



ESTER

MENU



ABOUT US

Created by two dedicated hospo veterans/husband and wife team/the ying and yang of Ester, Felix and Corinna, who began their distilling journey over 10 years ago with a tiny 20 litre coffee boiler still in the backyard of their Newtown digs.

After years of tinkering, Ester Spirits officially launched in 2020. The penny really dropped that this ridiculous fantasy could be something legitimate when 'Ester Strong Gin' took out the title of 'Worlds Best Navy Gin' at the World Gin Awards before she was even a year old.

Who the hell is Ester? Esters are flavours formed during fermentation and that's why the guiding rule of Ester is charismatic flavour, and lots of it. Ester's botanical load is much higher than most others, which gives each bottle the most intense uptick in flavour and wrap-around-the-tongue character.

The second rule is balance: no one component steals the show, bringing a chef's mentality to fine-tune the scale between big flavour and textural elements.

Blending seamlessly the classic with the eccentric, creating daring booze that goes beyond the glass.

MEET THE PRODUCTS

GINS

Dry Gin 43% abv

A high yield of juniper, coriander, liquorice root and cardamom spike the gin with a herbaceous intensity. Animated by lashings of citrus notes from finger lime & lemon myrtle, grounded by subtle pepperberry & finished with a lift of sweet mandarin.

Classic + elegant + well balanced.

Feature elements of juniper, coriander, finger lime and sweet mandarin. Suited to all classic gin cocktails, makes one of the best Negronis going round.

Old Tom Gin 44% abv

A modern take on an 18th century English classic. It's a triple citrus gin, made naturally sweet with mandarin, sweet orange & lemon. Lemon verbena adds a burst of bright sweet sherbet flavour and Jasmine flower infuses the gin with gentle floral notes.

Soft + sweet + floral.

Sweet and floral with bursts of citrus. Feature elements of jasmine flower, lemon myrtle, lemon verbena and sweet mandarin. Makes an incredibly elegant martini, well suited to a Southside cocktail or a Martinez.

Strong Gin 57% abv

Strikingly bright and peppery with a motherload of juniper and tasmanian pepperberry, incandescent flavours of finger lime and lemon myrtle, layers of complex savoury notes made luscious and creamy with a high yield of macadamia.

Intense + saturated + textured.

Pineforest notes, bright green flavour. Feature elements of juniper, tasmanian pepperberry, cardamom and finger lime. Makes an incredible wet martini and Army and Navy.

89

MEET THE PRODUCTS

COCKTAILS & MINI BARS

Negroni 25.2% abv

One of the smoothest Negronis around, we use equal measures of Ester Dry, Campari, and Cocchi Torino. Our juniper forward dry gin was made with Negroni's in mind with sweet mandarin notes to balance the bitterness. Cocchi Torino, an outstanding vermouth, adds a shit ton of class to our Negroni with a delicious lift of strawberry and vanilla.

Robust + bitter + balanced.

Pour straight from the freezer with a wedge of orange, or over ice and top with soda for a summer spritz.

95

Mandarin Gimlet 22.4% abv

Made using a whole mandarin cordial blended with our Dry Gin. The balance brought by using peel in our cordial recipe keeps the drink as fragrant as the gin that forms its base. Oriental mandarin used in our Dry Gin recipe means that you get layers and layers of citrus for a lip smacking sweet sour tang.

Bright + snappy + spirited.

Pour straight from the freezer for a traditional serve or top with prosecco for a bold gin take on breakfast mimosa. Goes great at brunch.

95

Bees Knees 24.5% abv

A turbocharged take on a prohibition cocktail. Traditionally gin, honey and citrus, we've added yuzu sake, and lined the inside of the bottle with beeswax. This gives layers of unctuous honey flavur, combined with the fresh bite of sour citrus.

Sweet + oily + sour.

Serve straight from the freezer for a traditional serve, or try topped with Strange Love Holy Basil Soda for a springtime spritz.

109

Cocktail Mini Bar

3x 100ml classic Ester cocktail range featuring Negroni, Gimlet and Martini.

69

Full Flight Mini Bar

2x 100ml Gins + 3x 100ml classic cocktails featuring Negroni, Gimlet and Martini .

99

119

BAR MENU

TASTING FLIGHTS

Trio of gins 18
15ml, served with ice, tonic and soda.
Try the signature gins, the Dry and the Strong and our new Old Tom Gin.

Full cocktail flight 25
30ml, served with ice.
All four Ester ready to drink cocktails. Negroni, Mandarin Gimlet, Bees Knees, and Martini.

