

Seasonal Serves

How to build each seasonal serve, front of house.



Cucumber & Mint Lemonade

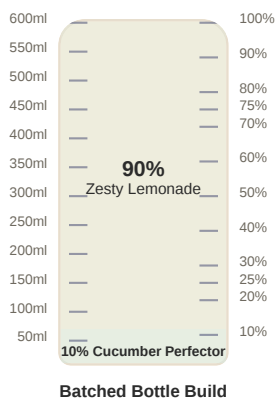
Crisp, refreshing blend of zesty lemon, cooling cucumber, and fragrant mint, for a clean, revitalising homemade-style lemonade.

INGREDIENTS PER SERVE

50ml Cucumber & Mint Lemonade Bottle Build

150ml Soda Water

Method: Build · Glass: Highball · Ice: cubes · Garnish: Mint Sprig, Cucumber Slice



TASTE



One base. More menu options.

All using Zesty Lemonade.

Chilli & Mango Lemonade

Add Soda Water

Raspberry Lemonade

Add Soda Water

Zesty Lemonade

Add Soda Water



Lychee & Cherry Sake-tini

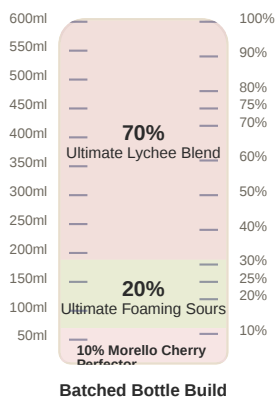
Delicate and floral with a juicy cherry tartness, paired with smooth, gentle rice notes from the sake.

INGREDIENTS PER SERVE

100ml Lychee & Cherry Sake-tini Bottle Build

50ml Sake

Method: Shake & Strain · Glass: Coupe · Ice: none · Garnish: Cherry, Edible Flower



TASTE



One base. More menu options.

All using Ultimate Lychee Blend.

Lychee Martini

Add Vodka



Frozen Strawberry Margarita

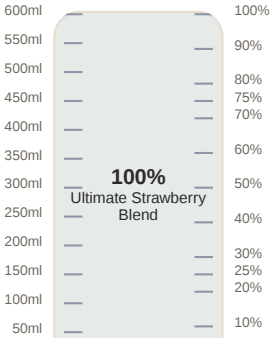
Smooth and slushy, sweet and tangy, blending flavours of ripe strawberry, lime and Tequila.

INGREDIENTS PER SERVE

100ml Frozen Strawberry Margarita Bottle Build

50ml Tequila

Method: Blend · Glass: Coupe · Ice: blended · Garnish: Strawberry



Batched Bottle Build

TASTE



One base. More menu options.

All using Ultimate Strawberry Blend.

Frozen Strawberry Daiquiri

Serve as it pours



Passion Fruit Martini

Bold, modern classic known for its vibrant tropical flavours and a subtly indulgent edge.

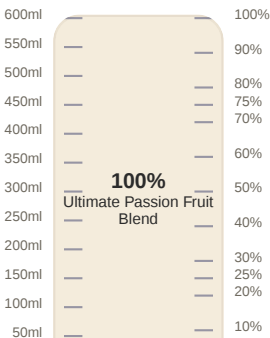
INGREDIENTS PER SERVE

100ml Passion Fruit Martini Bottle Build

50ml Vodka

50ml Prosecco

Method: Shake & Strain · Glass: Coupe · Ice: none · Garnish: Dehydrated Lime, Edible Flower



Batched Bottle Build

TASTE





Smoked Pineapple Punch

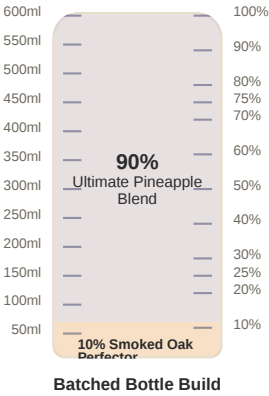
A Smoked Pineapple Punch is a tropical yet earthy cocktail that perfectly blends rich, sweet fruit with deep, smoky undertones.

INGREDIENTS PER SERVE

100ml Smoked Pineapple Punch Bottle Build

50ml White Rum

Method: Shake & Strain · Glass: Rocks · Ice: cubes · Garnish: Pineapple Wedge Leaf



TASTE



One base. More menu options.

All using Ultimate Pineapple Blend.

Pineapple Ginger Mojito

Add Soda Water, White Rum

Tropical Picante

Add Iced Tea

Zombie

Add Golden Rum