



Gin originated in the 16th century in Holland and was originally named Genever and prescribed for “medicinal” purposes.

Gin was readily consumed by the British Soldiers fighting in Holland and was often taken as a shot of “Dutch Courage” before going into battle.

In the early 1700’s when returning to England the demand of Genever was so immense the English started to distil their very own in order to keep up with demand. The word was shortened to “Gin” and the London Dry Gin category was born.



Now available for purchase at TPK “Mix It Up” by Grant Collins featuring over 200 classic, contemporary, cocktail + food matching as well as simple creations for making cocktails in the comfort of your own home!

For a limited time only this book is available for \$39.99 and each purchase comes with a complimentary mouthwatering “mix it up” Cocktail to the value of \$19.



POTTS POINT



In London at this time a litre of Gin could be purchased for as little as 1 English Penny. This led to much debauchery and even many Mothers abused the spirit. At times this was to the demise of their children's upbringing giving Gin the nickname of "Mothers ruin". In an attempt to quell the average weekly consumption of around 2-3 litres at the time and subdue the mounting unrest a tax of Fifty Pounds was imposed.

This being rather an unpopular tax then led to the London "Gin Riots" of 1736 and was subsequently repelled in 1742

An extremely powerful illustration was penned in 1751 by William Hogarth named "Beer & Gin Lane"

The profile of Gin and its consumption has moved on exponentially in the last few hundred years and is now more readily consumed without fighting, neglecting your new born or rioting.

Welcome to TPK's Global G&T offering. Enjoy!!!



TPK

## TPK G&T'S

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The "G&T" was introduced by the army of the British East India Company in India.

In other tropical climates as well India malaria and a host of other tropical diseases were of constant concern. In the last 1700's it was discovered that quinine could both treat and even cure some of these including malaria. Officers in India in the early 19th century began adding a mixture of lime, water and sugar to their Gin rations to the quinine to make the drink more palatable.

Tonic water today contains much less quinine and is generally sweetened so a lot less bitter than the original.

We purchase quinine and in the Olde tradition of the G&T add it to our "TPK Housemade Tonic"

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## GIN & TONIC

At the Powderkeg, Potts Point enjoy your Gin & Tonic with any of the following, just ask your friendly waiter or bar steward.



**Choice of Gin**  
Choose from 110  
Gins from around  
the World



**Choice of 8 different  
tonic waters and  
bitter lemons**



**Choice of ice**  
Hand Chipped,  
block ice, crushed  
or regular Hoshizaki  
cubes



**Choice of garnish**  
Lime, lemon,  
cucumber or  
whatever you like  
(within reason!)

## TONIC WATER

Schweppes.....	1
Quina Fina.....	2
Quina Fina Bitter Lemon.....	2
Fever Tree Indian Tonic Water.....	3
Fever Tree Lemon Tonic.....	3
Capi.....	3
Fentimans (125mls).....	2.5
Housemade.....	3



Key:  
House Spirit

## TONIC BITTERS

(Served in 15mls mlx doses)

As an alternative to tonic-why not enjoy your “Pimp your favorite Gin” we suggest these are served long over ice and topped with lightly sparkling water and tonic bitters rather than tonic.

Light and refreshing it adds a refreshing spike to your preferred Gin

One part tonic bitters, 2 parts Gin and 3/4 parts soda water is what we suggest for the perfect G&S!

Jack Rudy Tonic Bitters.....	2
(Quinine/burnt sugar cane/citrus/winter spice)	
John’s Tonic Bitters.....	3
(Fresh citrus/quinine/lime oil)	
Kina	
(Peruvian quinine/cold pressed orange oil/floral notes).....	3
Blood Moon.....	3.5
(organic pepper/cardamon/cloves/fresh citrus/rosebuds/ cinchona)	
C&Bs Old Fashioned Tonic Syrup.....	3
(Agave nectar/citrus/lemongrass)	
Hibiscus Tonic.....	3
(Quinine/hisbiscus/bitter spice)	

