

Etymon Cocktail Specials

We challenged our front & back of house team members, across our entire hospitality group, to create an original cocktail using Australian craft products from Vanguard Luxury Brands. We had 30 team members participate with 3 winning cocktails making it onto our group's cocktail lists for the month of April.

Yuzu & Mango Martini 26
Four Pillars Fresh Yuzu Gin, OSCAR.697 mango washed vermouth, sherry, saline served with chocolate olive

Created by Rhiann Mead, Head Pastry Chef at The Charles

Pandan Effect 26
Four Pillars Rare Dry Gin, Aether vodka, clarified coconut and pandan milk, citrus Garnished with Pandan Leaf

Created by Sami Sojib, Bartender at TIVA

Pickles Back 28
Beefjät-washed The Gospel Rye Whiskey, quindilla shrub served with pickled oyster and chilli oil

Created by Leo Wurtz, Sous Chef at Poetica

Try them out, post to your story & tag us on instagram to be in the running to win a \$250 Four Pillars Lab Voucher to use at the Sunny Hills location.

@thecharles.sydney | @tiva.sydney |
@poetica.sydney | @loulou.sydney

Winner to be announced on the 1st of May.

poetica

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LUXURY BRANDS

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