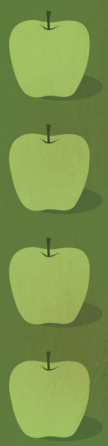


Cocktails



at



The



BATLOW



Cider



BAR





WELCOME TO THE BATLOW CIDER BAR

WHERE EVERY HOUR IS HAPPY HOUR AND THE CIDERS ARE ALWAYS COLD. WE RECENTLY TEAMED UP WITH LACHY FROM BONDI HARDWARE TO BRING YOU 5 DELICIOUS COCKTAILS AND 1 CARAFE PROUDLY TOPPED OFF WITH BATLOW PREMIUM AND CLOUDY CIDERS. THIS BOOK WILL ARM YOU WITH SOME AWESOME KNOWLEDGE FOR MAKING SOME OF THIS YEARS TASTIEST COCKTAILS GOING AROUND.

 TAG YOUR BATLOW INSPIRED COCKTAILS

@BATLOWCIDER
#BATLOWCOCKTAILS

WWW.BATLOWCIDER.COM.AU

PHOTOGRAPHY - RYAN JELLYMAN
BARMAN - LACHLAN STURROCK
DESIGN/ILLUSTRATION - MATTY IRELAND
EXECUTIVE PRODUCER - TAMIE THORN



LACH, STOCK & RUM BARREL

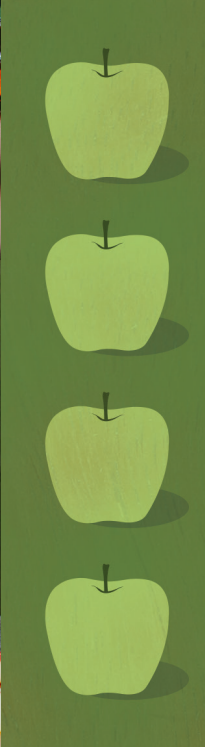
**45ML SPICED RUM
30ML FRESH LIME
2 BAR SPOONS OF CASTER SUGAR
8 MINT LEAVES
HALF AN APPLE (SLICED)
2 DASHES OF CHERRY BITTERS
TOPPED WITH BATLOW CLOUDY CIDER**

METHOD

LIGHTLY MUDDLE THE SLICED APPLE WITH 2 BAR SPOONS OF SUGAR. ADD THE REMAINING INGREDIENTS AND TOP WITH CRUSHED ICE. LIGHTLY STIR THEN TOP WITH BATLOW CLOUDY CIDER. GARNISH WITH A HEALTHY SPRIG OF MINT AND 2 SLICES OF APPLE.

WILL NEED

**CASTER SUGAR
MINT LEAVES + SPRIG
APPLE
LIME JUICE
SPICED RUM
CHERRY BITTERS
COOLER GLASS
BAR SPOON
ICE BAG + MALLET
BATLOW CLOUDY CIDER**



BATLOW CIDER SANGRIA

**30ML APRICOT BRANDY
100ML SAUVIGNON BLANC
30ML LEMON JUICE
30ML SUGAR SYRUP
SLICED ORANGES
8 BLUEBERRIES
SLICED CUCUMBER
TOPPED WITH BATLOW CLOUDY CIDER**

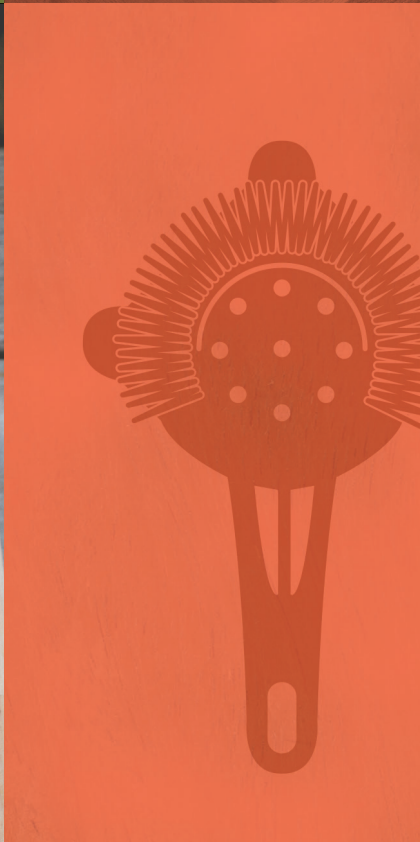
METHOD

ADD ALL INGREDIENTS EXCEPT CIDER TO A CARAFE/JUG WITH ICE AND STIR WELL. TOP WITH BATLOW CLOUDY CIDER. SERVE WITH SHORT GLASSES FILLED WITH ICE AND SLICED ORANGES.