## TPK'S GLOBAL LIST OF BESPOKE GIN & TONICS

All served with your choice of ice

### United Kingdom

Plymouth Gin .....	9
+ Tonic + Orange + Candied Orange Wheel + Mint	
Chocolate & Truffle G&T .....	12
Beefeater Gin + Splash of White Creme De Cacao + Chocolate bitters I + Truffle bitters + Side of G&T truffles	
Bloom Gin .....	14
+ Soda + Honeycomb Stick and Bee Pollen + Orange peel	
London No1 .....	15
+ Tonic + Splash Of Tea + Cinnamon + Lemon	
Fords .....	15
+ Tonic + Lemon Peel + 3 Juniper + Edible Flower	
Cucumber & Rose .....	18
Cucumber & rose petal infused Beefeater Gin + Rose spiked tonic + Fresh cucumber, Rose petals and Edible flowers + Fever Tree Tonic served in a snow dome with glass straw	
Whitley Neil .....	19
+ Tonic + Instant Caramelized Passion Fruit Wheel + Fresh Lime + Bee Pollen	
The King of Soho .....	22
+ Tonic + Coriander + Candied Tangerine Peel	
Bulldog Gin .....	12
+ Tonic + Lychee + Poppyseed	

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**Germany**

Monkey 47 Gin ..... 18  
+ Tonic+ Saffron + Grapefruit Bitters and Grapefruit Zest + Berries

Elephant Gin ..... 18  
+ Tonic + Ginger and Orange Peel/Zest

**Spain**

Gin Mare ..... 16  
+ Tonic + Rosemary +Tyme + Fresh Lemon

**France**

Saffron Gin ..... 14  
+ Tonic + Saffron + Fennel Leaf

G'Vine ..... 16  
+ Grapes + Liquorice Stick + Ginger - Served Long and Topped with  
Crushed Ice and Edible Flower

**New Zealand**

Broken Heart Gin ..... 16  
+ Lemon & Lime Peels + Juniper Berries + Candied Lavender - Served Short  
over Chipped Ice

**USA**

Gin & Titonic..... 16  
Brooklyn Gin + Chocolate Bitters + G&T Foam + Coffee Spiked Titanic Cube  
+ Fresh Juniper + Housemade tonic

Deaths Door ..... 18  
+ Tonic + Celery + Cucumber + Mint

**Sweden**

Right Gin ..... 16  
+ Tonic + Mint + Lime + Orange bitters

**Australia**

Gin 10 Bass & Flinders ..... 22  
Spice mix + Anise + Fennel - Served in a champagne coupet with a twist of  
Black Pepper + Peppered Lemon Squeeze



## LONDON DRY

The Worlds most popular Gin category originated in London but is now distilled in many country's-although recent EU regulations are trying to amend this.

Currently only Sipsmith & Beefeater are distilled in London.

In the 1700's sulphuric acid & even turpentine were used as short cuts to mass produce cheap or "Common Gin" for maximum toxic effect!

It's classic flavor profile is one of being very juniper driven with a dry finish of citrus and light spice.

Great for a G&T or Martini.

Beefeater (UK) .....	8
Gordons Cucumber (UK).....	9
SW4 (UK) .....	10
Brokers Gin (UK) .....	10
Tanqueray 10 (UK).....	10
Bulldog Gin (UK).....	11
Greenalls London (UK).....	11
Bombay Original (UK) .....	12
Darnley's View (UK) .....	12
Haymans Dry (UK).....	12
Bloom Gin (UK).....	13
Sipsmith Gin (UK) .....	14
Boxer Gin (UK).....	14
Brockmans (UK) .....	14
London No1 (UK) .....	14
Fords Gin (UK).....	14
Berkeley Square (UK).....	15
Chase Elegant Crisp (UK) .....	15
London No3 (UK) .....	16
Brecon Gin (UK).....	16

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Boodles Gin (UK).....	16
Martin Millers Westbourne (UK) .....	16
The Botanist (UK).....	16
Fifty Pounds (UK).....	16
Mombasa London Dry (UK).....	18
Whitley Nell (UK) .....	19
Chase w Orange (UK) .....	19
King of Soho (UK).....	20
Bombay Laverstoke Mill Distillery Decanter (UK).....	22
Blackwood Vintage (UK) .....	22
Beefeater Crown Jewel (UK).....	24



## OLD TOM

This category was popular in the 18th century but in more recent times has had a surge in popularity due to the resurgence of Classic Cocktails, many of which featured this category of Gin.

