

Welcome to 1907.

Here, we are dedicated to bringing you an extensive yet selective range of the world's best cocktails, beers, spirits and wines with an emphasis on quality rather than popularity or price. Our aim, quite simply, is to provide an out of the ordinary nightlife experience for our guests, and to give you the chance to try new and different drinks from around the globe. Should you feel overwhelmed or unsure, please do not hesitate to ask for help. Our team of highly experienced bartenders will be happy to create you the perfect cocktail or help you select from our extensive and varied drinks list.

Our cocktail list is divided into four sections. For those yet to dine this evening, you may wish to choose from our Aperitif section. Aperitifs (derived from the Latin *aperire*, to open) are designed to cleanse and stimulate the palate and to increase your appetite for the meal ahead. Mostly dry in flavour, many are classics from the Prohibition and before. For those after richer and fruitier flavour, choose from our 7 Deadly Sins menu, prepared with the freshest fruits of the season and the finest spirits from around the world.

Our latest editions to the menu are the "twisted classic's" section from which we take a true classic and twist into a modern day delight, and finally, for those who have eaten (or simply have a sweet tooth), select from our Dessert section, where an emphasis on chocolate, ports and dark spirits will help satisfy your late night cravings.

Like cooking, creating a good cocktail is a matter of combining the finest ingredients with the most thorough techniques - it takes a few minutes to prepare a good drink. We assure you that it's worth the wait.

"If you drink, don't drive. Don't even putt."
~ Dean Martin

Aperitifs

“The decline of aperitifs may be one of the most depressing phenomena of our time.”

~ Luis Bunuel.

Mandalinin 16

The 1907 twist on the Bellini boasts beauty and class.
Mandarin juice, orange blossom Vodka and WA's very own sparkling wine.

Apple/aperol Sour 16

Aperol, Massenez Creme de Pomme Verte (Green Apple), grapefruit juice and lemon juice. This classic is perfect to reset the palate after a hot day.

Hemingway Daiquiri 18

Havana club white rum, maraschino liqueur, grapefruit juice and lime juice. Named after the greatest of all drinkers, the Hemingway was invented in Cuba at one (of many) of the great man's favourite bars, the El Floridita hotel. Tart yet complex, this is always a bartender's favourite.

Spiced Negroni 18

The usual suspect! Bombay Sapphire gin, Campari and a burnt orange and vanilla infused Punt e Mes chilled and served straight up in a Campari and aperol dusted martini glass.

Aperitifs

Smoky Martini

18

Chopen vodka, Laphroig single malt whisky, stirred and served straight up.

A favourite of James Dean, this takes the vodka martini and adds interesting depth to it with smoky single malt scotch.

Martinez

18

Cinzano Bianco, Plymouth gin, maraschino juice, bitters.

One of the many forerunners to today's martini, the Martinez was originally sweetened to hide the impurities of the gin. Today this classic is simply more suitable for those looking for an easier drinking aperitif.

El Presidente

18

Matusalem Gran Reserve rum, Cinzano Rosso and a dash of our own orange bitters, served straight up. Originally earning its acclaim in Cuba during the Prohibition, this cocktail was named in honor of President Gerardo Machado and quickly became the preferred drink of the Cuban upper class.

Blood & Sand

18

Chivas Regal whisky, Cherry Heering brandy, Cinzano Rosso, hand pressed orange juice, served straight up. Created in 1922 for the film premiere of the same name which starred the era's most successful Hollywood actor, Rudolph Valentino.

Vesper Martini

22

Tanqueray No. 10 gin, Grey Goose vodka, Lillet – shaken, not stirred.

Invented in Ian Fleming's debut James Bond novel and recently popularised by the big screen release of *Casino Royale*, this is the perfect drink for those torn by the martini's eternal dilemma: gin or vodka?

The Martini

Premium gin or vodka, Noilly Prat vermouth, stirred, not shaken.

