

# DRINKS MENU

DENMARKhouse 

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PLEASE NOTE THAT ALL EFTPOS TRANSACTIONS WILL  
INCUR A SURCHARGE OF 1.65%

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| <b>CONTENTS</b>             | <b>PAGE</b> |
|-----------------------------|-------------|
| AKVAVIT GUIDE               | 2           |
| WINE BY THE GLASS           | 3           |
| SPARKLING BY THE BOTTLE     | 4           |
| WHITE WINE BY THE BOTTLE    | 4           |
| RED WINE BY THE BOTTLE      | 5           |
| CLASSIC BEERS               | 6           |
| MICRO BREWERY BEERS         | 6           |
| CIDER                       | 7           |
| SPIRITS                     | 8           |
| COCKTAILS                   | 9           |
| SOFT DRINKS, TEA AND COFFEE | 10          |

# AKVAVIT GUIDE

[ah-kwuh-veet]

A dry spirit, native to Scandinavia, made from redistilled grain or potato alcohol and usually flavoured with caraway seeds. 35 to 45% abv.

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## ENJOY WITH NEARLY EVERYTHING

**Rød Aalborg 1863** | Sharp and clean flavours of caraway seeds with orange undertone \$7.50 / Members \$6.50

**Aalborg Jubilæum 1946** | Rounded flavours of dill, oak and coriander \$8

## ENJOY WITH SEAFOOD

**Dild Akvavit** | Smooth and elegant flavours of fresh green dill, lemon and a hint of anise \$7.50

**Krone Akvavit** | Balanced flavours of dill, caraway and coriander with a sense of cracked pepper \$7.50

## ENJOY WITH PORK

**Nordguld** | Smooth flavours of rosemary, caraway, pine & sherry. Distilled from amber, fossilised tree resin \$9.50

**Harald Jensen 1863** | Spicy and complex flavours of anise, allspice and ginger \$6.50

## ENJOY WITH BEEF & DUCK

**MAMA Brændevin** | Brændevin is the old school way of making akvavit. Using old methods and adding a small amount of sugar, this makes for an outstanding drink. \$16

**Brøndum 1916** | Clean flavours of caraway with tones of liquorice, cloves and yellow flowers \$7

## ENJOY WITH CHEESE

**Kummen Aquavit 1850** | Spicy flavours of caraway, anise, cinnamon and orange \$9

**Gammel Dansk 1964** | Contains 28 different spices including angelica root and rowanberries. This is a bitters \$6.50

**1 Enkelt 2001** | Contains 9 spices in total. Orange and liquorice are the two that stand out the most. This bitters won the award 'World's Best Bitters 2002' \$6.50

## ENJOY WITH DESSERT

**Aalborg Porse 1965** | Flavours of porse, rosemary, sherry and oak. Delivers a slight bitter finish \$7

**Aalborg Export 1913** | Golden and elegant with a beautiful finish of Madeira \$7.50

# WINE BY THE GLASS



"Beauty is worse than wine, it intoxicates both the holder and beholder."

- Aldous Huxley

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## SPARKLING WINE

NV GISA ARC Sparkling Brut, Multi-regional, South Australia \$9 / Members \$8

## WHITE WINE

2015 Heidenreich Estate 'The Old School' Chardonnay Barossa Valley S.A \$11 / Members \$8

2014 Stone Bridge Riesling, Clare Valley, South Australia \$10

2014 Sevita Sauvignon Blanc, Marlborough, New Zealand \$9

## RED WINE

2014 Mike Press Single Vineyard Rose, Adelaide Hills, S.A \$10 / Members \$9

2014 Mike Press, Single Vineyard Pinot Noir, Adelaide Hills, S.A \$9

2013 Sevita Shiraz, Heathcote, Victoria \$10 / Members \$9

2014 Hickenbotham 'Coffee Rock' Merlot, Mornington Peninsula, Victoria \$9.50

## DESSERT WINE

Buller Gold Botrytis Semillon, Beverford, Victoria \$8

Barbadillo Pedro Ximenez, Jerez, Spain \$8

Buller Fine Muscat, Murray Valley, Victoria \$9

Myattsfield Vintage Fortified, Camel Valley, Western Australia \$11

# WINES BY THE BOTTLE

"Too much of anything is bad, but too much Champagne is just right."

