

MENU

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PATIENT WOLF
DISTILLING CO.





GIN FLIGHT

\$20

A selection of 3x 15ml neat pours of our gin,
served with a side of Long Ray's tonic or soda

Melbourne Dry Gin
Summer Thyme Gin
Blackthorn Gin

Add Rogue Barrel +\$10

A 2019 Barrel Aged limited release of our Summer Thyme gin,
aged in an ex-chardonnay/sour beer cask. 48%. 15ml.

+Get a free 4 pack of mixers with any full size bottle purchase

G&T FLIGHT FOR 2

\$59

A selection of 3x 50ml pours of our gin,
served with ice, garnishes and tonic to share.

Melbourne Dry Gin / Strangelove No. 8 Tonic
Summer Thyme Gin / CAPI Dry Tonic
Blackthorn Gin / Fever-Tree Lemon Tonic

+Get a free 4 pack of mixers with any full size bottle purchase

MELBOURNE DRY GIN

MELBOURNE DRY
& TONIC / SODA \$12

GARNISHED WITH RUBY GRAPEFRUIT & ANISE MYRTLE.
SERVED WITH LONG RAY'S HOUSE TONIC OR SODA.

GRAPEFRUIT &
SAGE SPRITZ \$15

MELBOURNE DRY GIN SERVED W/ FEVER-TREE
GRAPEFRUIT SODA, SPARKLING WINE, RUBY
GRAPEFRUIT & SAGE.

HOT BUTTERED
GIN PUNCH \$20

MELBOURNE DRY GIN, YARRA VALLEY
BLACKBERRY JAM, ROSEMARY AND
CULTURED BUTTER, SERVED HOT.

AUSTRALIAN
NEGRONI \$20

MELBOURNE DRY GIN WITH MAIDENII
CLASSIC VERMOUTH (VIC) AND OKAR AMARO
(SA), SERVED OVER ICE WITH RUBY GRAPEFRUIT

SUMMER THYME GIN

SUMMER THYME & TONIC / SODA \$12

GARNISHED WITH LEMON PEEL & THYME.
SERVED WITH LONG RAY'S HOUSE TONIC OR SODA.

RASPBERRY & THYME SPRITZ \$15

SUMMER THYME GIN SERVED W/ CAPI LEMON SODA, SPARKLING WINE, RASPBERRIES & FRESH THYME

NEW YORK COLLINS \$20

SUMMER THYME GIN SERVED TALL WITH LEMON, SUGAR, FRESH THYME AND SODA SERVED WITH A FLOAT OF PINOT NOIR

DANDELION NEGRONI \$20

FORAGED DANDELION LEAF INFUSED SUMMER THYME GIN, SERVED OVER ICE WITH OKAR GOLD AMARO (SA) AND CHARDONNAY VERMOUTH (MORNINGTON)

BLACKTHORN GIN

BLACKTHORN
& TONIC / SODA \$14

GARNISHED WITH ORANGE & ROSEMARY.
SERVED WITH LONG RAY'S HOUSE TONIC OR SODA.

MANDARIN &
KAFFIR SPRITZ \$15

BLACKTHORN GIN SERVED W/ STRANGELOVE
MANDARIN SODA, SPARKLING WINE,
MANDARIN & KAFFIR LIME LEAF

A THORN TO
REMEMBER \$20

BLACKTHORN GIN AND MAIDENII CLASSIC
VERMOUTH (VIC) SERVED IN A MARTINI GLASS
WITH GRAPEFRUIT AND A HINT OF COFFEE

BLACKFOREST
NEGRONI \$20

BLACKTHORN GIN, SERVED OVER ICE
WITH RUBY BITTER APERIFIT (SA), MAIDENII
CLASSIC VERMOUTH (VIC), HURDLE CREEK
CACAO LIQUEUR (VIC) AND MARASCHINO
LIQUEUR, GARNISHED W/ CACAO NIB

BEER & WINE

FERMENTATIONS FROM FRIENDS OF OURS

BEERS

\$13

FEATURED BREWERY: STOMPING GROUND

LANEWAY LAGER
GIPPS ST PALE ALE
PASSIONFRUIT SMASH

WINES

\$14

FEATURED WINERY: HAHNDORF HILL (SA)

WHITE: GRUNER VETLINER
ROSE: TROLLINGER
RED: ZSA ZSA (CHILLED)

SPARKLING

\$13

FEATURED WINERY: UNICO ZELO (SA)

SPARKLING BLANC DE BLANC



MASTERCLASSES \$50PP

An intimate session where you'll get a sneak peek behind the scenes of our working distillery and taste our signature gins.

Masterclasses are a unique opportunity to learn about the distillation process, history and botanicals used in Patient Wolf.

Included:

A 45 minute, guided Masterclass

A tasting flight of our 3 gins

A Perfect Serve G&T or Spritz

Masterclasses run on Saturday and Sunday: 12pm, 2:00pm and 3:30pm

MARTINI CLASSES \$75PP

Learn the history, art and trick to making great martinis at home.

Let us take you through the history of the Martini, a tasting of both Gin and Vermouth and finish with a lesson on technique, garnishing and savouring, hosted by our bar team.

Included:

A guided tasting of 2 Gins and 3 Vermouths

A lesson on how to mix the perfect Martini

2x Martinis, made your way, by you

Launching soon. Follow us on Social Media for updates.

BOOKINGS UP TO 10 CAN BE MADE ON OUR WEBSITE
LARGER BOOKINGS CAN CONTACT US AT: INFO@PATIENTWOLFGIN.COM



GRAZING BOARDS \$40/\$60

REQUIRE BOOKING + 24 HOURS NOTICE

A selection of cheese, meat and charcuterie,
delivered daily from Bill's Farm, Queen Vic Markets.

Includes:

Hard, soft and blue cheese paired to our gins
A selection of charcuterie and antipasto
Quince, crackers and accompaniments

Boards start at \$40 and are dietary friendly.

Grazing Boards require booking on our website with 24 hours notice.

SPECIAL EVENTS

Would you like to host an event, tasting or function with us?
We'd love to see how we can accomodate.

Taking groups of 10 up to 100, we have plenty of beverage, catering and
experiences we can use to make your next event special.

Please get in touch at info@patientwolfgin.com