The most famous and popular of all cocktails, the martini's origins are alas lost in time, but most sources attribute its beginning to the mid-eighteenth century. Like many great cocktails, its popularity was cemented during the Prohibition and has been drunk by such legendary figures as Ernest Hemingway, Cary Grant and F. Scott Fitzgerald. After the repeal of the Prohibition laws, Franklin D. Roosevelt is said to have personally mixed the first legal Martini in the White House himself. Like most classic recipes, the Martini is a very simple drink that belies its complexity. A dash of dry vermouth and a generous serve of vodka or gin, served extremely cold with olives or lemon twist and you have the world's quintessential cocktail. When referring to the 'dryness' of the martini, we are simply referring to the quantity of vermouth - the drier the drink, the less vermouth used. Churchill famously drank his with no vermouth whatsoever allowed near the drink. Instead, the vermouth bottle was held so the sun's rays could shine through onto his martini – this was considered quite sufficient. Others prefer to drink their martinis 'wet' or with a slightly larger dash of vermouth, thereby smoothing the taste of the spirit. The olive lovers among you may wish to try your martini 'dirty', where two spoons of olive brine are added for extra punch. Other variations include the Gibson, where pickled onions are substituted for olives, or the Gimlet, where lime cordial sweetens the mix. The choice is entirely yours.

Vodka:

42 Below	18
Belvedere	19
Chopan	19
Grey Goose	20

Gin:

South	18
Bombay Sapphire	19
Plymouth	19
Hendricks	19
Martin Miller's	21
Tanqueray no 10	24

The Manhattan

For those who are tempted by the martini but prefer darker spirits, premium whisky, vermouth and bitters served sweet, dry or perfect. This is the drink for you.

The Manhattan can be served three ways:

Sweet with Martini Rosso, dry with Noilly Prat, or perfect with a balance of the two. The dry Manhattan was made famous by Frank Sinatra and the Rat Pack. The heavy taste of the whisky combines with the vermouth to give a cocktail of rich complexity. We recommend following tradition and enjoying your Manhattan with rye whisky.

The Rob Roy

An interesting variation is made by substituting scotch.

Canadian Club 12 year old.	19
Makers Mark	19
Woodford Reserve	20
Basil Hayden	20
Chivas Regal 12 year old	18
Chivas Regal 18 year old	26

Classics / Twisted Classics

Sidecar

18

Invented in the Paris Ritz during The Great War, shaken with cognac, Cointreau and squeezed lime. Served straight up.

Try our 1907 twist of this great classic balanced with mandarin and vanilla.

Margarita

18

Crisp tequila, Cointreau, fresh lime and pressed lemon juice served neat in a salt flaked martini glass.

For a sweet alternate try our Honeycomb Margarita with a honey & cinnamon glaze, organic honeycomb and Massanez chamomile.

Mojito

18

This classic needs no introduction and is always a favourite on a hot summers day. Crisp white rum, fresh lime, floral mint and just a dash of soda served refreshingly tall.

For those of you tempted by the Mojito but not a fan of rum, try the South Side which substitutes Gin and is topped with fresh apple juice.

Daiquiri

18

The name Daiquiri is also the name of a beach near Santiago, Cuba and an iron mine in that area. The cocktail was supposedly invented about 1905 in a bar named Venus in Santiago about 23 miles east of the mine by a group of American mining engineers. Cuban rum, Cointreau, fresh lemon and lime and just a whisper of sugar.

For a sweeter alternative try our Caramelised vanilla pineapple Daiquiri.

Dessert Cocktails

"Life is uncertain – have dessert first."

~ Ernestine Ulmer.

Limon Meringue

19

Grey Goose vodka, Limoncello, Licor 43 and fresh lime shaken and topped with burnt Italian meringue.

8th Deadly Sin

19

Let Bacardi 8 lead you astray with our deadly Rum & Raisin Glaze and its flavours of rich walnut and dark chocolate.

Day of the Dead

19

Had a hard day? Try this to bring you back to life. A generous splash of Patron XO coffee infused tequila, lengthened with Grey Goose vodka, and walnut liqueur, shaken hard and sprinkled with crushed cinnamon. Served straight up.

Dark Forest

19

Dark cherry puree shaken with Angostrá 1919 rum, Massanez Cream de Cacao and a rich Pedro Zeminéz strained into a crushed ice filled rocks glass.

1907 Signature Cocktails

Passionfruit & Vanilla Martini

18

Fresh passionfruit and homemade vanilla syrup shaken with a large serve of our very own local Wild Swan vanilla vodka, Licor 43 and pressed lemon juice. Served straight up with a vanilla sugar dusted rim.

Norma Jean

18

Hendricks rose and cucumber gin, shaken with our own lemon and elderflower sorbet, a touch of crisp mint and a lashing of crème de peche, served deliciously over crushed ice. As sweet as Marilyn herself.

Sloe Movement

18

A national cocktail competition winning drink. Quince jam coupled with Gabriel Boudier sloe gin, Eau de Coing, Cointreau, homemade orange bitters and hand squeezed lemon juice, served martini style with a flamed orange zest.