YOU WILL NEED

**APRICOT BRANDY
SAUVIGNON BLANC
LEMON JUICE
SUGAR SYRUP ***
ORANGES
BLUEBERRIES
CUCUMBER
BATLOW CLOUDY CIDER**

MAKE A SIMPLE SUGAR SYRUP (2 PARTS CASTER SUGAR/1 PART HOT OR BOILING WATER) AND STIR WELL UNTIL SUGAR HAS DISSOLVED. LEAVE TO COOL DOWN IN A COOL ROOM/FRIDGE UNTIL NEEDED.





CIDER



TAM BAM'S PICK

30ML BOURBON
15ML SWEET VERMOUTH
30ML LEMON JUICE
15ML ROSEMARY SYRUP
TOPPED WITH BATLOW CLOUDY CIDER

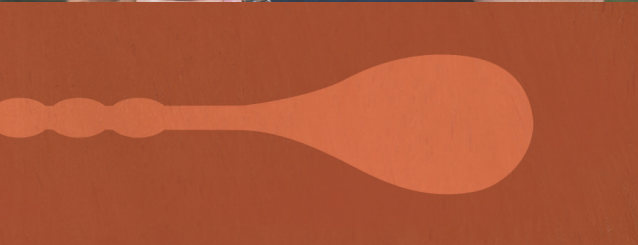
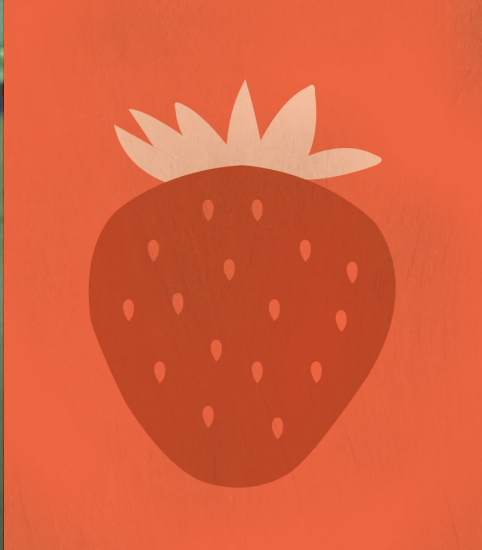
METHOD

SHAKE AND STRAIN INTO ICE FILLED JAM JAR. TOP WITH BATLOW CLOUDY CIDER AND GARNISH WITH A ROSEMARY SPRIG AND DEHYDRATED LEMON WHEEL.

YOU WILL NEED

TALL JAM JAR
COCKTAIL SHAKER + STRAINER
ROSEMARY SYRUP ***
DEHYDRATED LEMON WHEEL
ROSEMARY
BOURBON
SWEET VERMOUTH
LEMON JUICE
BATLOW CLOUDY CIDER

MAKE A SIMPLE SUGAR SYRUP (2 PARTS CASTER SUGAR/1 PART HOT OR BOILING WATER) AND STIR WELL UNTIL SUGAR HAS DISSOLVED. LEAVE TO COOL DOWN. ONCE YOUR SYRUP IS COOL, PLACE 500ML IN A BLENDER. GRAB A HEALTHY SPRIG OF ROSEMARY AND REMOVE ALL THE LEAVES. PLACE THE LEAVES IN THE BLENDER WITH YOUR READY MADE SUGAR SYRUP. BLEND WELL, THEN STRAIN OFF ANY EXCESS PIECES OF ROSEMARY. PLACE IN A COOL ROOM/FRIDGE TO CHILL UNTIL NEEDED.



LAZY SUNDAY

45ML STRAWBERRY INFUSED VODKA ***
30ML LIME JUICE
15ML FRESH PRESSED GINGER
TOPPED WITH BATLOW PREMIUM CIDER

METHOD

SHAKE AND STRAIN INTO ICE FILLED JULEP CUP. TOP WITH BATLOW PREMIUM CIDER AND GARNISH WITH A SLICED STRAWBERRY AND MINT SPRIG.

