

# SIX TRICKS DISTILLING CO

You have to know your craft to bend the rules, and we love to bend the rules.

meow.

---

## HAPPY HOUR

THURSDAYS & FRIDAYS

4:30pm - 6:30pm  
\$16 Classic Cocktails  
\$18 Signature Cocktails  
\$10 Spirits (unaged only)

---

# CLASSICS

## DAIQUIRI

22

Six-Tricks Silver Cane, Cane Sugar Blend, Lime

## MOJITO

22

Six-Tricks Silver Cane, Lime, Mint, Soda

## COSMOPOLITAN

22

Six-Tricks Premium Citrus Vodka, Orange Curacao, Cranberry, Lime

## CAIPIRINHA

22

Six-Tricks Silver Cane, Lime, Demerara

## GIN BASIL SMASH

22

Gin, Sugar, Basil, Lime

## ESPRESSO MARTINI

22

Six-Tricks Premium Vodka, Coffee Liqueur, Cold Brew, Demerara

## CLASSIC MARG

23

Agave, Lime, Orange Curacao

## CHILLI MARG

23

Agave, Lime, Orange Curacao, Fermented Chilli, Distilled Red Ancho Chilli Spicy Bois

## COCO MARG

23

Coconut Fat Washed Agave, Lime, Coconut Milk, Coco Water, Coco Extract

## MARTINI

22

Vodka OR Gin  
Wet / Dry / Dirty / Filthy

## NEGRONI

22

Coolangattan Gin, Campari, Vermouth, PX Sherry

## BLOODY MARY

25

Six-Tricks Premium Vodka, Tomato Juice, Lemon Juice, Fermented Chilli, Fino Sherry, Pickled Jalapeno, Tobasco, Franks, Olive Brine, Worcestershire, Maggi Seasoning, Celery, Bocconcini, Olives, Tajin, Everything But The Kitchen Sink.



## TAKE ME HOME

### SIX-TRICKS SILVER CANE SPIRIT

74

40% ABV / 700ML

Alchemy in a bottle. Our award winning, signature Silver Cane delivers a smooth, slightly sweet and refined taste. Perfect for crafting Mojitos, Daiquiris, Pina Coladas, or however you like. There are no rules.

### SIX-TRICKS PREMIUM VODKA

59

37% ABV / 700ML

Meticulously crafted with only the purest ingredients and Tweed Valley Volcanic spring water. Our Australian Vodka is perfectly balanced with a clean, crisp and smooth finish.

### COOLANGATTAN GIN

84

40% ABV / 700ML

Award-winning and coastal by nature. This citrus-forward gin delivers a bright herbal nose and bold, well-structured flavour. Built for versatility, it shines in cocktails or stands tall on its own.

## FOLLOW US

@sixtricksdistillingco

# EXPERIENCES

## COCKTAIL CLASSES

79

Join our expert bartenders as they guide you through the art of mixology at our Cocktail Classes.

In this immersive class, you'll learn the techniques and secrets behind two of our classic cocktails. Whether you're a seasoned shaker or a complete beginner, this class is designed to be fun, engaging, and informative.

**Classes run:**

- Thursday Evenings at 7pm
- Saturday & Sunday Afternoons at 1pm

**Includes:**

- Drink on arrival
- Brief Distillery tour
- Two self made cocktails
- Snacks to share

Bookings essential >



## DISTILLERY TOURS & TASTINGS

59

Step inside our working distillery and get an exclusive look at what goes into every bottle we craft. Our Distillery Tour & Tasting Experience is designed for the curious, the craft lovers, and anyone who wants to see how real spirits are made - from raw ingredients to the glass in your hand.

Whether you're a seasoned spirits enthusiast or just starting your journey, this immersive experience is the perfect way to explore the bold world of Six-Tricks.

**Sessions run:**

- Thursdays & Fridays at 4:30pm
- Sundays at 1pm

**Includes:**

- Drink on arrival
- Distillery tour
- Guided tastings of our unaged spirits
- Snacks to share
- Upgrade to our aged tastings +15pp

Bookings essential >



# SIGNATURES

## CELERY GIN FIZZ

23

Six-Tricks Juniper Distillate Celery, Cardamom, Peppercorn, Verjus, Citrus, Kakalla, Carbonated

## PALOMA

23

Agave Spirit, House made Grapefruit Soda, Lime Leaf

## NUTRIGRAIN + BLUEBERRY MARTINI

24

Six-Tricks Premium Vodka, Nutrigrain, Carbonic Blueberry Vermouth, Blueberry Cheong, Vanilla Tea Leaves, Greek Yoghurt, Clarified

## BANANA COLADA

24

Six-Tricks Silver Cane Spirit, Coconut Water, Demerara, Banana, Falernum, Lime, Milk Clarified

## BEETROOT & DILL GIMLET

24

Gin, Ginger, Honey, Beetroot, Lemon, Dill

## MISO & BLACK GARLIC OLD FASHIONED

25

Miso Butter Washed Whisky, Tonka, Demerara, Bitters, Black Garlic

## NON-ALC

FRESH GRANNY SMITH APPLE JUICE	6
FEVER-TREE MEDITERRANEAN TONIC	6
FEVER-TREE GINGER BEER	6
COCA-COLA CLASSIC	4
COCA-COLA ZERO SUGAR	4
LEMONADE	4
GINGER ALE	4

## BLACK HOPS BEER

EAST COAST LOCAL	13
4% Zero Carb Lager	
BLACK HOPS PALE ALE	13
4.4% Pale Ale	
EAST COAST CRISP	11
3.3% Zero Carb Mid	