- Mark Twain

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## SPARKLING

|   |                     |
|---|---------------------|
| NV GISA ARC Sparkling Brut, Multi-regional, S.A                           | \$45 / Members \$40 |
| NV Karribindi, Pinot Noir - Chardonnay, Margaret River, Western Australia | \$62 / Members \$56 |
| 2011 Mount Towrong Prosecco, Macedon Ranges, Victoria                     | \$73                |

## WHITE WINE

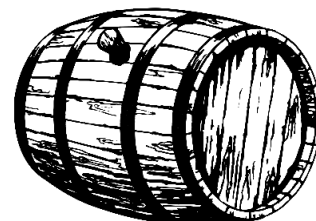
|   |                     |
|---|---------------------|
| 2014 Cracked Earth Chardonnay, Yarra Valley, Victoria                   | \$49                |
| 2015 Heidenreich Estate 'The old School' Chardonnay, Barossa Valley S.A | \$52                |
| 2014 Tohu Pinot Gris, Marlborough, New Zealand                          | \$60 / Members \$55 |
| 2014 Tapestry Pinot Grigio, Adelaide Hills, S.A                         | \$50 / Members \$46 |
| 2014 Stone Bridge Riesling, Clare Valley, S.A                           | \$47                |
| 2013 Sevita Sauvignon Blanc, Marlborough, New Zealand                   | \$44                |
| 2014 Mike Press Sauvignon Blanc, Adelaide Hills, S.A                    | \$63                |
| 2013 Tohu Sauvignon Blanc, Marlborough, New Zealand                     | \$74 / Members \$70 |
| 2015 Mike Press Single Vineyard Chardonnay, Adelaide Hills, S.A         | \$47                |
| 2014 Yalumba Organic Viognier, S.A                                      | \$42                |
| 2014 Stone Bridge Pinot Gris, Clare Valley, S.A                         | \$55                |
| 2013 Yarra Ridge Sauvignon Blanc, Yarra Valley, Vic                     | \$42                |

"I cook with wine, sometimes I even add it to the food."  
– *W.C. Fields*

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## RED WINE

|   |                     |
|---|---------------------|
| 2014 Mike Press Single Vineyard Pinot Noir, Adelaide Hills, S.A                     | \$43                |
| 2012 Domenic's Paddock Pinot Noir, Yarra Valley, Victoria                           | \$57                |
| 2009 Louis' Block Cabernet Sauvignon 'Poacher's Ridge', Western Australia           | \$58                |
| 2010 Gisa, 'Round' Shiraz, Barossa Valley, S.A                                      | \$60                |
| 2013 Sevita Shiraz, Heathcote, Victoria   | \$48 / Members \$44 |
| 2013 Thomas Goss Shiraz, McLaren Vale, S.A  | \$68                |
| 2008 Karribind Shiraz, Margaret River, Western Australia                            | \$50                |
| 2014 Hickenbotham 'Coffee Rock' Merlot, Mornington Peninsula, Victoria              | \$45                |
| 2012 Myattsfield Shiraz Mourvèdre Viongier, Myattsfield Vineyard, Western Australia | \$63                |
| 2009 Chateau de Cayx 'Cuvée Majesté' Malbec, Cahors, France                         | \$120               |
| 2015 Stone Bridge, Grenache Mataro, Clare Valley, S.A                               | \$50                |
| 2011 Rosedale Heathcote II 'Myola' Bordeaux Blend, Heathcote, Victoria              | \$110               |



# CLASSIC BEERS

"In wine there is wisdom, in beer there is Freedom, in water there is bacteria."  
– Benjamin Franklin



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## CLASSIC DANISH BEER

- Tuborg Grøn**, The original Danish lager, imported by us direct from Copenhagen (4.6%, 330ml) \$9
- Carlsberg Tap**, Pale Lager. Light, golden beer with a white head and medium bitterness (4.6%, 330ml) \$7 / Members \$6
- Feature Tap selection**, With the introduction of a new tap in the bar, we are proud to announce we will now be offering micro brews on tap, the selection will rotate and feature various styles brewed in limited quantities by some of Denmark's most cult producers. *Ask our staff what we are pouring today* (330ml) \$10

## AUSTRALIAN BEERS

- Coopers original Pale Ale**, Brewed and fermented using a unique method of top fermentation and bottle conditioning which leaves a natural residue of yeast and gives a cloudy appearance and enhanced flavor (4.5%, 330ml) \$9
- Coopers Premium Lager** (2.9%, 330ml) \$6

# MICRO BREWERY BEER

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## MIKKELLER – COPENHAGEN, DENMARK

- Cut Ca Phe Bia**, Coffee Imperial Stout. This is a viscous imperial stout with a beige head, resembling crema. It is brewed with the infamous civet cat coffee beans. (11%, 330 ml) \$29.50
- MAD 4 Bubble Sencha**, Champagne beer brewed with sencha green tea. An interesting beer which greets you with its characteristically foamy head & bubbly attitude, it's aroma of green tea, jasmine, lime, green apples & Mirabelle plum make this beer as unique as they come. (6%, 330 ml) \$16
- Cream Ale**, Brewed in Belgium, Light lemon aroma. Hazy, yellow orange body. Bitter lemony fruit peel and cereal flavour. Ale fermented at a much lower temperature than usual, resulting in the body of ale, yet the light, crispness of a pilsner. (5%, 330 ml) \$15
- I Wish Gluten Free IPA** The worlds first gluten free beer! A super hopped up India Pale Ale, designed, not just for the gluten sensitive, but also for all beer fans alike. I Wish is a fresh, tasty and risk-free experience. In your face, gluten! (5.5%, 330 ml) \$16
- Erik The Red**, The aroma and flavour are both strong with caramel and red fruit syrupy sweetness. Also a strong earthy, piney hop bitterness. Intensely flavoursome. (6%, 330 ml) \$16



