

**BUSBY**  
PRIVATE DINING

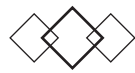
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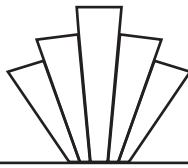
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.DRINKS MANUAL.

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Busby Private Dining, is a bespoke space, named in honour of John Busby, an early Australian visionary responsible for bringing clean and reliable water to Sydney. Busby's Bore was built in 1830 and was Sydney's sole source of water until 1859.

Tucked away under Riley St Garage, Australia's first full service garage, lies, a warm, comfortable, knocked back interior cleverly designed by Alexander & Co to reflect the mechanic's workspace. Rough walls & industrial lighting, combined with luxurious leathers in muted tones are contrasted against bright tiles and worn down timber workbenches to set the tone of classy but comfy, exclusive yet relaxed private dining experience.

Perfect for those looking for a private setting, suitable for intimate events, product launches, long lunches or even business meetings, Busby Private Dining transforms into the ultimate event space.

With a private bar in the room, we've developed a premium locally sourced beverage menu, which will ensure your guests in attendance are offered only the best and with a bespoke cocktail list taking inspiration from Sydney's original water source – Busby's Bore.

Award Winning Group Executive Chef Regan Porteous and his team have created a dining experience that is unlike anything we've provided before, and we're always welcome to collaborations and rise to the challenge in creating bespoke culinary adventures and experiences for you and your delegates.

Busby Private Dining, truly revolutionising the way in which we entertain here in Sydney, even the world.

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# .SPIRITS.

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## RUM

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Bati White	10
Kraken Spiced	11
Diplomatico Reserva Exclusiva	16
Ron Zacapa 23	19

## GIN

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Beefeater	10
Hendricks	14
Sipsmith	14
Archie Rose Signature Dry	12
Archie Rose Distiller's Strength	14

## SCOTCH

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Johnnie Walker Black	11
Johnnie Walker Blue	35
Chivas Regal 12yo	11
Laphroaig 10yo	16
Dalmore 12yo	17
Aberlour A'bunabh	20
Laphroaig Triple Wood	21
Highland Park 18yo	31

## VODKA

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Russian Standard	10
Belvedere	13
Archie Rose Original	13
Grey Goose	15

## TEQUILA

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El Jimador Blanco	10
El Jimador Reposado	12
Patron Silver	13
Patron XO	13
1800	14

## WHISKY

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Maker's Mark	10
Jack Daniel's	10
Hakushu Distiller's Reserve	16
Yamazaki 12yo	26
Redbreast 15yo	27
Archie Rose White Rye	13



# .COCKTAILS.

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## ESPRESSO MARTINI | 20

*The drink we know today as the Espresso Martini started life as the far more fittingly titled Vodka Espresso. Created in 1983 by Dick Bradsell at the Soho Brasserie, London for a customer who'd asked for a drink to "wake her up, and f@@k her up."*

## SOUTHSIDE | 19

*Its origins are subject to speculation. It has been proposed that it gets its name from either the South Side district of the city of Chicago, Illinois, or from the Southside Sportsmen's Club on Long Island. The drink may have been the preferred beverage of Al Capone, whose gang dominated Chicago's South Side.*

## NEGRONI | 19

*The most widely reported version of this drink's origin is that it was invented at Caffè Casoni in Florence, Italy in 1919. Legend tells that Count Camillo Negroni asked his friend, bartender Forso Scarselli, to strengthen his favourite cocktail – the Americano – by replacing the soda water with gin.*



# .COCKTAILS.

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## OLD FASHIONED | 19

*James E. Pepper, bartender and esteemed bourbon aristocrat, was said to have invented the drink in Louisville, before he brought the recipe to the Waldorf-Astoria Hotel bar in New York City. This is supposedly where the old-fashioned was born.*

## MARGARITA | 19

*One of the earliest stories is of the Margarita being invented in 1938 by Carlos "Danny" Herrera at his restaurant Rancho La Gloria, halfway between Tijuana and Rosarito, Mexico. Created for customer and former Ziegfeld dancer Marjorie King, who was allergic to many spirits, but not to tequila.*

## JUNGLE BIRD | 19

*The Jungle Bird is rumoured to have been created in the late 1970s at the Kuala Lumpur Hilton. With a base of Jamaican or blackstrap rum, the Bird is more bracing due to the addition of bitter Campari.*

*After a specific cocktail? Ask our bartender to create your drink of choice!*

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# .ARCHIE ROSE COCKTAILS.

## .BUSBY'S BORE.

*The flow of water through the pipes to the Ponds in the Botanical Gardens*  
Busby's Bore was a water supply system designed by John Busby that brought water from the reservoir at Centennial Park to the city in the 1800s.

Inspired by Busby's Bore and local history, please enjoy this selection of cocktails created in conjunction with our friends at Archie Rose.

**ARCHIE ROSE**  
DISTILLING CO.

### MOORE PARK SPRITZ | 18

A nod to Charles Moore; botanist, and one time director of the Royal Botanic Gardens, this floral spritz combines Archie Rose Signature Dry Gin with Jasmine, Elderflower, white vermouth and a splash of citrus. Refreshing and delicate - the perfect summer spritz.