Slightly sweeter than London and with a citrus and mid sweet finish.  
Great to drink in a cocktail, on the rocks or even with coke and a squeeze of lime.

Haymans "Old Tom" (UK) .....	10
Ransom "Old Tom" (USA) .....	16
Tanqueray "Old Tom" (London, UK).....	18

## GENEVER

The original "Gin". It is divided up into three category's. Oude (old) & Jonge (young) & Korewyn (malt wine).

Its flavor profile is driven by Juniper and some may have slight smoked or matly wine style finish.

The lighter variety's are great in a Cocktail while the heavier ones are better consumed ice cold or matched with a Wheat style of beer.

Bols Genever .....	9
 Bols Corrnwyn (Holland).....	15
Bols Graan Jenever (Holland).....	12
Bols Very Old Genever.....	12
Hartevelt Citroen Jenever (Holland) .....	12
Blankenheim Genever (Holland) .....	14
Bokma White Jonge Genever (Holland) .....	13
Bokma Oude Genever (Holland).....	13
Zuidam Oude Genever 5 year old (Holland) .....	15

## NEW AMERICAN / INTERNATIONAL

A relatively new Gin category that has really revolutionized Gin. This is a global category and has spawned a new age style of experimental Gins. Some using radical botanicals to enhance their brand.

Botanicals such as dragon eye, poppy seed, eucalyptus, coconut & Kafir Lime.

Mayfair (UK).....	9
Traders Gin (UK) .....	9
Hendricks Gin (Scotland).....	10
Edinburgh Elderflower (UK) .....	15
Hoxton Coconut & Grapefruit Gin (UK) .....	12
Edinburgh Gin (UK).....	12
6 O Clock (UK) .....	12
Aviation Gin (USA).....	12
G'vine Floraison (France).....	12
West Winds The Sabre (Australia).....	13
G'vine Nouvaison small batch (France).....	14
Old English (UK) .....	14
Old Raj-Blue (UK) .....	14
Gabriel Boudier Saffron (France).....	14
McHenry Classic Dry (Tasmania, Australia) .....	14
Kiss O' Gin (Kangaroo, Island).....	14
Melbourne Gin Compay-Mgc (Melbourne) .....	14
West winds The Cutless (Margaret River).....	14
Broken Heart (NZ) .....	14
Knockeen hills Elderflower (UK) .....	15
Bathtub Gin (UK).....	15
Gin Mare (Spain) .....	15
Four Pillars (Victoria, Australia).....	15
Bluecoat (Pennsylvania, USA) .....	16
Bass & Flinders Monsoon (Victoria, Australia ) .....	16
Broken Heart Gin (NZ).....	16
Gin 10 Bass & Flinders (Victoria, Australia) .....	16

Cont..

Brooklyn Gin (Brooklyn, USA) .....	16
209 (SF, USA) .....	16
Cold River gin (Maine,USA) .....	16
Gilt Gin (UK) .....	16
Monkey 47 (Germany).....	16
Oxford Gin (Australia).....	16
Right Gin (Sweden).....	16
Gentlemans Cut Spring Gin (Belgium).....	16
Black Robin Rare Gin (New Zealand).....	17
Breuckelen Distilling Glorious gin (NYC, USA).....	17
Fillers Gin 28 (Belgium).....	17
Colombian Aged Gin (Columbia).....	18
Junipero (USA) .....	18
Deaths Door (Winsconsin, USA) .....	18
Uppercut Herbacious Dry Gin (Belgium).....	18
Spirit Of Hven Organic Gin (Sweden) .....	18
Elephant Gin (UK) .....	20
Gin Ginnifer (Western Australia, Australia).....	22
Greenhook Gin (Brooklyn,USA) .....	22
Desert Juniper Gin (Portland,USA).....	22
Biercee Gin (Belgium) .....	22
Few aged barrels (Illinois, USA) .....	22
Bambridge heritage Gin (Washington, USA) .....	25
Citadelle (France).....	25
Ferdinand's Gin (Germany).....	26
Cambridge Gin SS14 (UK).....	39

## PLYMOUTH GIN

A distillery was built to service the Navy on the docks at Plymouth in the South West of England.

