

MAD MONKEY

DISTILLERY

Est. 2020





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MAD MONKEY

DISTILLERY

BEER & CIDER

Shifty Lizard X MM 'Mad Lager' (TAP)	11
Brew Boys 'Maiden' Amber Ale (TAP)	12
Heaps Normal Quiet XPA 0%	9
Shifty Lizard Brewski Easy Ale 3.5%	10
Little Bang 'Sun Bear' Hazy Pale Ale	15
Little Bang 'Face Inverter' Super Sour	15
Suburban Brew #14 IPA	16
Lenswood Apple Cider	12

WINE

NV Palmetto Blanc de Blanc	13/55
'24 Alpha Box + Dice Pinot Grigio	13/55
'24 Alpha Box + Dice Grenache Rosé	13/55
'21 Riot Wine Co. Shiraz	13

SPIRITS

Saccharum + Cola or Piña Picante	13
Flora + Dry Tonic	13
Baked Apple + Ginger Beer or Ginger Ale	13
Dai Dai Cello + Grapefruit Soda	13
Coconut N Cane + Pineapple Juice	13
Lenswood Apple Vodka + Mixer	13
Mad Monkey Batch Premium Rum	20
Mad Monkey Cask Strength Rum	30

MONKEY CANS

Passionfruit Mojito	14
Dark & Stormy	14
Watermelon & Pineapple Vodka Seltzer	14

MAD MONKEY

DISTILLERY

COCKTAILS

Passionfruit Mojito \$19

Passionate fusion of zesty lime, refreshing mint, and sherbet, crafting a truly unique tropical blend

Espresso Rumtini \$22

MM Baked Apple, Cold Drip Espresso, Mr. Black Coffee Liqueur

Strawberry Daiquiri \$22

MM Saccharum, Threefold Raspberry Gin, Lime, Strawberry Puree

Paper Jet \$23

MM Whisky Cask Rum, Aperol, Amaro Nonino, Lime

Left Right Goodnight \$23

MM OP Queen's Cut Rum, MM Saccharum, Amaro Averna, Lime, Orange Juice, Orgeat

Piña Colada \$22

MM Coconut N Cane, MM Baked Apple, Cream of Coconut, Pineapple Juice, Lime

Spagliato Spritz \$22

MM Flora, IMD Ruby Bitter, IMD Scarlet Vermouth, Palmetto BDB, Orange Juice, Soda

Monkey Slipper \$22

MM Dai Dai Cello, Midori, IMD Mandeaux, IMD Auvert, Lime

MOCKTAILS

(V)

Tropical Paradiso \$13

Pineapple, Orange, Lime, Falernum, Ango Bitters

Virgin Pina Colada \$13

Coconut, Pineapple, Lime

Apple Mojito \$13

Apple, Lime, Mint, Soda

TAKEAWAY DRINKS

Bottles

Cane Spirits

Saccharum	\$70
Flora	\$75
Baked Apple	\$75
Coconut n Cane	\$75

Vodka + Liqueurs

Cane Vodka	\$45
Apple Vodka	\$65
Dai Dai Cello	\$75

Rums

Bespoke Release Whiskey Cask	\$135
Batch #3 Pinot Meunieur Cask	\$135
Batch #5 Double Barrel	\$110
Batch #6 Queen's Cut	\$135
Batch #6 Queen's Cut (Cask Strength)	\$175

Cocktail Cans

Passionfruit Mojito

Dark & Stormy

Watermelon, Pineapple & Vodka

4 pack \$29

Carton \$90

Mixed Carton & Four Pack option available

Choice of three
\$25

MAD MONKEY

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Tasting Board Deal
10% off selected bottle purchases.

CORE TASTING

1.5 Standard Drinks



Saccharum where we began, a cachaca style rum with notes of Anise, Mint, Green Peppercorns, Allspice a great entry level funky cane spirit.

Paired with Bickfords Cola or Mischief Brew Piña Picante



Baked Apple Think sticky caramelised apple and hazelnut with an underlying hint of smoke and spice. A mix of steeped and vapour infused botanicals, perfect to draw out the natural sweetness of the apple and cosy depths of spices.

Paired with Bickfords Ginger Ale or Ginger Beer.



Flora is delicate dance through the Australian Bush with wildflowers, gum trees, and summer warmth. A collection of all Native Ingredients.

