



COCKTAIL

№233

THE COLLINS

VICTORIA SQUARE

BAR

THE COLLINS

At The Collins we endeavour to indulge your senses with not only one of the most unique venues in Australia but with a high quality service and a World Class Cocktail offering.

Based around the elegant & simplistic fusion of an array of timeless classics and aperitifs style cocktails through to a slightly more experimental slant of Mixology.

Let our internationally trained team guide you through our unique bespoke cocktail list.

Welcome to The Collins...

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HOUSE SPECIALITIES

Elderflower & lychee breeze 16

vodka + elderflower + fresh pressed lychee + fresh torn kafir lime leaves + fresh ginger + apple juice = served long and refreshing over crushed ice

House polish 16

vodka + homemade spiced ginger beer + fresh lime = a twist on the classic but using polish vodka instead of russian

Collins margarita 16.5

tequila + fresh pressed lime + cointreau + citrus sorbet = a unique margarita drinking experience

Granny smiths cider apple sour 16.5

sous vide apple infused vodka + fresh pressed citrus + bitters + cider + apple cider ice sphere + baked apple crisp garnish = a unique cider inspired take on the classic sour

Buffalo punch 17

buffalo trace bourbon + elderflower cordial + fresh pressed apple juice + citrus + bitters = a cool long refreshing fix served

Earl grey & mandarin sour 17

orange vodka + fresh citrus + earl grey espuma = served short over cracked ice

OLD SCHOOL IMBIBES

Honolulu cocktail 17

gin + pineapple + orange juice + lemon juice + dash angostura bitters = served straight up in a coupet

Clover club 17

old tom gin + freshly pressed raspberries + lemon juice + sugar syrup + a hint of egg white = served straight up



BESPOKE FIXES

“Champagne & strawberries” martini 17

vodka + strawberries + fresh citrus + champagne “air” =
served straight up in a martini glass

Collins colada 17

rum + coconut rum + fresh pressed pineapple juice crowned with
coconut foam and roasted coconut flakes over crushed ice

Smokin` tiki punch 17

rum + fresh passion fruit + apricot liqueur + bitters +
pineapple juice = served in a smoking tiki mug

CHAMPAGNE COCKTAILS

Violet Rose bellini 17

sparkling wine + crème de violet + rose mist
= our house signature bellini

Elderflower bellini 17

vodka + elderflower cordial + sparkling wine
= a perfectly balance mix elegantly resented in a champagne flute