12 Year, Aberfeldy	14
Chivas Regal 12 Years, Scotland	13

## IRISH WHISKEY

Jameson's Original, Cork	13
Tullamore D.E.W., Offaly	13
Redbreast 12 Years, Cork	18



# OTHER SPIRITS

## NORTH AMERICAN WHISKEY

### RYE

Jim Beam Rye, Kentucky, USA	13
Woodford Rye, Kentucky, USA	15

### BOURBON

Baker's, Kentucky, USA	14
Jim Beam White Label, Kentucky, USA	13
Maker's Mark, Kentucky, USA	13
Woodford Reserve, Kentucky, USA	14
Woodford Double Oak, Kentucky, USA	15

### TENNESSEE

Jack Daniels, Tennessee, USA	13
Gentleman Jack, Tennessee, USA	14
Jack Daniels Single Barrel, Tennessee, USA	15

### CANADA

Canadian Club, Ontario, Canada	13
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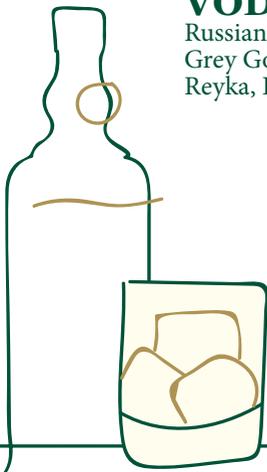
## AUSTRALIAN WHISKY

### SINGLE MALT

Morris Muscat Cask, Rutherglen, Vic.	21
Lark Classic Cask, Tas.	35
Lark Cask Strength, Tas.	39

### VODKA

Russian Standard, Russia.	13
Grey Goose, France	14
Reyka, Iceland	13



# OTHER SPIRITS

## RUM

Bacardi Carta Blanca, Puerto Rico	13
Bati White, Fiji	13
Bati Dark, Fiji	13
Sailor Jerry Spiced, Caribbean	13
Diplomatico Exclusiva Reserva, Venezuela	15
Gosling's Black Seal, Bermuda	14
Ratu Spiced, Fiji	13
Ratu Dark, Fiji	13
Ron Zacapa 23 Years, Guatemala	18

## TEQUILA & MEZCAL

El Jimador Blanco, Jalisco, Mexico	13
Herradura Plata, Jalisco, Mexico	14
Herradura Reposado, Jalisco, Mexico	17
Herradura Anejo, Jalisco, Mexico	20
Ocho Blanco, Highlands, Mexico	15
Patron Silver, Highlands Mexico	14
Patron Reposado, Highlands Mexico	16
Patron Anejo, Highlands Mexico	18
Illegal Mezcal, Oaxaca, Mexico	15

## BRANDY

H by Hine Cognac, Grand Champagne, France	13
Hennessy VS Cognac, Charente, France	13
Christian Drouin Calvados, Pont L'Eveque	15



# BEER, CIDER & SELTZER

## BEER

Sydney Beer Co. Lager 4.5% ABV, Mascot, NSW, Australia	13
Lord Nelson "3 Sheets" Pale Ale 4.9% ABV, The Rocks, NSW, Australia	13
White Rabbit White Ale 4.9% ABV, Yarra Valley, VIC, Australia	14
Balter XPA 5.0% ABV, Currimbin, QLD, Australia	14
Capital Hang Loose Juice NEIPA 6.0% ABV, Fyshwick, ACT, Australia	15
Rogers Amber Ale 3.8% ABV, Fremantle, WA, Australia	11
Hiatus Beers, NAPA 0.5% ABV, QLD Australia.	10

## CIDER

Hills Pear Cider 5% Adelaide Hills, South Australia	13
Willie Smith Bone Dry Apple Cider 7.2% Huon Valley, Tasmania	13

## SELTZER

OK! Margarita Seltzer 4.4% Sydney, NSW	13
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# THE BARBER SHOP GIN COMPENDIUM

ASK FOR OUR EXTENSIVE GIN LIST, FEATURING OVER 700 EXPRESSIONS FROM ALL  
CORNERS OF THE GLOBE.



# ACCOLADES

## **AUSTRALIAN BARTENDER MAGAZINE AWARDS**

2016, 2017, 2018 & 2019 'GIN BAR OF THE YEAR'

2017 MOST OUTSTANDING CONTRIBUTION - MIKE ENRIGHT

2015 NSW 'BAR OF THE YEAR'

2015 7TH MOST INFLUENTIAL BAR PERSONALITY – MIKE ENRIGHT

2015 BAR MANAGER OF THE YEAR

2014 OPERATOR OF THE YEAR - BARRELHOUSE GROUP

## **TALES OF THE COCKTAIL - NEW ORLEANS**

2017 & 2018 TOP TEN 'INTERNATIONAL HIGH VOLUME COCKTAIL BAR'

2014 TOP TEN 'BEST NEW INTERNATIONAL COCKTAIL BAR'

## **TIME OUT AWARDS SYDNEY**

2014 LEGEND AWARD

## **GIN MAGAZINE UK**

2020 'WORLD'S BEST GIN BAR'

## **AUSTRALIAN LIQUOR INDUSTRY AWARDS**

2023 'GIN BAR OF THE YEAR'

2022 'GIN BAR OF THE YEAR'

2018 'BAR OF THE YEAR'

2015 HIGHLY COMMENDED 'BAR OF THE YEAR'

2014 'BEST NEW VENUE OR CONCEPT'

2014 HIGHLY COMMENDED 'BAR OF THE YEAR'

2014 HIGHLY COMMENDED 'BAR MANAGER OF THE YEAR'