Paired with Bickfords Dry Tonic Water



Coconut & Cane is an all natural creamy coconut, balanced with cane sugar and a hint of Native Blood Lime with Native Red Finger Limes serving as a crisp off the palate.

Paired with Pineapple Juice



Dai Dai is a Japanese Bitter Orange. We harvest these from our very own orchard at the distillery. Our take on a Limoncello, delicately balanced with Ginger and Lemongrass.

Paired with Mischief Brew Grapefruit Soda



'She'll be Apples' Vodka is a dangerously smooth vodka with subtle hints of Vanilla & Apple. We breathed new life into dead Lenswood cider kegs to create this expertly crafted vodka.

Paired with Mischief Brew Lemonade or Bickfords Dry Tonic.

Choice of Three
\$35



Tasting Board
Deal:
10% off selected
bottle
purchases.

PREMIUM RUM TASTING

Third Release Pinot Meunier Barrel

Aged in an Ex Pinot Meunier Barrel from our friends at Uraidla Wines. This Barrel was unique in the fact that it had all the amazing characteristics of Pinot Meunier plus a bunch of volatile acids that have combined to create a truly amazing rum. Normally these acids are treated like the death of a wine barrel but bringing them into the rum world, it has produced an incredible dram. A beast of a rum!

700ml | 44% ABV – 305 bottle batch

Bespoke Release Whiskey Cask

Aged in a 200L Ex-Whippersnapper 'Upshot' Australian Whiskey for 2 years and 5 months. Originally a love project to show guests how rum develops in an Australian Whiskey Barrel. Use of wild yeast combined with ale yeast blend, showcasing the spirit's funkiness and medicinal properties. Zero additives except reverse osmosis water to break back to bottle strength.

700ml | 45% ABV – 200 bottle batch

Fifth Release Double Barrel

This rum is a blend of a small 20L Seppeltsfield Tawny barrel and a 200L Ex-Whippersnapper corn whiskey barrel, which lost an incredible 38% to angel's share, resulting in a final ABV of 78.54%. The tawny barrel adds a touch of fruit and complexity to this outstanding rum.

700ml | 40% ABV – 311 bottle batch

Sixth Release Queens Cut

In crafting our signature rums, each distillation undergoes three meticulous cuts. First are the HEADS, the higher alcohols and esters that emerge early, followed by the HEARTS—the rich, flavourful core of the spirit. Lastly, the TAILS, carrying heavier, earthier notes, reminiscent of damp earth or wet dog, come through. While the heads and tails are set aside, they still hold a wealth of lighter esters and an abundance of prized hearts. We carefully collect these fractions from every run, and when a sufficient volume is amassed, they are redistilled to capture and refine these remarkable compounds into this vibrant, fresh spirit.

700ml 45% ABV – 166 bottle batch

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Available Thursday – Sunday

SMALL EATS

Mixed Nuts (GF, V, DF)	\$7
Corn Chips & Salsa (GF, V, DF)	\$9
Hot Chips (V, GF) W/ Tomato Sauce & Aioli	\$10
Pumpkin Arancini (V, GF)	\$14
Jalapeño Bites (Veg)	\$13
Mac & Cheese Croquettes (Veg)	\$13
Vietnamese Spring Rolls W/ Sweet Chilli Sauce	\$16
BBQ Rum Wings W/ Blue Cheese Sauce	\$16
Fried Chicken Ribs W/ Blue Cheese Sauce	\$16

BURGER & CHIPS

The Smash Burger \$21

Beef smash patty on Potato bun with onion, pickles, cheese and burger sauce.

Make it a double +4

Add Bacon +3

Gluten Free +2

The Chicken Burger \$22

Nashville Style fried chicken patty on potato bun with lettuce, tomato, pickled onion & cheese with Aioli sauce.

Make it a double +5

Add Bacon +3

The Veggie Burger \$22 (Veg/V0)

Veggie patty on potato bun with lettuce, tomato, pickled onion & cheese with Aioli sauce.

Gluten Free +2

Kids & Dessert

Nuggets & Chips – \$12

Zooper Dooper – \$2

Mayfair Bakery Cheesecake – \$8

(Veg)Vegetarian – (V)Vegan – (GF)Gluten Free – (DF)Dairy Free