



WELCOME TO TROVE

COCKTAIL BAR

BUSH TUCKA GUIDE

Nature's Bounty Redefined

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INTRODUCTION

Bush Tucka/Bush Tucker - NOUN

(Australian English, New Zealand English, informal) Pronounce boh-shh/tuk-kah

define any wild animal, insect, plant or plant extract, etc traditionally used as food by native Australians / Cooking; based around ingredients taken from the Australian wilderness

Bush Tucka, also known as bush food, refers to the diverse range of flora and fauna used as sustenance by Indigenous Australians for tens of thousands of years. Rich in history and flavour, these native ingredients have been integral to traditional diets and are now celebrated in modern Australian cuisine. At Trove, we have meticulously curated our cocktail menu to honour the unique and vibrant bush Tuukka ingredients that flourish across Australia. Our collection features twenty distinctive concoctions, each highlighting a different native botanical.

Inspired by classical 1920s pocket encyclopedias, this menu guides you through a journey of discovery, much like the one experienced by early explorers who uncovered the rich tapestry of bush Tuukka. As you explore our menu, you will encounter ingredients like wattleseed, lemon myrtle, and quandong peach, each lending its unique character and history to our cocktails.

Our mixology team has worked tirelessly to blend traditional flavours with contemporary techniques, creating drinks that not only tantalise your taste buds but also tell a story of Australia's natural bounty. Join us at Trove and immerse yourself in the flavours of the Australian bush.

As you sip on these carefully crafted cocktails, take a moment to appreciate the cultural significance and the rich heritage of bush food. We invite you to explore, taste, and enjoy the remarkable world of native Australian ingredients. Read on to embark on this flavourful adventure and discover the incredible variety and versatility of bush food, brought to life in our **one-of-a-kind cocktail collection**.

FLAVOUR MAP



FOR QUICK DECISIONS

Bush Apple	\$25	Native Lemongrass	\$28
Bush Apple Gin, Apple Eau de Vie, Farigoule, Citrus, Whites		Native Lemongrass Tequila, Liqueur 43.Passionfruit, Citrus, Champagne	
Bush Honey	\$24	Rivermint (Mentha)	\$25
Gin, Italicus, Tuukka Spice Blend, Christmas Bush Honey, Acids & Ferments		House Crème de Bush Mint, White Crème de Cacao Liqueur, Milk Wash	
Cinnamon Myrtle	\$26	Old Man Salt Bush	\$25
Cacao Bulleit Rye, Orange Colombo, Cinnamon Myrtle Syrup, N.9 Bitters, Addition Cinnamon Spice		Old Man Salt Bush Vodka, Gentiane De Lure, Tomato, Citrus, Sodium Mix, Tabasco, Celery	
Davidson Plum**	\$26	Peppermint Gum**	\$24
Bam Bam Spiced Rum, Davo Plum Liqueur, Orgeat, Falernum, Bitters		Peppermint Gum Gin, Golden Wattle Soda, Citrus	
Desert Lime	\$28	Quandong Peach	\$26
Mezcal, Ginger Liqueur, Bell Pepper, Arugula, Citrus, Habanero & Desert Lime Bitters,		Gin, Blanco Vermouth, Quandong & Gentian Bitters Liqueur, Tonic	
Kakadu Plum	\$24	Rosella**	\$26
Whey Vodka, Kakadu Plum Liqueur, Citrus, Homemade L&L Cordial		Organic Rosella Gin, Rosella & Apple Cider Shrub, Citrus, Champagne	
Lemon Myrtle	\$24	Strawberry Gum	\$28
Lemon Myrtle Vodka, Husk Coconut Rum.Banana Peel & White Cacao Cordial, Citrus		Coral Gin, Mancino Secco, Acids	
Macadamia Nuts	\$26	Wattleseed**	\$26
Roasted Macadamia Bulleit Bourbon, Navy Gin, Butternut Squash Puree, Spiced Evaporated Milk, Brown Sugar Syrup, Citrus		666 Wattleseed Vodka, Mr Black Coffee Liqueur, Cold Drip, Salty Coconut Cream	

** Available as non-alcoholic version for **\$18.00**

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CHAPTER No.1

COCKTAIL & ALCHEMY

**BUSH
APPLE**



**“DJARDUK” SYZYGUIM
SUBORBICULARE**

BUSH APPLE - \$25

Bush Apple Gin
|
Apple Eau De Vie
|
Farigoule
|
Acids
|
Whites



How we alchemize it in the drink:

A refreshing and vibrant cocktail that draws inspiration from the classic gin sour, with a distinctive twist from the unique flavour of bush apple. This cocktail is a creamy, harmonious blend of fruit and herbal notes. Served in a coupe glass, it is garnished with an edible flower for an elegant and flavourful finish.

The Story:

The Bush Apple, despite its appearance, tastes more like a tangy pomegranate with a fluffy texture. Its crunchy, tart skin encloses a tangy flesh with a large seed. The complex flavour is predominantly sweet with a rose-like tang and a mildly tart finish, often described as a cross between an apple and a pomegranate. The Bush Apple has a clean, sweet, floral aroma with a hint of eucalyptus, and its extract boasts a crisp, sweet apple perfume.

