

# RESTAURANT HUBERT

15 BLIGH ST, SYDNEY

## COCKTAILS

Smooth jazz sounds sizzling away at home yet? Find the QR code included in your box and let's set sail. We do hope the candles are lit and lights dimmed also, a given for the Hubert experience.

Below you'll find the very simple steps required in preparing and presenting your cocktails.

### COCKTAIL # 1 - GIN MARTINI

Beefeater, Regal Rouge Daring Dry

#### **Instructions**

Freeze your bottles and glassware for 45 minutes before serving. Serve chilled and garnish with choice of lemon twist or olive.



### COCKTAIL # 2 - WYBOROWA VODKA MARTINI

Wyborowa, Regal Rouge Daring Dry

#### **Instructions**

Freeze your bottles and glassware for 45 minutes before serving. Serve chilled and garnish with choice of lemon twist or olive.



### COCKTAIL # 3 - MANHATTAN

Bulleit 95 Rye, Oscar.697, Angostura Bitters

#### **Instructions**

Freeze your bottles and glassware for 45 minutes before serving. Serve chilled and garnish with an orange twist.



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## COCKTAIL # 4 - OLD FASHIONED

Bulleit Bourbon, Angostura Bitters, Sugar

### **Instructions**

Serve chilled over ice. Garnish with an orange twist.



## COCKTAIL # 5 - NEGRONI

Beefeater, Campari, Regal Rouge Bold Red

### **Instructions**

Freeze your bottles and glassware for 45 minutes before serving. Serve chilled over ice and garnish with an orange twist.