## WITCHES FALLS WINE

BIRD DOG SPARKLING BRUT	13
ALBARIÑO	13
SAUVIGNON BLANC	13
CHARDONNAY	13
ROSÉ	13
SHIRAZ	13

## SPIRITS - UNAGED

<b>SIX-TRICKS SILVER CANE SPIRIT</b>	<b>13</b>
Copper Pot & Column Distilled	
<b>SIX-TRICKS PREMIUM VODKA</b>	<b>13</b>
Ten Times Distilled Wheat Based Vodka	
<b>COOLANGATTAN GIN</b>	<b>13</b>
Premium Citrus Gin	
<b>TASTING FLIGHT - UNAGED</b>	<b>25</b>
Half Serves Of Each Silver Cane Spirit, Premium Vodka & Coolangattan Gin	

## SPIRITS - AGED

<b>SINGLE MALT WHISKY</b>	<b>22</b>
Ex-Bourbon Cask. Double Pot Distilled. 100% Australian Malt - 45%	
<b>AUSTRALIAN WHISKY</b>	<b>23</b>
Charred New American Oak Cask, Double Pot Distilled, 50% Corn / 20% Wheat / 20% Oats / 10% Malt - 45%	
<b>GRAIN WHISKY NMS</b>	<b>22</b>
18 Months Ex-Bourbon Cask, Double Pot Distilled, Bourbon Style, 70% Corn, 20% Malt, 10% Wheat, Bourbon Style - 46%	
<b>SIGNATURE POT STILL RUM NMS</b>	<b>22</b>
22 Months Ex-Bourbon Cask, Double Pot Distilled - 46%	
<b>CARIBBEAN STYLE POT STILL RUM NMS</b>	<b>22</b>
20 Months Ex-Bourbon Cask, Double Pot Distilled - 46%	
<b>BANANA RUM</b>	<b>24</b>
Ex-Bourbon Double Cask, Double Pot Distilled, Housemade Banana Jam & Molasses Ferment - 46%	
<b>TASTING FLIGHT - AGED</b>	<b>39</b>
Pick Any Three From Above - Half Serve Of Each	

# SHAREPLATES

## SMALLS

**HOUSE PICKLED  
VEGETABLES** 12  
golden & ruby beets, radish, baby carrot, baby onion, mustard seeds, dill pickle brine (VG)

**WARM MARINATED  
OLIVES** 12  
mixed olives, lemon myrtle, garlic, white balsamic, olive oil

**MISO CORN RIBS** 12  
charred corn ribs, miso butter, olive oil (VG)

**WATTLESEED  
CHICKEN BITES** 12  
crispy wattleseed crumbed chicken thigh, kewpie mayo (GF)

**HOUSE PICKLED  
VEGETABLES** 12  
golden & ruby beets, radish, baby carrot, baby onion, mustard seeds, dill pickle brine (VG)

**WARM MARINATED  
OLIVES** 12  
mixed olives, lemon myrtle, garlic, white balsamic, olive oil

## SMALLS

**MISO CORN RIBS** 12  
charred corn ribs, miso butter, olive oil (VG)

**WATTLESEED  
CHICKEN BITES** 12  
crispy wattleseed crumbed chicken thigh, kewpie mayo (GF)

**HOUSE PICKLED  
VEGETABLES** 12  
golden & ruby beets, radish, baby carrot, baby onion, mustard seeds, dill pickle brine (VG)

**WARM MARINATED  
OLIVES** 12  
mixed olives, lemon myrtle, garlic, white balsamic, olive oil

## SMALLS

**MISO CORN RIBS** 12  
charred corn ribs, miso butter, olive oil (VG)

**WATTLESEED  
CHICKEN BITES** 12  
crispy wattleseed crumbed chicken thigh, kewpie mayo (GF)

## PIZZA

**MARGHERITA** 22  
tomato, fior di latte, basil oil (V)

**DONNA VERDE** 24  
cashew basil pesto, fior di latte, whipped spinach parmesan ricotta, semi-dried cherry tomato (V)

**SAUSAGE &  
TRUFFELINO** 25  
pork fennel sausage, whipped truffle ricotta, mushroom, fior di latte

**VEGANA ROSSA** 28  
tomato salsa, mushrooms olives, vegan cheese (GF/VG)

**VEGANA VERDE** 28  
cashew pesto, mushrooms, olives, vegan cheese (GF,VG)

**MARGHERITA** 22  
tomato, fior di latte, basil oil (V)

**DONNA VERDE** 24  
cashew basil pesto, fior di latte, whipped spinach parmesan ricotta, semi-dried cherry tomato (V)

**SAUSAGE &  
TRUFFELINO** 25  
pork fennel sausage, whipped truffle ricotta, mushroom, fior di latte

## PIZZA

**VEGANA ROSSA** 28  
tomato salsa, mushrooms olives, vegan cheese (GF/VG)

**VEGANA VERDE** 28  
cashew pesto, mushrooms, olives, vegan cheese (GF,VG)

**MARGHERITA** 22  
tomato, fior di latte, basil oil (V)

**DONNA VERDE** 24  
cashew basil pesto, fior di latte, whipped spinach parmesan ricotta, semi-dried cherry tomato (V)

**SAUSAGE &  
TRUFFELINO** 25  
pork fennel sausage, whipped truffle ricotta, mushroom, fior di latte

VG = VEGAN  
V = VEGETARIAN  
GF = GLUTEN FREE

VG = VEGAN  
V = VEGETARIAN  
GF = GLUTEN FREE

VG = VEGAN  
V = VEGETARIAN  
GF = GLUTEN FREE