**BUSH
HONEY**



**SOFT AND MELLOW WITH
MARZIPAN TONES**

BUSH HONEY - \$24

Wedges Gin

|

Italicus

|

Secco Vermouth

|

Tuukka Spice Blend

|

Acids & Ferments



How we alchemize it in the drink:

This exquisite neo-cocktail masterfully blends the essence of Australian bush honey with the complexity of gin, bergamot liqueur, and wine ferments. Infused with Australian spices and aged for one month, it offers a rich, layered experience reminiscent of fine wine yet distinctly a cocktail. Presented in a round glass, it is elegantly garnished with a spritz of fresh lemon zest oil and a delicate dusting of lemon powder, imparting a refreshing citrus note.

The Story:

This exquisite polyfloral honey is crafted by bees that collect nectar from an array of different plant species. The resulting flavour is a harmonious blend influenced by the diverse blossoms of the rugged Australian bush and the bees' discerning choices.

**CINNAMON
MYRTLE**



**BACKHOUSIA
MYRTIFOLIA**

**CINNAMON FLAVOURS WITH
EARTHY NOTES**

CINNAMON MYRTLE - \$26

Cacao Bulleit Rye

|

Orange Colombo

|

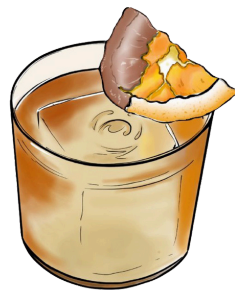
Cinnamon Myrtle

|

Cinnamon

|

Almond



How we alchemize it in the drink:

The Cinnamon Myrtle is an elegant reimagining of the classic cocktail, infused with distinctive Australian flair. This sophisticated blend features Cinnamon Myrtle syrup, cacao-infused rye whiskey, Orange Colombo, and an almond milk fat wash, harmoniously balancing warm spices, rich cacao notes, and a creamy mouthfeel. Presented in a rocks glass and garnished with orange mist and a dark cacao-soaked dehydrated orange, this cocktail offers an aromatic and visually striking experience.

The Story:

This native spice offers a subtle, spicy, cinnamon-like flavour. An initial earthy, wood-like taste graces the tongue and front palate, gradually building into a delicate, spicy, cinnamon-like flavour. The flavour and aroma continue to develop and intensify when exposed to heat through baking, stir-frying, sautéing, and boiling, creating a woody, cinnamon-like aroma.

DAVIDSON PLUM



DAVIDSONIA JERSEYANA
& PURIENS

FANTASTIC DARK
TART PLUM

DAVIDSON PLUM - \$ 26

Husk Spiced Rum

|

Autonomy Davo Plum

|

Davidson Plum Orgeat

|

Falernum

|

Bitters



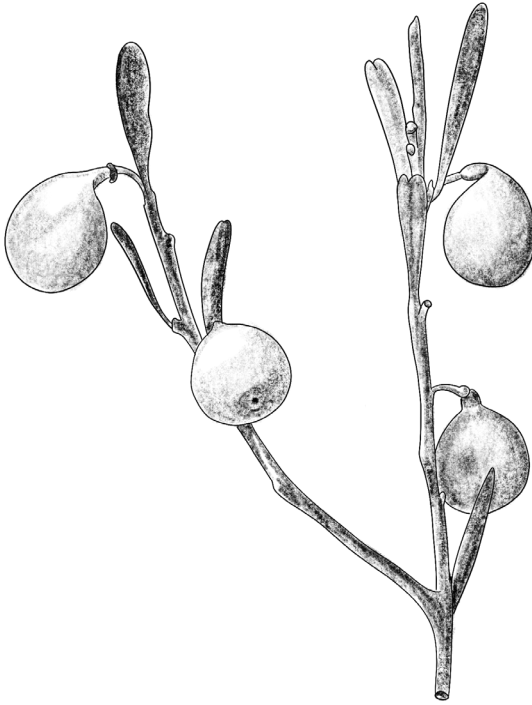
How we alchemise it in the drink:

The Davo Tiki presents a harmonious fusion of spicy and fruity flavours. The spiced rum mingles beautifully with the tartness of Plum Liqueur, enhanced by the nutty and rich Davidson plum orgeat syrup and the aromatic spice of falernum, all rounded off with a couple of dashes of Angostura bitters. This innovative cocktail reimagines the classic tropical rum drink, introducing a depth that feels like a natural evolution.

The Story:

Davidson plums are celebrated as one of the finest native plums. Their deep, dark purple fruits encase a soft, juicy pulp with sharp acidity. The aroma is earthy, reminiscent of fresh beetroot with subtle pickled nuances. The flavour is tart, offering a sour profile with hints of astringency and mild bitterness.

