



ELECTRA

HOUSE · HOTEL

HOME OF THE ESPRESSO MARTINI

Electra House Original →→→ 18

People's choice winner Espresso Martini Festival 2018

Lets be honest; every bartender will say their espresso martini is 'the best in town,' here at Electra, we don't like the small talk... You be the judge.

Fair Trade Espresso Martini →→→ 18

We have proudly partnered with Fair Drinks and Adelaide Coffee Culture to bring you South Australia's first Fair Trade Espresso Martini - exclusively available at Electra House Hotel. Fair Quinoa Vodka, Fair Cafe Liqueur and fresh El Salvador Fair Trade espresso. Think Human. Drink Fair.

Warm Salted Caramel →→→ 21

We know exactly how to warm your cockles.

Frezpresso Martini™ →→→ 15

You saw it at Electra first! The original, frozen espresso martini

Give it a Chai →→→ 20

Cinnamon, spice and all things nice.

Chocolate Red Velvet →→→ 19

We've gone and done it again! Your favourite cake x espresso martini = Yum Yum!

Electra House Hotel is proudly a plastic-straw free venue
Please ask if you would like a compostable straw with your drink

— Marlboro Cigarettes →→→ 30

ELECTRA HOUSE PROUDLY PRESENTS

**freddy
nerks**  **TM**

WINE LIST

—>>> (150ml)

Gls Btl

2017 / Bianco Sauvignon Blanc/ Adelaide Hills

9.5 45

2017 / Rosso Dolcetto / Adelaide Hills

9.5 45

2017 / Mataro rose/ Kuinto Forest

9.5 45

WINE LIST

CHAMPAGNE

(125ml)

	Gls	Btl
NV / Pol Roger / Epernay	20	99
NV / Bollinger Special Cuvee / Champagne		135
NV / Ruinart Blanc De Blancs		160
2011 / Louis Roederer Brut Rosé Vintage / Reims		175
NV / Louis Roederer Brut Premier / Reims		180
2005 / Dom Perignon / Epernay		350
NV / Krug Grande Cuvee / Reims		390
2002 / Pol Roger 'Sir Winston Churchill' / Epernay		410
2007 / Louis Roederer 'Cristal'		500
1998 / Dom Perignon 'P2' / Epernay		840

SPARKLING

(125ml)

NV / Chandon Brut / Adelaide Hills	11	55
2015 / Golding 'Last Hurrah' Pinot Chardonnay / Adelaide Hills	9	44
2018 / La Mascherra Prosecco / Barossa Valley	8.50	42

WHITE

(150ml)

2016 / Chaffey Bros 'Not Your Grandma's Riesling' / Eden Valley	10	47
2016 / Jericho Fiano / Adelaide Hills	11	52
2017 / Lino Ramble Pinot Gris / Adelaide Hills	10	47
2017 / Howard Vineyard Sauvignon Blanc / Adelaide Hills	10	47
2016 / Bleasdale Chardonnay / Adelaide Hills	10	47
2015 / Famille Hugel Aromatic White Blend / Alsace, France	10	47

S W E E T

(150ml)

Mars Needs Moscato / Adelaide Hills	8	36
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R O S É

(150ml)

2017 / H & V "The Rosé that grew from concrete" / Adelaide Hills	11	53
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2016 / Chaffey Bros 'Not Your Grandma's Rosé / Eden Valley	10	47
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R E D

(150ml)

2016 / Mr. Mick Novo Sangiovese Malbec / Clare Valley	9	39
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2013 / Mars Needs Shiraz / Clare Valley	9	42
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2017 / Karatta Wines "The Geologist" Cab Sav / Robe	9.5	42
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2017 / Seville Estate 'Sewn' Pinot Noir / Yarra Valley	11.50	51
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2015 / Willunga 100 Tempranillo / McLaren Vale	10.5	50
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2016 / Sherrah Grenache Shiraz Nero D'Avola / McLaren Vale	10.5	50
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GIN & TONIC

Ngin 2 → 13

Sweet and sour strawberry macerated gin from Valencia, the home of Spanish gin.

Served with:

Dried Cranberries + East Imperial Burma Tonic

Reid & Reid Barrel Aged → 15

A spicy, peppery gin hailing from Martinborough on New Zealand's North Island, mixed with native manuka, kawakawa, horopito and other made up Kiwi names.

Served with:

Orange Slice + Fever Tree Indian Tonic

Gin Monsieur → 17

Made by The Jerry Thomas Project in Rome to the traditional 'bathtub' style, this gin has a sweet spiciness of cinnamon and vanilla with intense notes of wild juniper from Umbria and Tuscany.

Served with:

Juniper Berries + Orange Peel + Fever Tree Indian Tonic

Seedlip Spiced → 13

What to drink when you're not drinking? Alcohol-free distilled spirit with botanicals of allspice, cinnamon, oak, lemon and grapefruit. All the delicious, none of the naughty

Served with:

Dehydrated Pink Grapefruit Slice + Cardamon + Fever Tree Aromatic Tonic

Seedlip Garden → 13

Using methods employed by Apothecaries of the 1600s, Seedlip have produced an alcohol-free spirit ripe with flavours of a spring garden. Peas and Love

Served with:

Garden Peas + Fever Tree Indian Tonic

Gin and tonic continued next page →

GIN & TONIC

My Gin, My Gin —>>> 13

Made exclusively for Electra House by our friends at Settlers, My Gin, My Gin is a bright, vibrant and citrus forward gin with a subtle native backbone of botanicals including finger lime, lemon myrtle and salt bush. Now it's your gin too.

