

Welcome to 1907.

Here, we are dedicated to bringing you an extensive, yet selective range of the world's best cocktails, beers, spirits and wines with an emphasis on quality rather than popularity or price. Our aim, quite simply, is to provide an out of the ordinary nightlife experience for our guests, and to give you the chance to try new and different drinks from around the globe. Should you feel overwhelmed or unsure, please do not hesitate to ask for help. Our team of highly experienced bartenders will be happy to create your perfect cocktail or help you select from our extensive and varied drinks list.

Our cocktail list is divided into three sections. For those yet to dine this evening, you may wish to choose from our Aperitif section. Aperitifs (derived from the Latin *aperire*, to open) are designed to cleanse and stimulate the palate and to increase your appetite for the meal ahead. Mostly dry in flavour, many are classics from the Prohibition and before. For those after richer and fruitier flavours, choose from our Contemporary section, prepared with the freshest fruits and finest spirits for some modern day classics and some of our own creations. Finally, for those who have eaten (or simply have a sweet tooth), select from our Dessert section, where an emphasis on chocolate, ports and dark spirits will help satisfy your late night cravings.

Like cooking, creating a good cocktail is a matter of combining the finest ingredients with the most thorough techniques - it takes a few minutes to prepare a good drink. We assure you that it's worth the wait.

"If you drink, don't drive. Don't even putt."
~ Dean Martin

Please enjoy your alcohol responsibly.

If you would like a photocopy of our cocktail list to take home, please ask your server.



Aperitifs

“The decline of aperitifs may be one of the most depressing phenomena of our time.”
~ Luis Bunuel.

Bellini

Muddled fresh peach, prosecco, crème de peche.

Invented in Harry's Bar in Venice, the name stems from a colour used by 15th century artist Giovanni Bellini in one of his paintings (the exact painting and the subject are still disputed). In keeping with the Italian theme, we favour prosecco over other sparkling wine.

Hemingway Daiquiri

Matusalem Platino rum, maraschino liqueur, grapefruit juice, lime juice.

Named after the greatest of all Drinkers, the Hemingway was invented in Cuba at one (of many) of the great man's favourite bars, the El Floridita hotel. Tart yet complex, this is always a bartender's favourite.

Aviation

Plymouth gin, maraschino liqueur, lemon juice.

Extremely tart, this classic is perfect to reset the palate after a hot day. Crème de violette can also be added for an interesting twist.

Jack Rose

Victor Gontier Calvados, pressed lemon, home made grenadine.

Named after (or possibly invented by, depending on which version you believe) the infamous hit man Jack Rose of Newark in 1931.



The Martini

Premium gin or vodka, Noilly Prat vermouth, stirred, not shaken.

The most famous and popular of all cocktails, the martini's origins are alas lost in time, but most sources attribute its beginning to the mid-eighteenth century. Like many great cocktails, its popularity was cemented during the Prohibition and has been drunk by such legendary figures as Ernest Hemingway, Cary Grant and F. Scott Fitzgerald. After the repeal of the Prohibition laws, Franklin D. Roosevelt is said to have personally mixed the first legal Martini in the White House himself. Like most classic recipes, the Martini is a very simple drink that belies its complexity. A dash of dry vermouth and a generous serve of vodka or gin, served extremely cold with olives or lemon twist and you have the world's quintessential cocktail. When referring to the 'dryness' of the martini, we are simply referring to the quantity of vermouth - the drier the drink, the less vermouth used. Churchill famously drank his with no vermouth whatsoever allowed near the drink. Instead, the vermouth bottle was held so the sun's rays could shine through onto his martini – this was considered quite sufficient. Others prefer to drink their martinis 'wet' or with a slightly larger dash of vermouth, thereby smoothing the taste of the spirit. The olive lovers among you may wish to try your martini 'dirty', where two spoons of olive brine are added for extra punch. Other variations include the Gibson, where pickled onions are substituted for olives, or the Gimlet, where lime cordial sweetens the mix. The choice is entirely yours.

Vodka:

Belevedere
Grey Goose
Luksusowa
Original Polish
Wyborowa Exquisite
Stolichnaya Elit

Gin:

Plymouth
Bombay Sapphire
Lark Pepperberry
Millers
Tanqueray No. 10
Hendricks



Vesper Martini

Tanqueray No. 10 gin, Grey Goose vodka, Lillet – shaken, not stirred.