DESERT LIME



CITRUS GLAUCA

**AN INTENSE GRAPEFRUIT
LIME ACIDITY**

DESERT LIME - \$ 28

Mezcal
|
Ginger Liqueur
|
Desert Lime
|
Bell Pepper & Arugula
|
Habanero



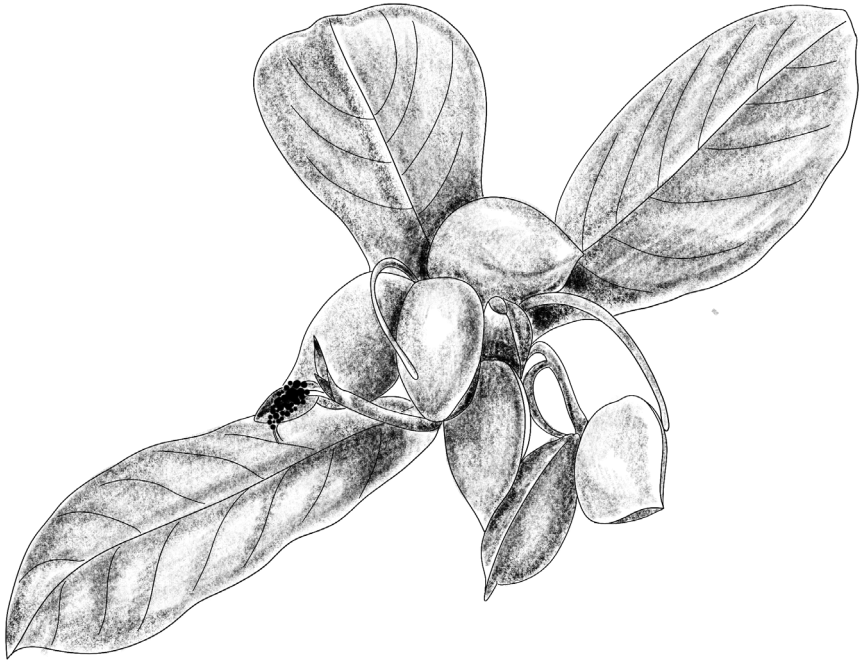
How we alchemize it in the drink:

Indulge in the Desert Lime Mezcal Smash, a cocktail that tantalizes with its vibrant complexity. Smoky mezcal forms the bold base, while ginger syrup imparts a warming sweetness. Fresh lime super juice and desert lime bitters deliver a bright, tangy zing, perfectly balanced by a hint of heat from habanero bitters. Muddled bell pepper and arugula add fresh, vegetal notes, and a pinch of salt harmonizes the flavours. The desert lime-infused pink salt rim adds a zesty, salty finish, elevating this cocktail to a refreshing and unforgettable experience.

The Story:

Discover the Australian Desert Lime: a petite fruit with an intense, piquant flavour. Unlike regular limes, its small size and lack of peel offer a more concentrated taste. Packed with three times the vitamin C of oranges, this versatile fruit is perfect for cordials, sauces, and garnishes. Its vibrant flavour remains intact even when frozen, making it a cherished ingredient in Australian outback cuisine.

KAKADU PLUM



TERMINALIA FERDINANDIANA

INCREDIBLE HIGH ANTIOXIDANTS
AND HIGH VITAMIN C

KAKADU PLUM - \$24

Sheep's Whey Vodka
|
Kakadu Plum Liqueur
|
Lemon
|
Lime
|
Bitters



How we alchemize it in the drink:

Inspired by the timeless Lemon Lime & Bitters, this cocktail features a twist with Kakadu Plum liqueur for a tart, subtly sweet base. Homemade lemon and lime cordial provide a zesty citrus kick, while vodka ensures a smooth finish. The syrup perfectly balances the acidity, resulting in a refreshing, well-rounded drink. Garnished with an Angostura bitters float on a large ice cube, this cocktail offers a unique visual appeal and a gradual infusion of subtle bitterness as the ice melts, elevating the flavour complexity.

The Story:

Discover the Kakadu Plum, a remarkable fruit from the subtropical woodlands of the Northern Territory and Western Australia. This small, plum-like fruit boasts the highest vitamin C content of any food, alongside a rich profile of antioxidants, folic acid, and iron. Its flavour is uniquely intriguing—slightly bland with hints of saltiness and a distinctive sour, astringent finish. Embrace its bold character in our cocktails, where its exceptional qualities are both celebrated and elevated.