It is a great all-round Gin with heavy citrus notes and mellow underlying spice.

Great to drinks in a G&T, Martini or On The Rocks.


Plymouth Gin (Plymouth, UK) .....	10
Plymouth Navy Strength .....	20



## SLOE GIN

Usually distilled at a liquor strength of between 25-30% rather than regular Gin's that are around 40-45% ABV.

The neutral grain spirit is normally steeped in sloe berrys which grow wild in many parts of England.

Plymouth, Sloe (UK) .....	13
 Bourdier Sloe Gin (France) .....	10
Haymans Sloe (UK) .....	10
McHenry Olde English Sloe (Tasmania, Australia) .....	20

## RESERVE GIN

Below we have sourced some of the most rare and unique Gins that we really enjoy ourselves..

We suggest the following Gins be enjoyed straight, with sparkling water, soda or a light/low sugar tonic in order to savour the subtle botanicals and flavour fusions.

Cambridge Distillery Japanese Gin with Yuzu/shiso leaf & cucumber.....	26
Oxley Cold Distilled Dry Gin Reserve (UK) .....	28
Monkey 47 Distillers Cut Vintage Release (1 of 3000) .....	32
Cambridge Seasonal Gin SS14/Spring Summer '14 (UK) ....	39
Bosford London Dry .....	60

## TPK FLIGHTS & GIN BOARDS

### TPK Progressive G&T Flight \$30

First inhale the Vapor Gin & Tonic to open your palate and sinuses then consume the deconstructed G&T & Mini edible G&T then cleanse your palate with our house created Gin & Tonic sorbet.

A progressive flight featuring some surreal takes on the classic Gin & Tonic.

Vaporized G&T + Mini Deconstructed G&T + Mini Edible G&T + House made Gin & Tonic Sorbet - Served on a platter

### TPK Koptootje (cop-stow-tje) (The Little Headbutt in Dutch) \$18

A Traditional Dutch Navy imbibe.

Featuring A Nip Of Bols Genever & Glass Of Crisp Heineken consumed in unison.



### Global TPK G&T's \$35



#### Germany

Ferdinands Gin is carefully handcrafted on the Saarburger Rausch on the borders Germany, Luxembourg from Riesling grapes.

Botanicals include lavender, rosehip, rose, almonds & ginger

Mini G&T featuring - Ferdinand Gin + Schweppes tonic + Candied Lavender Stick + Speared Grapes+ side of Quince paste and almonds



Cont..



UK

Mini Boxer Gin & Tonic

Boxer Gin is a classic London Dry style Gin using the traditional “steep and boil” method & produced in a copper pot distilled wheat spirit created in “Angela” the distillers much loved 108 year old copper pot still where the spirit is heated and the vapor condensed.

Botanicals feature juniper, coriander, lemon, bergamot, orange, liquorice and Otis root.

Mini G&T featuring Boxer Gin + Fever Tree tonic + Fresh liquorice root + Lemon, Lime and Orange squeeze - Served with a side of Liquorice, Nutmeg, Oris root and Lemon peels



USA

Mini Cold River Gin & Tonic

Cold river is a handcrafted small batch Gin which is created in Maine, USA using farm grown premium potatoes that are distilled into alcohol, botanicals added along with pure water from the Maine river.

Botanicals include Angelica root, Cardamom and Coriander

Cold River Gin+ Fentimans Tonic + Squeeze of lemon - Served with a side of Cardamom, Coriander and Angelica root



Sweden

Mini Right Gin & Tonic

Right Gin is a corn based Gin created just outside Malmö, Sweden which gives is a quite unique sweetness with a slight spiced finish. It is a very well rounded Gin which is great consumed neat, on the rocks or with tonic.

Botanicals include juniper, Orange Fresh Lime & Fresh Bergamot sourced from Italy and Black Spicy Pepper from Borneo.

Right Gin+ Quina Fina Tonic + Prange twist and Peppercorns - Served with a side of Black pepper, Juniper, Lime and Bergamot