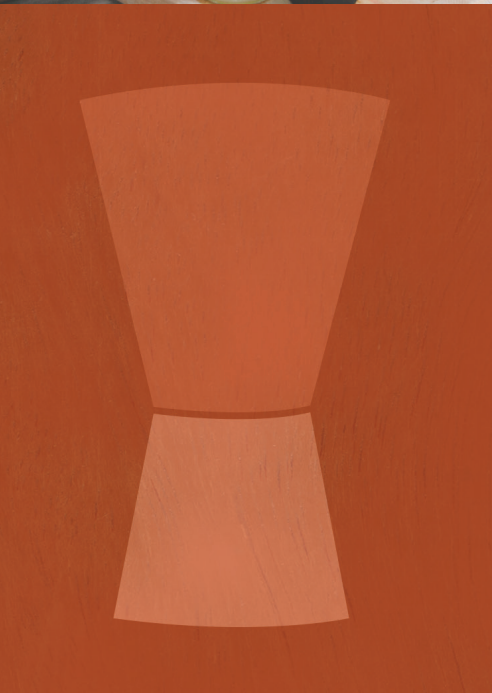
YOU WILL NEED

JULEP CUP
SHAKER + STRAINER
STRAWBERRY INFUSED VODKA
FRESH PRESSED GINGER
STRAWBERRIES AND MINT SPRIG
BATLOW PREMIUM CIDER

FINELY SLICE HALF A PUNNET OF STRAWBERRIES AND PLACE IN A BOTTLE OF VODKA. TIGHTLY SCREW THE LID BACK ON AND PLACE IN A GLASSWASHER. RUN THROUGH THE GLASSWASH 2-3 TIMES THEN PLACE ON THE BACK BAR (OR ON TOP OF A COFFEE MACHINE IF POSSIBLE). LEAVE FOR 3-4 DAYS THEN YOUR READY TO USE.

NOTE

YOU WILL NEED TO POUR OUT APPROX. ¼ OF YOUR VODKA TO ALLOW ROOM FOR THE STRAWBERRIES. YOU MAY ALSO USE FROZEN STRAWBERRIES.



FANCY GIN & JUICE

30ML GIN
20ML LEMON JUICE
15ML VANILLA SYRUP ***
PULP OF 1 PASSIONFRUIT
SLICES OF LEMON
TOPPED WITH A FULL BOTTLE OF -
BATLOW CLOUDY CIDER

METHOD

SHAKE AND STRAIN INTO A LARGE ICE FILLED COCKTAIL GLASS THEN TOP WITH BATLOW CLOUDY CIDER. GARNISH WITH A FEW SLICES OF LEMON AND THE REMAINDER OF THE CIDER.

SLICE 2 VANILLA PODS DOWN THE CENTRE AND REMOVE THE VANILLA BEAN WITH A KNIFE/SPOON. PLACE THE EMPTY PODS AND THE VANILLA BEAN INTO A POT OVER A STOVE TOP. TO THAT ADD 2 PARTS CASTER SUGAR/1 PART WATER AND BOIL, OCCASIONALLY STIRRING. STIR UNTIL THE SUGAR HAS DISSOLVED. PLACE THE SYRUP IN A COOL ROOM/FRIDGE TO CHILL UNTIL NEEDED.

YOU WILL NEED

LARGE COCKTAIL GLASS
SHAKER + STRAINER
LEMON JUICE
VANILLA SYRUP
PASSIONFRUIT
LEMON SLICES
BATLOW CLOUDY CIDER



SHE'S ALL APPLES & SPICE

30ML LAIRDS APPLEJACK BRANDY

15ML CINNAMON SYRUP ***

4 LIME WEDGES

TOPPED WITH A FULL BOTTLE OF -
BATLOW PREMIUM CIDER

METHOD

COAT THE GLASS WITH CINNAMON SYRUP THEN
ADD THE APPLEJACK. FILL THE GLASS WITH ICE,
ADD THE LIMES THEN POUR HALF THE CIDER OVER
THE ICE. GENTLY STIR AND SERVE. GARNISH WITH
THE REMAINDER OF THE CIDER.

GRAB 6 CINNAMON QUILLS AND LIGHTLY TEAR
APART. PLACE THE BROKEN CINNAMON QUILLS
INTO A POT OVER A STOVE TOP. TO THAT ADD 2
PARTS CASTER SUGAR/1 PART WATER AND BOIL,
OCCASIONALLY STIRRING. STIR UNTIL THE SUGAR
HAS DISSOLVED. PLACE THE SYRUP IN A COOL
ROOM/FRIDGE TO CHILL UNTIL NEEDED.

YOU WILL NEED

STEMMED BEER GLASS

LIME WEDGES

CINNAMON SYRUP

BAR SPOON

BATLOW PREMIUM CIDER





BATLOW[®]
Cider Co.

BAR