LEMON MYRTLE



BACKHOUSIA CITRIODORA

FLORAL CITRUS LEAVES

LEMON MYRTLE \$24

Lemon Myrtle Vodka

|

Husk Coconut Rum

|

Dark Cacao

|

Banana Peel

|

CO2



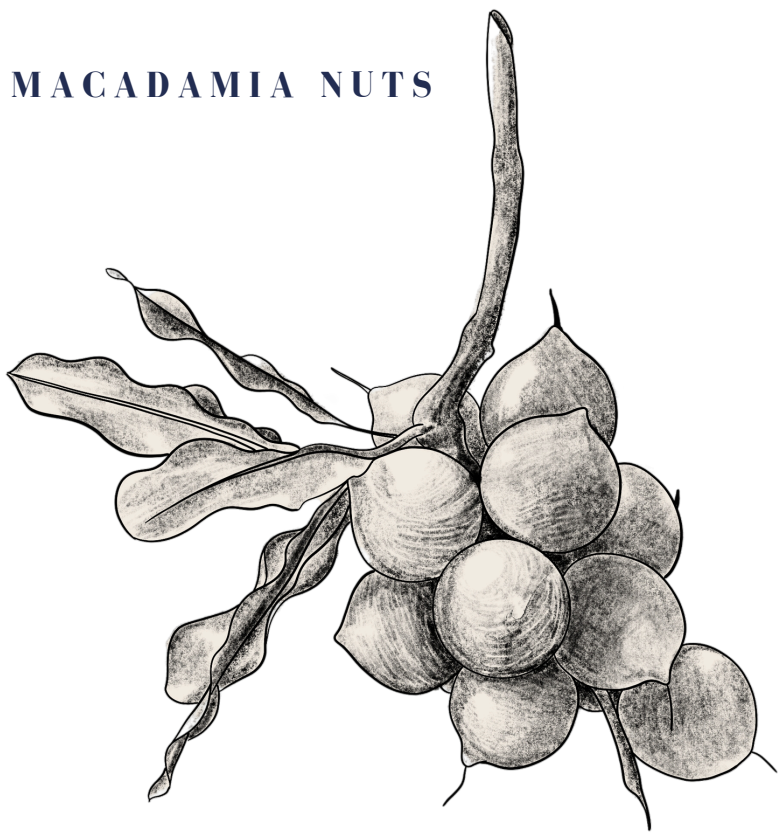
How we alchemize it in the drink:

A masterfully balanced cocktail blending citrus, tropical, and creamy notes. Lemon myrtle-infused vodka forms a refreshing, aromatic base, while a dark cacao and banana peel syrup introduces subtle sweetness and depth. Coconut rum enhances the tropical essence, and soda water adding a rich indulgent layer. A hint of citric acid brings perfect acidity, harmonizing the flavours.

The Story:

Lemon Myrtle, a cocktail ingredient that offers a refreshing and intense citrus flavour, akin to lemongrass. On the palate, it delivers bold, botanical citrus notes that build in intensity, leaving a lingering hint of menthol. The aroma is equally captivating, combining a strong citrus burst with a delicate menthol essence, evoking the essence of fresh lemongrass.

MACADAMIA NUTS



MACADAMIA INTEGRIFOLIA

AN AUSTRALIAN LEGEND FOR OVER
60 MILLION YEARS

MACADAMIA NUTS - \$ 26

Bulleit Bourbon
|
Australian Navy Gin
|
Butternut Squash
|
Evaporated Milk
|
Spices



How we alchemize it in the drink:

Indulge in the Macadamia Nut Spice cocktail, a symphony of flavours crafted for the discerning palate. Roasted Macadamia nut-infused rye provides a rich, nutty foundation, while butternut squash puree adds a hint of sweetness and earthiness. Spiced Evaporated milk introduces creamy spice, perfectly balanced by the zesty brightness of lemon and lime. Acid blends and lactic acid simple syrup and rich cane syrup offer unique acidity and depth, complemented by the gin's aromatic botanicals. A touch of saline solution refines the flavour, making every sip a sophisticated delight.

The Story:

Indigenous to Australia, native to northeastern New South Wales and central and southeastern Queensland specifically, macadamias are known globally for their delicious edible kernel. Due to its long history, the macadamia nut has many names. These different names generally reflect the various locations where the macadamia nut originated and was first used - and where the nut is still grown and harvested today.

NATIVE LEMONGRASS



CYMBOPOGON AMBIGUUS

AN INTENSE GRAPEFRUIT LIME
ACIDITY

NATIVE LEMONGRASS - \$ 28

Arrete Blanco Tequila

|

Liqueur 43

|

Passion Fruit

|

Native Lemongrass

|

Champagne



How we alchemize it in the drink:

Experience a vibrant fusion of zesty brightness and tropical sweetness. Lemongrass-infused tequila offers a fresh, aromatic base, perfectly complemented by tangy passionfruit clarified purée and the rich depth of Liqueur 43. A splash of citric acid adds refreshing tartness, while the champagne introduces a luxurious crisp effervescence. Finished with a passionfruit edible leather garnish for an exquisite touch of flavour and texture.

The Story:

Discover the essence of Native Lemongrass, a fragrant Australian grass with a mild citrus aroma. Traditionally used in Aboriginal medicine, its stalks and leaves offer versatile applications—from aromatic teas and flavourful soups to skincare products and medicinal remedies. Valued for its soothing properties, it is known to alleviate colds, congestion, and skin ailments, with research highlighting its effectiveness comparable to aspirin for headaches and inflammation. Perfect for enhancing culinary creations or indulging in its therapeutic benefits.