### FLINDERS' NAVY GROG | 18

Matthew Flinders was the first man to identify Australia as a continent, discovered many of it's most famous landmarks, and never named one after himself; so we named a drink after him! Archie Rose Distiller's Strength Gin, Aperol, Grapefruit oleo, citrus. Sweet, bitter, tangy and delicious.

### BUSBY'S BORE | 18

Our tribute to our namesake - our Old Pal John Busby. Busby's son James was the first man to bring grapevines to Australia - the father of the Australian wine industry. To celebrate him, we've mixed Archie Rose White Rye, Regal Rogue Australian dry vermouth, sherry and amaro. Short, stirred and stiff - chin chin!

### LANG ROAD ICED TEA | 18

This curious twist on the Long Island Iced Tea blends Archie Rose Signature Dry Gin, Vodka, White Rye and Virgin Cane Spirit with citric acid and cola essence. Looks like water, but packs a punch!

### TAYLOR SQUARE SOUR | 18

Named for Former Lord Mayor and timber merchant Allen Taylor, this Daiquiri variation combines Archie Rose Pure Cane Spirit, Taylor's Velvet Falernum, RSG pineapple shrub, sandalwood and coconut water.

SIZE 5' x 4'  
LENGTH 12.000 ft  
COST - CONVICT LABOUR £24.000



# .WINES.

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## SPARKLING & CHAMPAGNE BTL

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NV Laurent Perrier "La Cuvee", Champagne, France	115
2018 Palloncino Prosecco, Murray Darling, SA	60

## ROSÉ BTL

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2017 Chateau Sainte Marguerite 'Grande Reserve' Rosé, Provence, France (1.5L)	180
2017 Chateau Sainte Marguerite 'Symphonie', Provence, France (3L)	500
2017 The Hedonist Sangiovese Rosé, McLaren Vale, SA	65
2016 Domaine La Chapelle Rosé, Provence, France	77

## WHITE BTL

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2017 Ngeringa Growers, Sauvignon Blanc, Adelaide Hills, SA	64
2017 Lucky's, Pinot Grigio, Hunter Valley, NSW	55
2017 Big Easy Radio, Fiano/Vermentino, Langhorne Creek, SA	75
2017 Becker Wines Chardonnay Hunter Valley NSW	69
2017 Earths End, Sauvignon Blanc, Marlborough, NZ	66
2017 Goon Tycoons, Riesling, Margaret River, WA	80
2016 Pyramid Valley 'Sutherland-Till' Chardonnay, North Canterbury NZ	120
2012 Coup de Genie, Grand Cru Chablis, Chablis, FR	180
2016 Lieu Dit Chenin Blanc, Santa Ynez Valley, California	125
2017 Garden of Earthly Delights, Riesling, Heathcote, VIC	105



# .WINE & BEER.

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RED	BTL
2017 Henrietta, Shiraz, Heathcote, VIC	68
2016 Hedonist, Cabernet Sauvignon, McLaren Vale, SA	73
2017 Ngeringa Growers, Pinot Noir, Adelaide Hills, SA	82
2015 Pas des Roche, Grenache, Côtes du Rhône, FRA	66
2017 Lucky's, Syrah/Pinot Noir, Hunter Valley, NSW	55
2017 Ngeringa Growers, Shiraz, McLaren Vale, SA	64
2015 Mount Edward, Pinot Noir, Central Otago, NZ	120
2015 Syrahmi 'Granite', Shiraz, Heathcote, VIC	125
2009 Kendall Jackson 'Grand Reserve' Cabernet Sauvignon, California USA	130
2017 S.C. Pannell "Smart", Grenache, McLaren Vale, SA	130

## BEER

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Endeavour Mid-Strength	9
Endeavour 'Growers' Golden Ale	10
Endeavour 'Growers' Pale Ale	10
Endeavour Reserve Pale Ale	12
Endeavour Reserve Amber Ale	12
Peroni	10

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# .NIGHTCAPS.

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## DESSERT WINE

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<b>Dutschke Muscat</b>	<b>12</b>	<b>65</b>
<b>Springvale Sticky Gewürztraminer</b>	<b>23</b>	<b>63</b>

## PORT

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<b>Dutschke Bourbon Barrel Tawny Port</b>	<b>13</b>	
<b>David Franz Old Redemption XO Tawny</b>	<b>15</b>	<b>109</b>

## BRANDY/COGNAC

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<b>Delmain Grande Champagne</b>		<b>46</b>
<b>Hennessy VS</b>		<b>12</b>
<b>Hennessy XO</b>		<b>35</b>

## DIGESTIVE

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<b>Del Maguey Crema de Mezcal</b>		<b>14</b>
<b>Fernet Branca</b>		<b>11</b>
<b>Montenegro</b>		<b>13</b>
<b>Fireball</b>		<b>10</b>

## LIQUEURS

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<b>Baileys</b>		<b>9</b>
<b>Disaronno Amaretto</b>		<b>10</b>
<b>Frangelico</b>		<b>8</b>

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