Leatherman

18

Cinnamon infused leatherwood honey spiked with a long pour of Chivas regal and hand pressed lemon juice, served straight up.

Special Reserve Cabinet

Cognacs

Hennessey Paradis Extra

\$65

Extremely long on the palate, the Paradis is rich in spicy and peppery flavours which balance well with light floral notes. Elegant and full bodied.

Remy Martin Louis XIII

\$220

Blended from over 1200 different *eaux-de-vies* in limousine oak casks, this is a rich cognac with remarkable depth and an extremely long finish.

Hennessey Richard

\$350

One of the most complex and finely balanced cognacs in the world. Created from over one hundred of Hennessey's finest *eaux-de-vies*, some of which are up to 200 years old, this remarkable blend is an exceptional mix of oak, fire, sweetness and texture.

All drinks from the Special Reserve cabinet are served as standard 30ml serves.

Special Reserve Cabinet

Whisky

The Macallan 30 Year Old \$90
Matured in select sherry oak casks from Jerez, Spain, this whisky is smooth and spicy with rich orange and clove flavours and hints of wood smoke.

The Glenmorangie 25 Year Old \$60
Dried fruits, plums and dates are married with cinnamon, dark chocolate and coffee in this smooth whisky from the Eastern Highlands.

Chivas Regal 25 Year Old \$55
With distinct notes of apricot and peach throughout, a warm, fruity aroma and a nutty, chocolate and orange palate, this is the ultimate in smooth and balanced blended Scotch with an astonishingly rounded finish.

The Highland Park 25 Year Old \$35
“Whisky wrapped in Christmas cake”. Remarkably rich and fruity whisky from the Orkney Isles in far north-west Scotland.

All drinks from the Special Reserve cabinet are served as standard 30ml serves.

Special Reserve Cabinet

Whisky

Ardbeg Supernova

\$25

Tar, soot, espresso, tobacco, grass, and chocolate fudge on the palate.

The length of the finish is seemingly endless, there's a soft underbelly of ripe barley and a vanilla sweetness to balance at least some of the tar, heat, and smoke.

Lagavulin 16 yr old

\$13

The richest and most complex of the Islay malts.

The nose has berries, sherry, sweet seaweed, wax polish and scented smoke.

A big, rich mouth feel, very sweet to start, then a big blastoff peat smoke aftertaste.

Dalwhinnie 15 yr old

\$13

A remarkably viscous malt, with a big mouth feel.

The nose is sweet, with heather pollen, heather honey and moorland scents. The taste is soft and smooth, starting sweet and drying out with a whiff of peat smoke.

All drinks from the Special Reserve cabinet are served as standard 30ml serves

Special Reserve Cabinet

Irish

Middleton Irish Whisky \$60

A rare vintage Irish whisky bottled in 2006. Each year only 100 casks are selected from which to distill this premium blend. Five times distilled and aged in sherry casks, each bottle is individually signed personally by Distillery Manager David Crockett.

Jameson 18 Year Old Limited Reserve \$18

A touch of wood and spicy toffee on the nose. Wonderfully mellow and smooth with fudge, toffee, spice and hints of wood and leather, vanilla and gentle sherry nuttiness. A long, lingering finish carries the theme of wood, spice and toffee right through to the end.

Whisky

Oban	14 yr old	\$12
The Glenlivet	12 yr old	\$12
Laphroig	10 yr old	\$11
Talisker	10 yr old	\$11
Jameson	10 yr old	\$10

All drinks from the Special Reserve cabinet are served as standard 30ml serves.

Special Reserve Cabinet

Rum

Angostura 1824

\$20

Fine dark rum from Trinidad which is hand blended, hand filtered and hand bottled. Aged in oak for a minimum of twelve years, this rum is rich and smooth with deep vanilla, dark chocolate and spicy notes.

Havana Barrel proof

\$25

A delicate classic sipping rum, bottled straight from the barrel. Beautiful hints of toasted pecan and spice aromas along with a strong wood character. A favourite among the 1907 bartenders.

Tequila

Herradura Seleccion Suprema

\$55

Double distilled from blue argave *hijuelos* (shoots produced from the base of the stem) which are hand reared for ten years. The cooked juices are then rested for five years in white oak. Extraordinarily smooth tequila.

All drinks from the Special Reserve cabinet are served as standard 30ml serves.