RIVERMINT



MENTHA AUSTRALIS

DELICATE AROMATIC HERB, SWEET
MENTHOL FLAVOUR

RIVERMINT - \$ 25

Crème De Bush Menthe

|

White Cacao

|

Whey



How we alchemize it in the drink:

Indulge in our modern Grasshopper, where elegance meets innovation. This cocktail features our homemade bush mint liqueur for a fresh herbal twist, complemented by crème de cacao for a harmonious blend of mint and chocolate. A milk punch clarification technique creates a crystal-clear, velvety texture, while a falernum and dark cacao ace tuile adds a hint of spice and sweetness. Enjoy a refreshing minty aroma and a sophisticated balance of flavours in every sip.

The Story:

Discover the essence of Rivermint, an exquisite Australian native herb that marries spearmint with a hint of pepper. Its fresh, minty flavour enhances a variety of dishes and drinks, from sauces and salads to cocktails and water infusions. With a delicate aroma of spearmint and pepper, Rivermint adds a sophisticated touch to lamb, seafood, and more. Experience this unique herb's versatility and subtle elegance in every bite or sip.

OLD MAN SALT BUSH



ATRIPEX NUMMULARIA

**EARTHY SALTINES,
SLIGHTLY BITTER**

OLD MAN SALT BUSH - \$25

Salt Bush Vodka
|
Gentiane De Lure
|
Tomato
|
Celery
|
Sodium mix



How we alchemize it in the drink:

Introducing the “Old Man Salt Bush —a refined twist” on a classic Bloody Mary. Featuring salt bush infused Sheep’s Whey vodka and a velvety smooth, transparent texture achieved through expert clarification of tomato juice and sodium Mix. Topped with an airy celery foam, it offers a refreshing contrast to the robust tomato flavours. Experience the elegance and unique taste of this contemporary masterpiece.

The Story:

Old Man Salt Bush has a gentle, salty flavor with earthy undertones and subtle notes of green tea. On the palate, it presents a soft, savory salt-like taste on the front, with lingering earthy notes on the back. Its aroma is earthy, resembling dried lucerne, with hints of green tea and kelp.

PEPPERMINT GUM



EUCALYPTUS DIVES

**EUCALYPTUS UNDERTONES &
SWEET MINT**

PEPPERMINT GUM - \$24

Peppermint Gum Gin

|

Golden Wattle Soda

|

Citrus

|

Peppermint Pearls



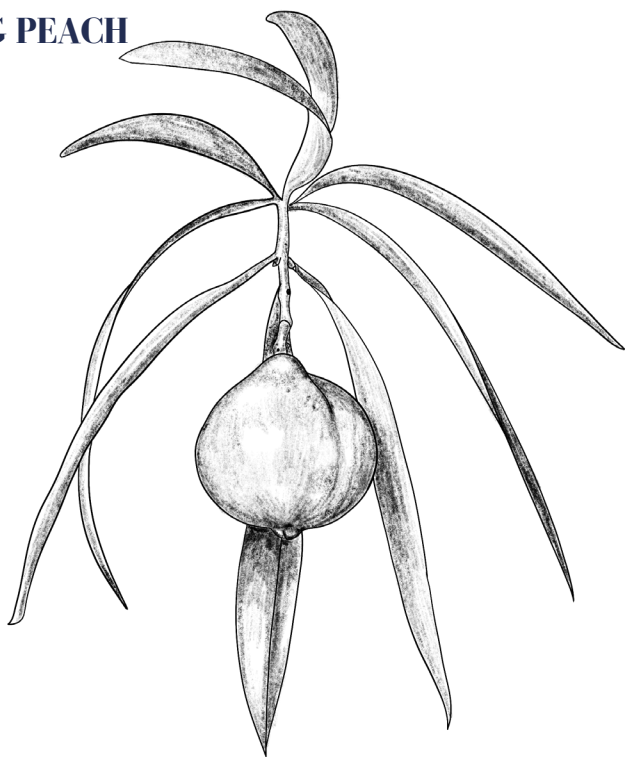
How we alchemize it in the drink:

A crisp and revitalizing cocktail with a unique minty freshness, inspired by the classic Tom Collins. The peppermint gum gin provides a cool and aromatic base, while lemon juice adds bright, zesty acidity. Simple syrup balances the tartness, and golden wattle soda introduces a subtle floral note with light effervescence. Garnished with peppermint gum pearls, this cocktail offers an intriguing texture and bursts of mint flavour.

The Story:

Peppermint Gum boasts a strong, fresh peppermint flavour with earthy, botanical eucalyptus notes. The palate is dominated by strong minty overtones, complemented by refreshing botanical eucalyptus notes. Its aroma is characterized by a strong, refreshing scent of peppermint, enriched with sweet, earthy eucalyptus nuances.

QUANDONG PEACH

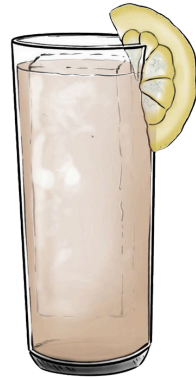


SANTALUM ACUMINATUM

WILD TANGY PEACH

QUANDONG PEACH - \$26

**Autonomy Quandong
Peach Gin
|
Blanco Vermouth
|
Quandong & Gentian
Bitters
|
Coastal Tonic**



How we alchemize it in the drink:

Inspired by a classic Negroni, this Australian Negroni highball is a harmonious blend of botanical, bitter, and fruity flavours. The Quandong dry gin provides a crisp, juniper-forward base, while the blanco vermouth adds a touch of sweetness and complexity. The Quandong & Gentian Bitters Liqueur introduces a unique bittersweet element. Coastal tonic adds a refreshing effervescence, tying all the flavours together. A manicured lemon wedge garnish imparts a bright citrus aroma.