## AMAGER BGRYGHUS – AMAGER ISLAND, DENMARK

**Xiquic Cedar Imperial Stout**. Black, rich and yet a sweet stout. Gently spiced with a clear scent of the cedar. (9%, 500 ml) \$26

## AMAGER BGRYGHUS – THE SINNER SERIES - AMAGER ISLAND, DENMARK

**Envy, The Sinner Series**, India Pale Ale. Mildly hazy with a golden colour, this beer has Belgian yeast flavours with a biscuity, breadiness and light spiciness. (6.5%, 500 ml) \$23

**Pride, The Sinner series**, Imperial stout, a classic Imperial stout with both aromas and flavours of malt and chocolate. (10%, 500 ml) \$26

**Lust, The Sinner Series**, Belgian strong ale, lust in a bottle, it is so dark, so rich and sweet to boot. Definitely something to share with another (9.2%, 500 ml) \$24

**Sloth, The Sinner Series**, American pale ale, a sessional APA, very easy to drink with a perfect hoppiness to suit the end of a long hard day of doing anything (6%, 500 ml) \$23

## FLYING COUCH – COPENHAGEN, DENMARK

**Dude American Pale Ale**, With pine and citrus notes, this pale ale is hopped with Chinook and cascade, producing refreshing pale ale. (5.5%, 500 ml) \$26

## EDGE BREWING PROJECT – COLLABORATION BREW, AUSTRALIA & DENMARK

**Stillwater Angel of Zest** ,Lime Saison. Dry and zesty saison with farmhouse tones. Infused with Australian Finger Limes, giving it a tangy tartness. (5.5%, 330 ml) \$9.50

**Evil Twin Collaboration Rye Pilsner** ,Pilsner malt, rye and a hint of wheat complimented by a German and American hop combo and a pilsner yeast. Dry, Spicy & crisp! (5.1%, 330 ml) \$9.50

**Baird Beer – Shuzenji, Japan**, Herbal Japanese Pale Ale . In honor of the Melbourne Food & Wine Festival: A Danish & Japanese Love Affair, we are proudly serving a JPA (Japanese Pale Ale) infused with herbal green tea. Local Japanese wasabi & green tea are combined deftly with several varieties of herbal-character hops. (6%, 330 ml) \$16

## CIDER

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**Somersby Pear Cider**, Copenhagen, Denmark (4.5%, 330 ml) \$8

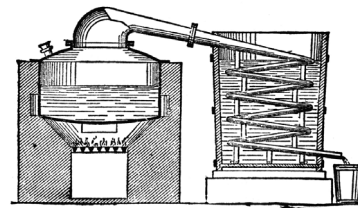
**Somersby Apple Cider**, Copenhagen, Denmark (4.5%, 330 ml) \$8

**Golden Axe Apple cider**, Victoria, Australia (5.5%, 500ml) \$15

# SPIRITS AND LIQUEURS

"Ho! Ho! Ho! To the bottle I go to heal my heart and drown my woe,  
Rain may fall, and wind may blow and many miles be still to go,  
But under a tall tree will I lie and let the clouds go sailing by"

– J.R.R. Tolkien



## LIQUEUR AND BITTERS

|  |        |
|--|--------|
| Heering Cherry Liqueur, Denmark, 24%   | \$8    |
| Gammel Dansk 1964, Bitter, Denmark 38% | \$6.50 |
| 1 Enkelt 2001, Bitters, Denmark 35%    | \$6.50 |

## COGNAC, BRANDY & PORT

|                               |      |
|-------------------------------|------|
| Hennessy, France 40%          | \$13 |
| Menorval Calvados, France 40% | \$10 |

## VODKA

|                        |      |
|------------------------|------|
| Wyborowa, Poland 37.5% | \$9  |
| Belvedere, Poland 40%  | \$12 |
| Mama, Denmark 40%      | \$12 |

## GIN

|                                      |      |
|--------------------------------------|------|
| Bombay Sapphire Dry Gin, England 40% | \$9  |
| Four Pillars, Australia 41.8%        | \$14 |
| Hendricks, Scotland 41.4%            | \$12 |
| Martin Miller, Iceland/England 40%   | \$14 |
| Isfjord, Greenland/Denmark 44%       | \$16 |

