

TASTING PADDLES

Gin + Liqueurs 20

A sample serve of our three different gins and your choice of one liqueur with matched mixers + garnishes

Can't choose? Try all six! 30

Dark Spirits 40

Sample serves of our Angel's Share whisky and Cut the Tux brandy with matched mixers - ask us for today's selection

THIRSTY THURSDAY

FROM 4PM



\$7 craft beers

\$10 G+T's



OTHER THINGS

Imbue Spirit + Mixer

Pick your poison! Served with a paired tonic/mixer + garnish

Gin/Liqueur 14

Whisky/Brandy 18

Beer/cider 10

See display/ask us for today's selection

Wine 16

Prosecco / Pinot Grigio / Rose´ / Shiraz / Pinot Noir (200ml bottle)

Tipsy Spider from 20

A boozy take on your fave childhood treat made with local Boca Gelato - ask us for today's flavours!

COCKTAILS

Closing Time (VG) 20

Sub-urban gin, vermouth, pickle brine

Lady Midnight (VG) 20

Sub-urban gin, Bittersweet aperitivo, sweet vermouth

Dirty Chai (V) 20

All Seasons gin liqueur, coffee, wattleseed

Wizz Fizz (VG) 20

Sunflower Vodka, lemon, yuzu sherbet

Citrus Twist Margarita (VG) 20

Citrus Agave spirit, mix of seasonal citrus juice (blood orange, mandarin etc.) Tajin

Butter Beer (VG) 22

Maize Whisky, macadamia, cacao, cola

Grin + Pear It (VG) 20

Gold rum, spiced pear, ginger beer

Road Fruit Pie (VG) 20

The Journey gin, apple, damson, cinnamon

BOOZE FREE

Fair Pear (VG) 13

Spiced pear puree, green tea, ginger beer

No-Through Road Fruit Pie (VG) 13

Apple, damson, cinnamon sugar

Softdrinks 5

Cola/grapefruit/ginger beer/lemonade

Living Koko 7.5

Penina cacao infused amber ale

Mischief Brew 7.5

Aperitivo Spritz



SNACKS

Picnic Paddle 25 for 1
44 for 2

A changing selection of charcuterie, cheese and accompaniments served with sourdough/crackers - ask us for today's offerings!

(V/VG/GF alternatives available)

Chicken Liver Pate 20
with Boozy Damson Preserve + bread
(V/GF alternatives available)

Salt Cured Olives 6.5
with spent gin botanicals
(VG, GF)

Chappy's Chips 7.5
Sea Salt or Dill Pickle (VG, GF)

Torres Black Truffle Chips 7.5
(VG, GF)

Popkins Popcorn 8.5
Blue Cheese + Fig (V, GF)
Cheddar + Chilli (V, GF)
Espresso Caramel (VG, GF)

Wondersnack Nuts 7.5
Maple duck fat or spicy miso
(GF) (VG, GF)

Dark Chocolate Geo-heart 7
Filled with French 75 marmalade,
custom made for us by Cocoa Oven
(VG,GF)

V vegetarian VG vegan GF gluten free

ABOUT US

Imbue Distillery brings you spirits rich with flavour and imbued with the story of us, founders Mel & Mick Sheard. Our good friends Luke + Nikki joined the Imbue family in 2019 and bring much needed logic to our hair-brained plans!

Combined we share 60 years experience in Melbourne's food industry from retail to wholesale, bakeries, catering & hatted restaurants.

We're not afraid to play with flavours and push the boundaries to bring you both new and nostalgic experiences from our distillery in Research.

HAD A 5 ☆ TIME WITH US?

Please leave us a google review!

Want to stay in good spirits?

Use the QR code to join our mailing list + be the 1st to know about our upcoming events + product releases!



**imbue
distillery**

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**WANDER
NORTH**