Served with:

Dehydrated Pineapple + Fever Tree Mediterranean Tonic

Never Never Triple Juniper —>>> 14

Described as a 'juniper judo chop right in the flavour bone' this bright, citrusy gin is all about the juniper that makes gin what it is.

Served with:

Lemon Peel + Fever Tree Mediterranean Tonic + Thyme

Adelaide Hills Green Ant Gin —>>> 17

Hand harvested in the Northern Territory by the Motlop family of the Larrakia people, the green ants add a lime and coriander note to this already vibrant gin. And some protein.

Served with:

Lime Peel + Coriander + Fever Tree Mediterranean Tonic

MGC —>>> 14

Infused with grapefruit peel and rosemary from the garden at Gembrook Hill Vineyard in the Yarra Valley where the gin is distilled with hints of local macadamia, sandalwood, honey and lemon myrtle

Served with:

Rosemary + Black Peppercorns + Fever Tree Mediterranean Tonic

Sipsmith —>>> 16

The quintessential expression of a classic, traditional London Dry Gin. Bold, complex and aromatic. Think juniper and lemon tarts

Served with:

Fresh Lime Wedge + Fever Tree Indian Tonic

COCKTAILS

Go Figure →→→ 18

Embracing this incredibly luscious fruit's delicate aroma and sweet flavour, we have combined the world's first fig liqueur Esprit de Fignes with a lemon shrub to create a refreshingly balanced tippie.

Profile: Sweet, Autumnal, Balsamic Lemon

Strawberries and Cream →→→ 20

We use nGin2 strawberry macerated gin from Valencia to create our own fruity, yet tart take on this classic dessert.

Profile: Fruity, Tarty, Sour

Mango Spiceballer →→→ 18

Think of a tropical paradise... The smell of fresh mango, coconut and rum. Then combine that with hints of smoke, spice and green chilli topped with the scent of fresh curry leaf.

Profile: Mango, Spice, Uplifting

Watermelon Spritz →→→ 18

Embrace minimal waste! Watermelon rind is macerated in Aperol to infuse a subtle vegetal character in the liquor. Simply combined with fresh watermelon juice and topped with Prosecco for a sustainable twist on the classic.

Profile: Watermelon, Dry, Refreshing

The Daisy →→→ 18

Shaken Settlers Gin, citrus and elderflower... The Daisy has a sweet start with a zesty finish.

Profile: Elderflower, Citrus, Botanic

Life's a Beach →→→ 18

A mark above your tropical punch, you'll find that the sweet subtle notes of agave and coconut are built over London Dry and crushed ice to keep your cocktail upliftingly cold as you sip!

Profile: Tropical, Coconut, Agave

Classic cocktails available on request.

Cocktails continued next page →→→

COCKTAILS CONTINUED

Freaky-deaky Pineapple Tiki →→→ 19

“Puerto Rico meets Tokyo in this fusion of tropical and Asian flavours - served long and over crushed ice”
White rum, tamarind, lime, pineapple, bitters and seven spice

Spritz ONE THREE ONE →→→ 16

“There’s nothing quite like this gentle aromatic bubbles, to ease your troubles”
Strawberry vermouth, peach, bitters, soda and prosecco

Classic cocktails available on request.

COCKTAILS TO SHARE (CARAFES) \$ 3 8

Smokin’ Berries

A long and berry-full G&T with a hint of smoke
Ngin2 strawberry gin, smoked strawberry syrup, blueberry liqueur, tonic and apple

Tongue in Cheek

A perfect balance between sweet and sour
Bacardi Carta Blanca, tamarind shrub, Dolin Rouge and pineapple

The Daffodil

Refreshing botanicals and sweet floral notes
Hendricks, elderflower, apple, mint, bitters and cucumber

Vuja’ De

Warming spiced citrus with a surprise of chocolate
De Kuyper apricot brandy, white cacao, orange, lime stock, cinnamon and star anise

BOTTLE SERVICE

CHAMPAGNE	750ML
NV / Pol Roger / Epernay	99
NV / Bollinger Special Cuvee / Champagne	135
NV / Ruinart Blanc De Blancs	160
2011 / Louis Roederer Brut Rosé Vintage / Reims	175
2009 / Louis Roederer Brut Vintage / Reims	180
2005 / Dom Perignon / Epernay	350
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2002 / Pol Roger 'Sir Winston Churchill' / Epernay	410
2007 / Louis Roederer 'Cristal'	500
1998 / Dom Perignon 'P2' / Epernay	840

CHAMPAGNE (LARGE FORMAT)

NV / Pol Roger Magnum (1.5L)	320
2006 / Louis Roederer 'Cristal' Magnum (1.5L)	1315
NV / Pol Roger / Epernay Jeroboam (3L)	700
NV / Pol Roger / Epernay Methuselah (6L)	1400

SPIRITS (BOTTLE ONLY)

Belvedere 700ml	240
Grey Goose 700ml	260
Sailor Jerry 700ml	220
Chivas Regal 700ml	220
Hendricks 700ml	240
Red Bull	5

INCLUDES MIXERS & GARNISH