



Cocktail Menu

ArtHouse *Cocktails*

The ArtHouse invites you to
join us on a journey of
enlightenment and
inspiration. One that will
reacquaint you with old friends
and introduce new ones.

On this journey we embark
on bringing you the freshest
produce, mixed with the very
best in spirits and liqueurs with a
seasonally changing cocktail
selection. We have designed this
list to invigorate your taste buds
whilst strolling down
memory-lane with some of our
well known classics.

Read, drink, laugh,
this is our motto!

Vivacious Vodka

1836

This cocktail has stood test of time as the 'Italian Job'. We've brought it into the present with all the hallmarks of a classic. Smirnoff vodka, Aperol, Limoncello, grapefruit juice and passion fruit pulp. A little sweet and a little sour - always a winner.

\$16.50

Blackberry Crumble

A devilish treat with Smirnoff Vodka, butter-scotch schnapps, Crème de Mure, lemon, apple juice and blackberry jam.

\$16.50

Genuine Gin

Paradise Lost

An ArtHouse classic formally known as 'The Concubine' and a much loved favourite of our staff. Made with Gordon's Gin, Aperol and Paraiso with lychees, lime and cranberry juice. Alotta love has gone into this one!

\$15.50

ArtHouse Collins

A refreshing classic with a twist. Gordon's Gin, grapefruit, passion fruit syrup and soda. The original Tom Collins would be proud.

\$15.50

Bashful Bourbon

Strawberry Fields

A true classic for the ArtHouse Hotel. This well balanced cocktail is our specialty!

Dickel Bourbon, Tuaca, almond syrup, lemon juice, fresh strawberry and cracked black pepper.

\$ 17.50

*“You're not drunk if you can
lie on the floor without
holding on.”*

Dean Martin

*“Drunkenness is nothing but
voluntary madness.”*

Seneca the Younger

*“I have been brought up and
trained to have the utmost
contempt for people who get
drunk.”*

Winston Churchill

Tequila Tempters

Salvador Espresso

If you like an espresso martini, then you'll love this! Glory be to the coffee bean - with a Mexican twist. Jose Cuervo tequila, white cacao, fresh coffee, Kahlua and vanilla sugar syrup....Yum.

\$17.50

The Don

A high class cocktail that a mob boss would approve of. This drink is pricy with good reason. Smooth Don Julio Blanco Tequila, Grand Marnier, agave syrup, vanilla bean paste topped with a dash of Mascarpone cream. A drink for the stand up guy.

\$20.00

The Day Of The Dead

Just like the Mexican celebration of the dead, this cocktail deserves a tribute. Made with a smooth 1800 Anejo Tequila, Licor 43, fresh pineapple puree, jalapenos and lemon juice ... Awesome.

\$18.50

Rum Rapture

Rum & Raisin

This cocktail brings dessert to the list. Made with sweet sultana infused Bundaberg White rum, white cacao and Mascarpone cream. There's always room for more.

\$ 17.50

No. 4

This cocktail is a new one for the books, made with everyone's favourite Captain Morgan's Spiced Rum along with Cointreau, lemon juice, sugar syrup and grapefruit juice. The embodiment of spice with a zesty finish.

\$15.50

Cuban Breakfast

An ode to the best part of every day. Escape to a Caribbean all-day breakfast with Pampero white rum, Licor 43, marmalade and lime juice.

\$15.50

“I drink to make other people interesting”

George Jean Nathan

“I have taken more out of alcohol than alcohol has taken out of me.”

Winston Churchill

“I feel sorry for people who don't drink. When they wake up in the morning, that's as good as they're going to feel all day.”

Frank Sinatra

Cocktail Jugs

Share the Pleasure

\$22.50

White Sangria

Refreshing white sangria of vodka, Licor 43, Aperol, sparkling wine and fruit topped with lemonade

Red Sangria

Classic red sangria of Martini Rosso, Hennessy VS, Licor 43, red wine and fruit topped with lemonade

Rum Smuggler

Devilishly rich combination of Inner Circle Rum, Martini Rosso, Amaretto and Peach Schnapps with guava, lime and ginger ale

A Brief History of The ArtHouse Hotel

Originally the Sydney Mechanics School of Arts (SMSA) and more recently, the School of Arts, the ArtHouse Hotel building was designed by John Verge in 1830 and is a heritage listed property.

Undergoing a number of renovations since opening, highlights include the years 1855-1857 with the eventual acquisition of the adjoining chapel by the SMSA, which then became the new lecture theatre; and the old theatre in the original building, which was converted to a reading room.

Another highlight soon after, in 1860, included the addition of a three-story sandstone façade to the original building, designed by architect John Bibb, remaining today as a good example of restrained classicism in the Palladian style, typical of a late Georgian sandstone elevation, now rare in Sydney.

The original building was designed and built at a time when electricity was not available for lighting, power or climate modification. Natural lighting was a feature of the original design with conservation works including the reconstruction of large roof and ceiling skylights.

The revitalisation of the School of Arts building has long been anticipated. Emerging triumphant, almost from the dead, this significant mid 19th century building can now be fully appreciated in the 21st century.

