three little birds distillery

SIGNATURE COCKTAILS

handcrafted with our award-winning gins

Mulled Gin $18
Signature Gin, apple juice, cinnamon, cloves, orange juice, ginger & juniper berries. Served hot.

Moonlight $22
Blackbird Coffee Gin, tequila, chocolate liqueur, maple syrup & a cream float. Served straight up.

Riesling Gimlet $22
Riesling Gin, fresh lime juice & sugar syrup. Served straight up.

Riesling Old Fashioned $22
Navy Strength Gin, Riesling Gin, sugar & orange bitters. Served short.

Bramble Sour $22
Bramble Gin, fresh lemon juice, egg white & sugar syrup. Served straight up.

Very Berry Good $22
Bramble Gin, Baileys, chocolate syrup & berry puree.

Strawberry Myrtle $22
Signature Gin, muddled lime & strawberries, lemon myrtle syrup. Served short.

Espresso Martini $22
Blackbird Coffee Gin, espresso shot & sugar. Served straight up.

Bramble Bush Mojito $22
Bramble Gin, muddled lime & mint, sugar syrup. Served long over ice.

Chuckles $22
Navy Strength Gin, fresh lime, lemon myrtle syrup, fresh mint & ginger beer.

Barrel Aged Negroni $22
Signature Gin, Campari & Antica Formula. Served short.

Crème de Gin $22
Limoncello, Riesling Gin, cream, lemon & burnt sugar.

Cubano $22
Blackbird Coffee Gin, rum, cherry brandy & chocolate bitters.

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COCKTAIL JUGS

to share · $50 each

Ginger Gin Gin $50

Navy Strength Gin, fresh lime & mint, lemon myrtle syrup, topped with ginger beer.

Strawberry Gin Smash $50

Signature Gin, strawberries, fresh lime & fresh mint, topped with soda.

Elderberry Spritz $50

Bramble Gin, elderflower cordial, fresh lemon juice & cucumber, topped with lemon soda.

Pimm's $50

Signature Gin, Pimm's, mint, cucumber & strawberries, topped with lemonade.

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GUIDED GIN TASTING FLIGHTS

Sip, Savour & Discover

Ready to take your tastebuds on a botanical adventure? Our guided flights are your backstage pass to the art of gin making — we'll walk you through our distilling process, the botanicals we use, and the flavour profiles of our handcrafted gins. Seven award-winning expressions, every one a medal-winner at the Australian Gin Awards.

THREE-GIN TASTING · $25
add an extra gin for just $10

SIGNATURE — G&T $15
43% ABV · *Mediterranean tonic*

NOSE Bright citrus aromas with a hint of floral sweetness and a touch of juniper.
PALATE A balanced blend of zesty lemon myrtle, earthy coriander and a soft herbaceous undertone.
FINISH Crisp and clean with lingering citrus and a whisper of spice.
BOTANICALS
Juniper, coriander, orris root, cassia, pepper berry, strawberry gum, lemon myrtle, Geraldton wax, lemon peel, vanilla.

NAVY — G&T $16
58.9% ABV · *Indian tonic*

NOSE Bold juniper-forward aroma with a burst of fresh lime and subtle peppery notes.
PALATE Full-bodied and rich, with intense citrus, warm spice and a creamy mouth feel.
FINISH Long and warming, with a smooth, slightly peppery aftertaste.
BOTANICALS
Juniper, coriander, cardamom, cassia, star anise, lavender, lemon myrtle, Geraldton wax, orange zest, lime zest, ginger.

BRAMBLE — G&T $15
20% ABV · *Lemon soda*

NOSE Ripe berry sweetness with a touch of citrus and floral hints.
PALATE Juicy blackberry and raspberry dominate, balanced with a zesty lemon tang and a touch of juniper.
FINISH Soft, fruity and refreshing with a gentle tartness.
BOTANICALS
Juniper, coriander, orris root, cassia, pepper berry, strawberry gum, lemon myrtle, Geraldton wax, lemon peel, vanilla, blackberries.