## BOURBON

|                           |      |
|---------------------------|------|
| Slate, USA 37%            | \$9  |
| Canadian Club, Canada 37% | \$9  |
| Bulleit, USA 40%          | \$10 |
| Marker's Mark, USA 40%    | \$10 |
| Basil Hayden's, USA 40%   | \$13 |

## WHISKEY

|   |      |
|---|------|
| Dewars 12yr, Scotland 40%                   | \$9  |
| Chivas Regal, Scotland 40%                  | \$10 |
| Glenfiddich 12yr Single Malt, Scotland 40%  | \$11 |
| Laphroaig 10yr Single Malt, Scotland 40%    | \$10 |
| Glenmorangie 18yr Single Malt, Scotland 43% | \$18 |

## RUM

|                              |      |
|------------------------------|------|
| Bacardi, Puerto Rico 37.5%   | \$9  |
| Sailor Jerry, Scotland 40%   | \$10 |
| Appelton Estate, Jamaica 43% | \$12 |
| The Kraken, USA 40%          | \$10 |
| Havana Club, Cuba 40%        | \$9  |

## TEQUILA

|                                    |      |
|------------------------------------|------|
| Cazadores Reposado, Mexico 40%     | \$9  |
| Jose Cuervo, Especial Reposado 38% | \$10 |
| Tromba, Mexico 47%                 | \$12 |

# COCKTAILS

"I drink to make other people more interesting"

– Ernest Hemmingway

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**COPENHAGEN** | Bols Genever, Cherry Heering, Lime Juice & Angostura Bitters

The classic Denmark House cocktail. Slight anise flavour from Bols is perfectly balanced with the sweetness of the Cheery Heering liqueur, fresh sourness of fresh lime and aromatics from Angostura Bitters.

\$17

**ESPRESSO MARTINI** | 1 Enkelt Bitter, Kahlua, Espresso & Cinnamon

Our variation on the traditional Espresso Martini. With 1 Enkelt bitter instead of vodka, the resulting drink is creamier and with more spiced flavours.

\$17

**THE VIKINGS DONKEY** | Jubilæum Akvavit, Lime & Ginger Ale

Our variation of the Moscow Mule. For a Danish experience, Jubilæum akvavit replaces vodka, with fresh lime and topped with ginger ale

\$17

**SOUR OLD DANE** | Gammel Dansk Bitters, Canadian Club Whisky & Almond Syrup

A bittersweet mixture of classic Danish bitters with the added kick of Rye whisky and a nutty finish. Makes for a great aperitif cocktail

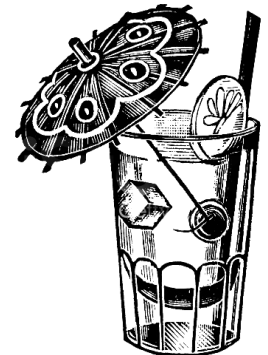
\$17

**LABRE LARVER** | Vodka, Pear Liquor & Crème De Cacao

Our boozy version of the classic kids candy, with vodka for punch and the balance between chocolate and fruit to give it that sweet candy taste. All shaken hard and strained

\$17

*We also serve traditional cocktails, please ask the staff*



## SOFT DRINKS AND JUICE

“Unsupervised children will be told wild stories about Santa, and served plenty of surgery drinks”  
- *Bente Grysbæk*

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|  |                              |
|--|------------------------------|
| APANI Mineral Water Our water is bottled at the source in the Australian Snowy Mountains from an aquifer 100m below the Earth's surface. | \$ 6 (500ml)<br>\$ 8 (750ml) |
| Orange, Apple, Cranberry Juice   | \$5                          |
| Lemon, Lime & Bitters or Soda, Lime & Bitters  | \$5                          |
| Coca-Cola, Coke-Zero, Diet Coke, Solo, Sprite, Dry Ginger Ale  | \$4                          |

## COFFEE AND TEA

Vittoria's certified organic blend delivers a well-balanced espresso and a sweet nutty taste with milk. A medium-dark roast of 100% certified organic Arabica coffees sourced from rainforest alliance certified farms. For every bag sold, \$1 will go to OzHarvest, a charity that rescues excess food which would otherwise be discarded, and delivers it to those in need.

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### PLUNGER COFFEE

Large, 4 cups | Medium, 2 cups | Small, 1 cup \$10 | \$8 | \$5

### ESPRESSO COFFEE

All espresso based coffees \$3.50

With soy milk \$1 Extra

Hot Chocolate, Mocha \$4

### TEA

T2 tea - Earl Grey, English Breakfast, Peppermint, Jasmine Green, Lemon & Ginger, Berry, Liquorice Legs \$4