The Story:

Quandong Peach has an initial taste that is slightly sour and salty, evolving into subtle, earthy, sweet peach and citrus notes. The flesh of a ripe Quandong offers a dry texture and tart taste on the front palate, with these nuanced peach and citrus flavours coming through subtly. Its aroma is reminiscent of dry lentils or beans, with earthy, fermented peach and citrus undertones.

ROSELLA



HIBISCUS SABDARIFFA

TART RHUBARB/RASPBERRY
FLAVOUR

ROSELLA - \$26

Organic Rosella Gin

|

Rosella

|

Apple Cider

|

Champagne



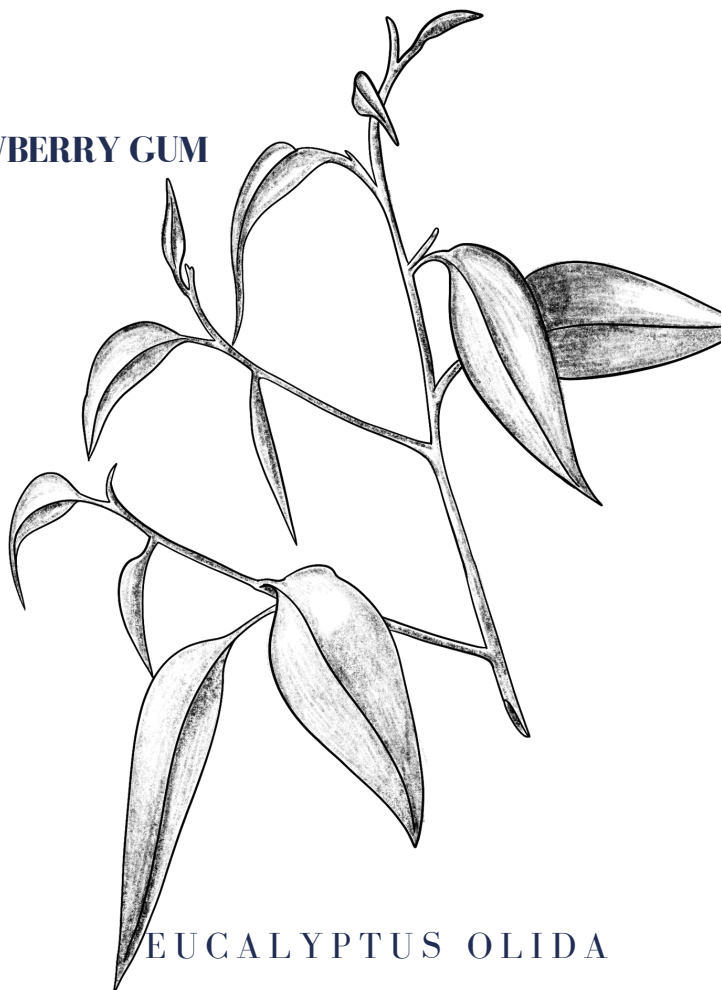
How we alchemize it in the drink:

A liquid lollipop, this cocktail offers a delightful balance of botanical, tart, and effervescent flavours. The gin provides a smooth and aromatic base, enhanced by the sweet-tart complexity of the rosella and apple cider shrub. The champagne adds a luxurious and refreshing fizz, making this cocktail light and celebratory. The rosella dust on the rim provides an extra burst of tangy sweetness with each sip, adding a unique and memorable touch.

The Story:

Rosella has a refreshing, crisp, and tart flavour with berry and rhubarb notes complemented by subtle hints of passionfruit. Its palate delivers a delicate combination of tart berry and rhubarb flavours on the front, followed by lingering, diluted passionfruit notes. The aroma is a subtle yet pleasant blend of berries and diluted passionfruit with spiced honey undertones.