BLACKBIRD — G&T $15
35% ABV · *Dark soda*

NOSE Aromatic roasted coffee beans with a hint of vanilla and chocolate.
PALATE Bold coffee flavours with a creamy texture, balanced by juniper and subtle hints of caramel sweetness.
FINISH Smooth and rich, with a satisfying coffee bitterness.
BOTANICALS
Juniper, coriander, licorice root, vanilla bean, cacao nibs, orange zest, agave.

RG23 RIESLING — G&T $16
32.7% ABV · *Ginger beer*

NOSE Bright and floral with notes of citrus and a light, fruity aroma reminiscent of Riesling wine.
PALATE Delicate and crisp, with hints of green apple, lime and soft blossom.
FINISH Lightly sweet and refreshing, with a gentle wine-like acidity.
BOTANICALS
Juniper, coriander, orris root, cassia, pepper berry, strawberry gum, lemon myrtle, Geraldton wax, lemon peel, vanilla.

SG23 SHIRAZ — G&T $16
37.3% ABV · *Lemon soda*

NOSE Vibrant red berries and dark fruit with a hint of spice.
PALATE Rich and velvety, with notes of ripe shiraz grapes, juniper and subtle oak.
FINISH Smooth and lingering, with a touch of sweetness and spice.
BOTANICALS
Juniper, coriander, orris root, cassia, strawberry gum, lemon myrtle, lemon peel, Geraldton wax, vanilla, licorice root, pepper berry.

Every tasting includes 20ml pours of each chosen gin, perfectly matched mixers & garnishes, ice, and expert guidance. Take $25 off any 700ml bottle when you buy after your tasting.

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PIZZAS

from the Three Little Birds kitchen

Classic Margherita (v) $27
Sugo, fior di latte, basil.

Mushroom (v) $27
Mozzarella, creme fraiche, garlic mushrooms.

Giardino (v) $27
Sugo, mozzarella, tomato, garlic mushrooms, jalapenos, rocket, feta.

Pepperoni $28
Sugo, mozzarella, pepperoni, chilli, basil.

Quattro Meats $28
Sugo, mozzarella, pepperoni, bacon, beef meatballs, Barossa smoked ham, capsicum, caramelised onion.

Three Little Birds Special $28
Sugo, mozzarella, pepperoni, mushrooms, tomatoes.

Ham & Pineapple $27
Sugo, mozzarella, fresh pineapple, Barossa smoked ham.

Garlic Prawn $28
Mozzarella, rose sauce, garlic prawns, chorizo, capsicum, caramelised onion, peri peri drizzle.

Prosciutto $28
Sugo, mozzarella, prosciutto, pear, rocket, balsamic glaze.

Garlic Pizza (olive oil & garlic) $10 · Add Cheese +$5

(V) vegetarian · all prices in AUD · gluten-free base +$3

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THE SIDES

to share

Olives $9
Mixed olives.

Fish Tacos (2) $18
Beer battered fish, gin salsa, charred pineapple.

Sweet Corn Ribs (v) $16
Fried sweet corn, paprika, onion & garlic salt, lime.

Fries (v) $10
Shoestring fries, salt.

House Made Mushroom Arancini (3) (v) $20
Swiss brown mushrooms, rice, parmesan.

Smashed Potatoes (v) $16
Fried smashed potatoes, saltbush & vinegar.

Loaded Smashed Potatoes (v) $20
Saltbush & vinegar, sour cream, mozzarella, bacon.

Caprese Salad (v) $15
Fior di latte mozzarella, cherry tomato, basil.

Rocket Salad (v) $15
Rocket, red onion, parmesan, pear, balsamic glaze.

Garlic Prawns $20
Sizzling garlic prawns, lemon, crusty bread.

Fish n Chip Basket $23
CVBC beer battered fish, chips, tartare sauce, lemon.

TO FINISH

Churros (6) $15
Vanilla bean ice cream, caramel sauce.

Mulled Gin $18
Signature Gin, apple juice, cinnamon, cloves, citrus.

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