DRINKS

Gin + tonic 14
♦ Dry Gin + Midnight Mixer Extra Dry Tonic
♦ Old Tom Gin + StrangeLove Coastal Tonic
♦ Ester Strong Gin + StrangeLove No.8 Tonic + 2

Mandarin + Yuzu Seltzer 14
Dry Gin, yuzu umeshu, mandarin shrub

Negroni 22
Dry Gin, Cocchi Torino, Campari

Mandarin Gimlet 22
Dry Gin, house made mandarin cordial, citrus

Martini 22
Dry Gin, Regal Rogue Daring Dry, orange bitters, olive

Bees Knees 22
Strong Gin, yuzu umeshu, citrus, honey, beeswax

Old School Piña Colada 22
Get a taste of Felix's new white cane spirit. Lashings of coconut, pineapple and rum shaken with ice.

Bright + Stormy *(new) 14
White cane spirit, Midnight Mixer Ginger Beer, lime

BAR SNACKS

Chips 6

Perello Olives 11

Ester snack plate 39
Semi hard goats cheese, hand sliced fennel salami, Ester housemade eggplant kasundi, Perello olives, fresh tomato, cultured butter, local bread.
♦ Add ortiz + 15
♦ Add smoked mackerel + 16
♦ Add cheddar cheese + 17

Sorbetto and gin 16
Messina lemon sorbet drenched in our Old Tom gin.



RETAIL PRODUCTS

A drink, meant as a place of hospitality and friendship, a space for relationships and creation, we didn’t want the Ester journey to finish with just a drink.

We’ve teamed up with some of our good friends and local artisans that inspire us, imagining and creating unique objects for better living, characterised by the table setting, hospitality and friendships and the possibilities that flow from there. A wonderful oyster fork or a pair of oyster earrings, a bowl of oranges made from recycled internet wire or an fun silk bowling shirt from deadstock silks made for pouring Negronis. Maybe it seems all a bit silly and self indulgent, either way we’ve had fun teaming up and imagining a better way to eat, a better way to drink and ultimately a better way to live.

Check our cabinet of curiosities for our current collaborations with Sydney makers and treasure for sale.

ESTER MERCH

Gaffa tape series created by Corinna

Gaffa Negroni tee	30
Gaffa Martini tee	30
Gaffa Gin and Tonic tee	30
Ester Gaffa Elements tote bag	20
‘Person enjoying drink’ tee	35
<i>Collab tee with Harry Murdock, local Bronte born artist</i>	

BARWARE BY CYDRA

Oyster forks	145 ea
Cocktail picks	70 ea



NOW WHAT?

Thanks for joining us at our distillery. We hope you gained some insight into what we do and why we do it. We're tight on space, and while we've curated the factory to look dazzling, it's not super comfortable (slightly intentional) and we don't have a kitchen yet so the food is limited. There's plans for a much bigger bar opening upstairs in 2024, but in the meantime we've crafted a little list of local places to continue your night after us.

STILL THIRSTY?

Poor Tom's

The original Marrickville distillery and our good neighbours. Go try their strawberry gin, it's fucking delicious.

[6 Chalder Ave, Marrickville]

Fortunate Son

A cracking bar by a bunch of hospo veterans with a world class cocktail list. Ask them to whip you up something with our Ester Dry, they're a bloody talented and fun team to watch in action.

[105 Enmore Rd, Enmore]

Unexpected Guest

The latest gin distillery in the neighbourhood with a playful, orange-hued outfit and delicious, unique gin cocktails.

[12 Cadogan St, Marrickville]

TIME TO CALL IT A DAY?

Grab a bottle of gin or a 700ml cocktail ready for the weekend, may it be full of boozy bougie picnics or great dinners at your mate's place.

GETTING HUNGRY?

Pizza Madre

The best pizza in Marrickville, and it's all vego if that's your kinda thing and it's about 3 min walking distance from here.

[2/205 Victoria Rd, Marrickville]

Famelia

A new wine bar and bottle shop by sommelier Amelia Birch dedicated to showcasing female winemakers. Has a stellar selection of cheeses, meats and snacks to graze on, too.

[55 Enmore Rd, Enmore]

Bar Louise

A sexy tapas and wine bar by the ever stylish Porteno group. Great snacks in a lively interior by Sarah Doyle's keen eye, perfect for a date night. Ester is on the cocktail list too...so get ordering.

[135 Enmore Rd, Enmore]