STRAWBERRY GUM



EUCALYPTUS OLIDA

STRAWBERRY NOTES &
EUCALYPTUS

STRAWBERRY GUM - \$28

**Applewood Coral
Gin
|
Mancino Secco
|
Acids**



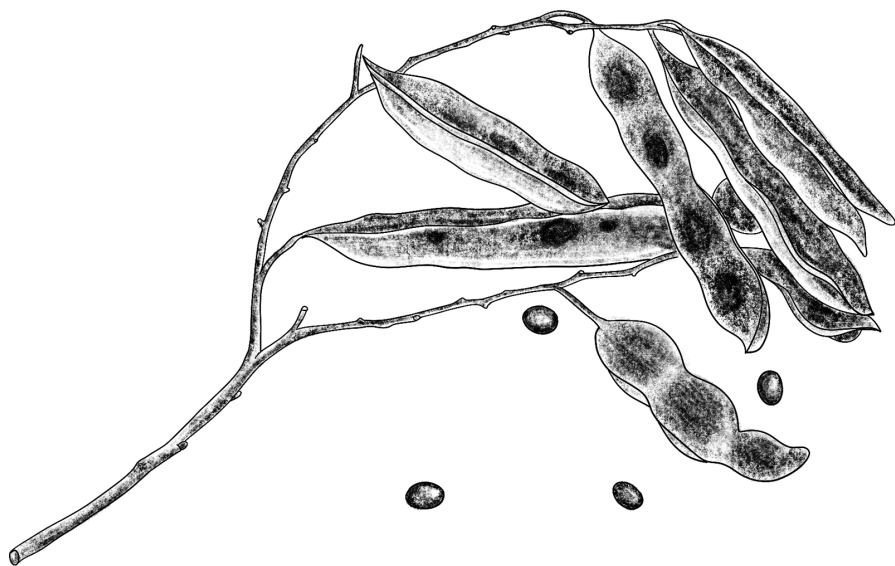
How we alchemize it in the drink:

The refined and elevated martini experience is crafted with coral gin, providing a delicate and aromatic base with subtle strawberry gum notes. The dry vermouth adds the classic martini complexity, while the lactic acid solution introduces a smooth, creamy texture that enhances the mouthfeel. A garnish of a milk cracker with strawberry jam offers a delightful contrast, adding crunch and a touch of sweetness to complement the cocktail.

The Story:

Strawberry gum imparts a sweet, rich berry flavour with mild eucalyptus undertones, slight acidic notes reminiscent of balsamic vinegar, and spiced cinnamon nuances. The palate reveals rich berry and passionfruit flavours on the front, with spiced cinnamon notes lingering on the back. Its aroma is a pleasant blend of sweet strawberry and passionfruit with hints of cinnamon.

