High House

Signature Cocktails

Celebrating cultures from around the Pacific Coast, crafted with traditional methods by our experienced bartenders.



Draft Cocktails

Old school methodology, new school flavours. Experience the future of cocktails.

HIGHHOUSE NUGGETS & CAVIAR EIGHT GOLDEN NUGGETS AND A 30G TIN OF STURION CAVIAR

AVAILABLE FOR ORDER WITH Dom Pérignon Luminous or Belvedere 10

High House



High House

Dom Pérignon

Vintage 2015

ONE BUMP, ALL PLEASURE

AVAILABLE FOR ORDER WITH DOM PÉRIGNON LUMINOUS **OR BELVEDERE 10**

Dom Pérignon

DOM PÉRIGNON WHITE LUMINOUS - VINTAGE 2015 \$620

DOM PÉRIGNON WHITE LUMINOUS - VINTAGE 2015 X HIGHHOUSE NUGGETS & CAVIAR \$708

DOM PÉRIGNON WHITE LUMINOUS - VINTAGE 2015 TWIN \$1100

DOM PÉRIGNON WHITE LUMINOUS - VINTAGE 2015 X HIGHHOUSE NUGGETS & CAVIAR TWIN \$1288





BELVEDERE 10 BOTTLE \$420

BELVEDERE 10 X HIGHHOUSE NUGGETS & CAVIAR \$508

BELVEDERE 10 TWIN \$780

BELVEDERE 10 TWIN X HIGHHOUSE NUGGETS & CAVIAR TWIN \$988

> BELVEDERE 10 MARTINI \$38 +\$20 CAVIAR BUMP



MARY OF THE SEA BONITO INFUSED BELVEDERE CLARIFIED TOMATO & CELERY THYME & GARLIC TINCTURE \$24

> BELVEDERE BOTTLE \$228

BELVEDERE ESPRESSO MARTINI \$22

LADY MARMALADE

HENNESSY V.S.O.P ORANGE LIQUEUR HOMEMADE ORANGE MARMALADE LEMON \$24

> HENNESSY V.S.O.P BOTTLE \$250



HIGHHOUSE SEASONAL PUNCHBOWL

\$48/\$88

JALISCO JIVE

VOLCAN BLANCO VELVET FALERNUM CITRUS KAFFIR \$24

CIELO FUEGO

VOLCAN REPOSADO WATERMELON CORDIAL AGAVE Homemade grapefruit and chilli soda Mint Foam \$24

> VOLCAN REPOSADO BOTTLE \$320





Maple Smoke

Maker's Mark Bourbon Smokey Monkey Shoulder Smoked Maple Syrup

22

A reimagining of the classic Old Fashioned, incorporating the region's unique flavours.





J.E.L.- Ol

Orange Vodka Homemade Cranberry & Cherry Cordial Pineapple Extract Citrus

20

A play on childhood flavours, this cocktail blends the nostalgia of Kool-Aid and Jell-O into a vibrant drink.

Stretching from the vibrant scenes of Southern California to Washington's rugged cliffs, this region is a treasure trove where sunshine meets saltwater and creativity blooms.

USA



Roselle

No.3 Gin Homemade Roselle & Cherry Cordial, Coconut & Pineapple Liqueur Citrus

22

A take on the Singapore Sling, infused with the bright flavour of Malaysian roselle.



Draft Cocktail

Monk in the Ungle

Havana 7 Rum Monk Fruit Tea Campari Pineapple Liqueur Honey Citrus

20

A meditative twist on the iconic Jungle Bird, enhanced with Monk fruit (Luo Han Guo).

This cocktail transports you to a serene jungle retreat.

A land where culture and diversity are as colourful as the landscapes that stretch from verdant jungles to bustling cityscapes and where tropical fruits take Centerstage.





Degraves Boulevard

Lark Chinotto Cask Tasmanian Whisky Bulleit Bourbon Campari Adelaide Hill Distillery Vermouth Rosso Mr Black Coffee Liqueur

22

Crafted to showcase a blend of exceptional Australian spirits.

This cocktail pays homage to Melbourne's coffee culture, drawing its name from the renowned Degraves Street'



Draft Cocktail

Triple Lime Sing

Roku Gin Makrut Tripple Lime Cordial Ginger Beer Angostura Bitters

20

A refreshing highball featuring the tangy Makrut lime, balanced with a splash of ginger beer.

A continent where landscapes meet culture in an exhilarating fusion, where urban sophistication seamlessly blends with wild open spaces.





Seoul Side

Perilla infused Tanqueray Gin Homemade Perilla Syrup Black Pepper & Saline infusion

Citric extract

22

A Southside reimagined. Perilla leaf, a cornerstone of Korean cuisine, adds a distinctive aromatic layer to this refreshing gin cocktail.





Red Date Reverie

Tokki Soju Jujube Tea Velvet Falernum Amontillado Sherry Honey Ginger

20

Our take on Daechu-cha, a blend of jujube and ginger, is reinterpreted as a sophisticated cocktail.

Rich in culture and natural beauty, its cuisine tells tales deeply embedded in its vibrant history. Korea offers a treasure trove of ingredients that carry both depth and character.

South Korea



Soi

Tom Yum infused Ketel One Vodka Lemongrass Kaffir Galangal Chinese Parsley Chilli Citric Acid

22

Taste the invigorating flavours of Tom Yum in a refreshing cocktail, 282 metres above ground.





Sticky Mango Highball

Chalong Bay Thai Agricole Mango Sticky Rice Cordial Bright Citrus

20

Capture the essence of the iconic mango sticky rice in this elegant cocktail.

Renowned for its breathtaking landscapes and a culinary heritage rich in tropical and herbal notes, Thai cuisine masterfully balances sweet, sour, salty, and spicy flavours.

Thailand

Signature Cocktail

Chuco Conchata

Havana 7 Rum Yerba Mate Infused Machhu Pisco Corn Horchata

> Luxardo Cherry Sangue



A bold, vibrant fusion of Mexican and Peruvian spirit — where corn and rice meet yerba mate, rum, and pisco in one unforgettable pour<u>.</u>





Montana Sour

Machhu Pisco Clarified Citrus Peony Tea Lemon & Lime Citrate Key Lime Foam

20

Pisco Sour meets Key Lime Pie in this creamy and zesty cocktail.

Celebrated for its vibrant culture and rich history. From the towering Andes to the lush Amazonian rainforest, Peru boasts an array of ingredients deeply ingrained in its traditional and modern culinary expressions.

Peru



Andean Bloom

Rice tea infused Discarded Banana rum Homemade Blackberry cordial St Germain elderflower liqueur

A floral, fruity, and delicately earthy creation with a whisper of sweetness. A vibrant taste of the Andes in every sip.

22





Loja Daydream

Hendrick's Gin Orange Milk Punch Homemade Chamomile Verbena cordial

20

Bright, floral, and gently herbaceous with a silky smooth finish. A dreamy escape to Ecuador's highlands.

Drawing from the nation's lush Andes and coastal abundance, showcasing native blackberries, soothing chamomile, fragrant verbena, and tropical banana. Paired with floral and citrus notes, these vibrant ingredients capture the country's natural warmth in every sip.

Ecuador



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