Invented in Ian Fleming's debut James Bond novel and recently popularised by the big screen release of *Casino Royale*, this is the perfect drink for those torn by the martini's eternal dilemma: gin or vodka?

Martinez

Cinzano Bianco, Plymouth gin, maraschino juice, bitters.

One of the many forerunners to today's martini, the Martinez was originally sweetened to hide the impurities of the gin. Today this classic is simply more suitable for those looking for an easier drinking aperitif.

Smoky Martini

Luksusowa vodka, Laphroig single malt whisky, stirred and served straight up.

A favourite of James Dean, this takes the vodka martini and adds interesting depth to it with smoky single malt scotch.

Negroni

Bombay Sapphire gin, Campari, Cinzano Rosso, served on the rocks.

Perhaps the mostly perfectly balanced of the aperitifs, the combination of the Rosso's sweetness and Campari's bitterness are lengthened and lifted by the aromatic nature of the gin, and rounded off perfectly with a wedge of orange. Similar to another Italian classic, the Americano- simply skip the gin and top with soda.

Satan's Whiskers

Tanqueray No. 10 gin, Noily Prat, Cinzano Rosso, pressed orange juice, Grand Marnier or Cointreau. Be warned, this one packs a punch.



El Presidente

Matusalem Gran Reserve rum, Cinzano Rosso, and with a dash of our own orange bitters. Served straight up. Originally earning its acclaim in Cuba during the Prohibition, this cocktail was named in honor of President Gerardo Machado and quickly became the preferred drink of the Cuban upper class.

Blood & sand

Chivas Regal whisky, Cherry Heering brandy , Cinzano Rosso, hand pressed orange juice, served straight up. Created in 1922 for the film premiere of the same name which starred the eras most successful Hollywood actor, Rudolph Valentino.

Manhattan

Premium whisky, vermouth, bitters. Served sweet, dry or perfect.

For those who are tempted by the martini but prefer darker spirits, this is the drink for you. The Manhattan can be served three ways: sweet with Cinzano Rosso, dry with Noilly Prat, or perfect with a balance of the two. The heavy taste of the whisky combines with the vermouth to give a cocktail of rich complexity. We recommend following tradition and enjoying your Manhattan with rye whisky, although an interesting variation, the Rob Roy, is made by substituting scotch.

Canadian Club 12 y. o.
Makers Mark
Chivas Regal
Basil Hayden
Woodford Reserve



1907 Contemporary List – Seasonal for Autumn 2008

Norma Jean

Hendricks rose and cucumber gin, shaken with our own lemon and juniper berry sorbet, a touch of crisp mint and a lashing of crème de peche, served deliciously over crushed ice.

Saffron Pear & Cardamom Daiquiri

A generous serve of Appleton VX rum, Poire William, mixed with our homemade poached saffron and cardamom pear puree and fresh lime. Shaken and served straight up.

La Vie en Rose

Fresh watermelon with lightly pressed sage, shaken with Luksusowa vodka, pomme verte and a dash of Bombay Sapphire, married with rose syrup and elderflower. Shaken and served refreshingly tall.

Blush

Ruby red grapefruit dusted with Campari sugar, burnt and muddled with fresh lemon thyme. Shaken with citrus juices, Belvedere vodka, Tuaca liqueur and a dash of Aperol, and served straight up.

Blood Plum Margarita

Ripe blood plums pressed gently with Asian peppercorns, Gran Centenario plata tequila, Massenez griote dark cherry liqueur and hand squeezed citrus, served straight up with a Grand Marnier float.



Sloe Movement

A national cocktail competition winning drink. Quince jam coupled with Gabriel Boudier sloe gin, Eau de Coing, Grand Marnier, homemade orange bitters and hand squeezed lemon juice, served martini style with a flamed orange zest.

Sourpuss

Muddled ruby red grapefruit and fresh pomegranate, Tanqueray No. 10 gin, crème de violette, pressed lemon, crowned with Pama liqueur. Served over crushed ice and sweetened to taste.

Citral iced tea

Muddled green apple, kaffir lime and lemongrass syrup, shaken with 10 Cane rum, Massenez pomme verte and elderflower, balanced with citrus and served long over ice with grated cinnamon.

Ava Adore

Wild hibiscus juice with fresh passionfruit and mint, Havana blanco and crème de mure. Served very tall over crushed ice.