WATTLESEED



WILD HARVEST DESSERT
SPECIES

WATTLESEED - \$26

666 Wattleseed Vodka

|

Mr Black

|

Cold Drip

|

Coconut Cream

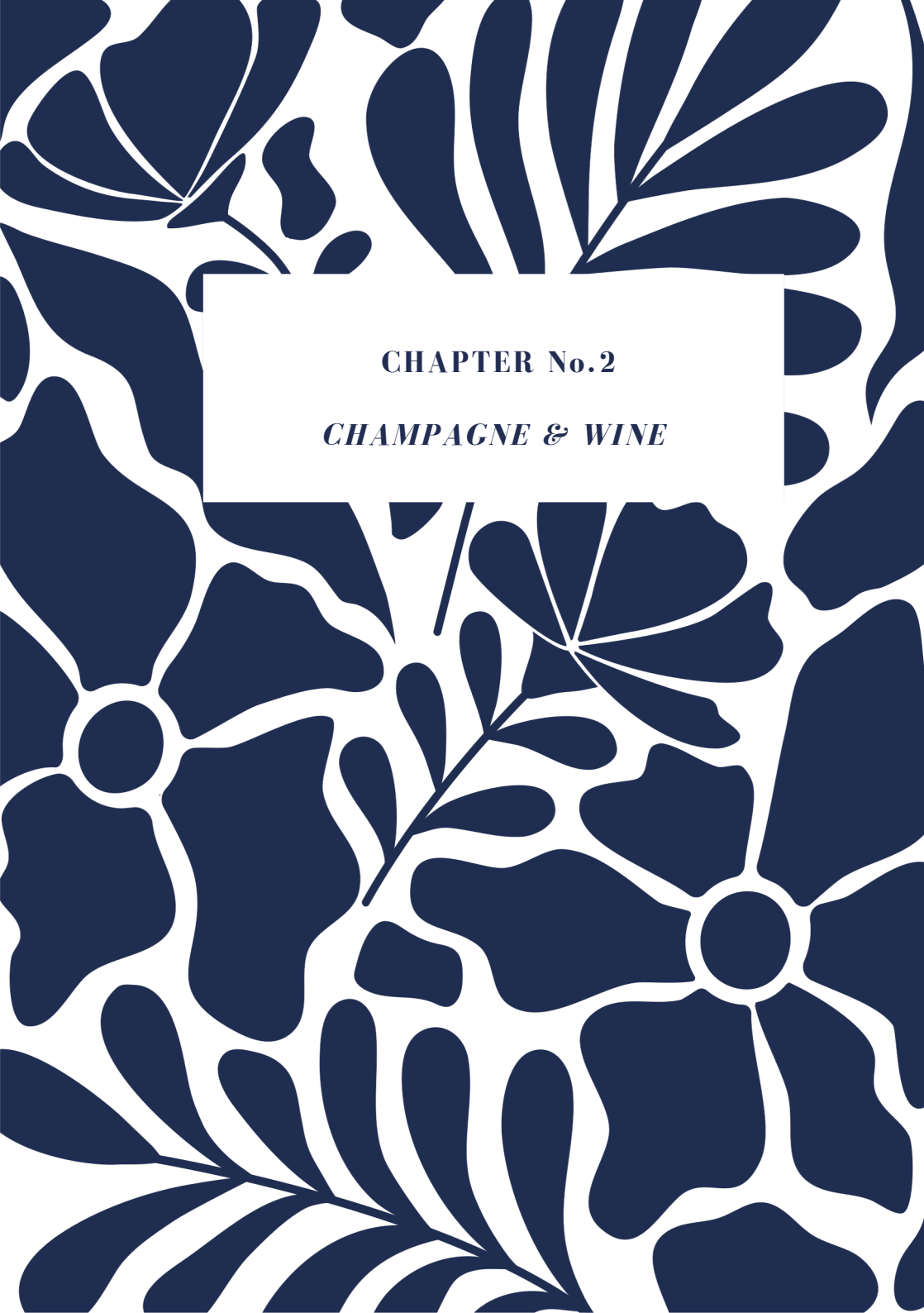


How we alchemize it in the drink:

The cocktail presents a luxurious symphony of flavours and sensations. The rich nutty flavours from 666 Wattleseed Vodka, complemented by the subtle sweetness and coffee notes from Mr Black, meld seamlessly with the silky, aromatic layer of hot salty coconut cream. Garnished with golden coffee beans, it offers an elegant finishing touch, elevating the drink's smoothness and sophistication.

The Story:

Wattleseed presents a delightful blend of coffee, chocolate, vanilla, raisin, and hazelnut characteristics. On the palate, it offers a dominant nutty, roasted coffee flavour with chocolate notes and a slightly bitter yet earthy sweetness upfront, followed by subtle spiced raisin and vanilla notes on the back palate. Its aroma is rich with nutty, roasted coffee, chocolate, and hazelnut characteristics, complemented by sweet, spiced vanilla and raisins.

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CHAPTER No.2

CHAMPAGNE & WINE

CHAMPAGNE & BRUT

GH Mumm Cordon Rouge Brut Champagne FRA	30	145
B. Francois Brut Blanc de Blanc, FRA	15	70
Ernest Rapeneau Champagne FRA		120
NV Collet Champagne FRA		99
NV Perrier Jouët Champagne FRA		200
NV Perrier Jouët Grand Brut Blanc de Blanc Champagne, FRA		250
GH Mumm Grand Cordon Rosé Champagne, FRA		155
NV Perrier Jouët Blason Rosé Champagne, FRA		220
2016 Stonier Sparkling, Mornington Peninsula		115
NV Bird Dog Sparkling Rosé		51

WHITE & ROSE

2016 Moorooduc Estate Chardonnay, Mornington Peninsula	17	80
Italian Plastic Semillon Muscat, Adelaide Hills NV	15	70
Very Special Riesling, Adelaide Hills	15	70
2013 Squealing Pig Sauvignon Blanc, Marlborough NZ		75
2018 Rockcliffe Chardonnay, Great Southern		62
2017 Ferngrove Chardonnay, Frankland River		75
2016 Dalrymple Chardonnay, Tasmania		
2023 Em's Table Organic Rose	14	65

RED

2023 Long Mile Shiraz, Langmeil Barossa	16	75
2020 Paisley Turntable GSM, Barossa	16	75
2019 Wild's Gully Cabernet Merlot, King Valley	14	70
2022 ZiNo Shiraz Nouveau, Great Southern (Chilled)	17	80
2016 Di Giorgio Family Cabernet Sauvignon, Coonawarra 2018 Di Giorgio Family Cabernet Sauvignon, Coonawarra 2017 Concerto Cabernet Sauvignon, Margaret River	62 67 52 72	
2017 Wirra Wirra Woodhenge Shiraz, McLaren Vale		77
2017 Stoney Vineyard Pinot Noir, Tasmania		85
2020 Rapaura Springs Pinot Noir, Central Otago		

CHAPTER No.3

BEER & SOFT DRINKS

BEER

Tap

Schooner

Great Northern Original	13
Peroni Nastro Azzurro	14
4 Pines Pale Ale	14
Brewdog IPA West Coast Classic 5.6%	15
Brown Snake Ginger Beer	13
Hazy Jane 5.0% Hazy IPA	15
Native Series Gubinge Gose Sour	13

Pint

Guinness	15
----------	----

Bottle & Can

Corona Oznium	11
Australian Pale Ale (4.5%)	14
Pipsqueak Best Apple Cider	14
Great Northern 0.0%	8
Punk AF 0.5% Alc-free	9

SOFT DRINKS

Pepsi Pepsi Max	5.5
StrangeLove Fancy Lemonade	5.5
StrangeLove Dry Ginger Ale	5.5
StrangeLove Coastal Tonic	5.5
StrangeLove Light Tonic	5.5
StrangeLove Hot Ginger Beer	5.5
Strangelove Salted Grapefruit Cola	6
Mischief Brew Quandong Soda	6
Mischief Brew Golden Wattle Soda	6
Mischief Brew	6
Mt Ossa Still Tasmanian Spring Water Mt	10
Ossa Sparkling Tasmanian Spring Water	10