Pinata

Pressed pineapple with agavae syrup, Mount Gay rum and Tuaca, with a dash of crème de gingembre and balanced with freshly squeezed citrus. Served martini style.



Mandarin & Ginger Sidecar

A twist on the classic, originally invented in the Paris Ritz during The Great War. Fresh muddled mandarin balanced with ginger, shaken with Grand Cru cognac, Cointreau and squeezed lemon. Served straight up.

Cadillac Margarita

Essentially a deluxe margarita. A generous splash of 1800 Anejo tequila, Cointreau, Grand Marnier and a whole muddled lime, served in a sea salt rimmed glass.

Bramble

A modern classic from legendary London bartender Dick Bradsell. Tanqueray No. 10 gin, crème de mure, pressed fresh blackberries, hand squeezed lemon juice, shaken and served over ice.

Lychee and Lavender fizz

Gekkeikan sake, a splash of crème de gingembre, shaken with lychee and lavender sorbet and topped with prosecco. Served *ala flute*.



Dessert Cocktails

"Life is uncertain – have dessert first."

~ Ernestine Ulmer.

Limon Meringue

Limocello, Belvedere vodka, Licor 43 and kaffir lime syrup shaken with fresh lime and topped with burnt Italian meringue.

Snap dragon

Raisin and dark chocolate infused Bacardi 8 year old rum, with Massenez walnut liqueur, crème de cacao and cinnamon syrup, shaken and served straight up with a sprinkle of our finely grated European chocolate.

Orange and Chocolate Martini

Luksusowa vodka, Licor 43 and crème de cacao stirred lovingly, served straight up with a Grand Marnier rinse.

Eastern Old Fashioned

Canadian Club 12 year old rye whisky, quince liqueur and chamomile liqueur, stirred and served over ice.

Rum Sazerac

Appleton VX rum and bitters served chilled in an absinthe rinsed glass.

Originally created in New Orleans with cognac, after the Louisiana Purchase the trend moved towards the more locally produced bourbons. We prefer ours with rum, as it adds further depth and complexity, but don't hesitate to ask for the more traditional recipe.

Mexican Old Fashioned

Herradura Anejo tequila, muddled orange, vanilla sugar, freshly grated cinnamon, stirred and served over ice.



Wines

"Bacchus has drowned more men than Neptune."

~ Giuseppe Garibaldi

O'Leary Walker Polish Hill Riesling 2007	Clare Valley, SA
St Clare Sauvignon Blanc 2006	Marlborough, NZ
Lenton Brae Semillon Sauvignon Blanc 2007	Margaret River, WA
Reeves Point Chardonnay 2006	Adelaide Hills, SA
Sanctuary Point Pinot Gris 2007	Marlborough, NZ

Yering Station Pinot Noir 2006	Yarra Valley, VIC
Terlato & Chapoutier Shiraz Viognier 2006	Pyrenees, VIC
Irvine Springhill Merlot 2004	Eden Valley, SA
Richmond Grove Cabernet Sauvignon 2002	Coonawarra, SA
Torbreck Woodcutters Shiraz 2006	Barossa Valley, SA

All wines by the bottle are available from our restaurant wine list, please ask your server.

1907
BAR

Champagnes and Sparklings

"Remember gentlemen, it's not just France we're fighting for, it's Champagne!"
~ Winston Churchill

Carpene Malvolti Prosecco
Piper Heidsieck
Ruinart Blanc de Blanc
Bollinger Special Cuvee
Dom Perignon 1999
Krug Grande Cuvee
Dom Perignon Enotheque 1983
Dom Perignon Enotheque 1976
Dom Perignon Enotheque 1971

Veneto, Italy.
Reims, France
Reims, France
Ay, France
Épernay, France
Reims, France
Epernay, France
Epernay, France
Epernay, France

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Beers

"Beer is proof that God loves us and wants us to be happy."

~ Benjamin Franklin

Trumer Pilsner	Austria	4.9%
Tiger Beer	Singapore	4.8%
Weihenstephan Heffe Cloudy Wheat Beer	Germany	5.4%
Rogers	Fremantle	3.8%
Lefte Blonde	Belgium	6.6%
Samuel Smith India Pale Ale (550ml)	England	5%
Duvel (330ml)	Belgium	8.5%

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