



BECKETT'S PRESENTS
ARCHIE ROSE 'BLEND YOUR OWN GIN' + GIN PAIRED DINNER
JUNE CLUBHOUSE EVENT
23 JUNE 2022

PART ONE

BLEND ARCHIE ROSE PURE BOTANICAL DISTILLATES TO CREATE YOUR OWN SIGNATURE GIN

~ while enjoying ~

Duck Liver Parfait

made with 'Archie Rose Signature Dry Gin'. Served with pickles & toast

PART TWO

JEFF CREATES A FIVE-COURSE GIN-PAIRED TASTING DINNER WITH ARCHIE ROSE'S LIMITED-EDITION GINS

FIRST COURSE

Prawn Gazpacho

made with limited-edition 'Archie Rose Bone Dry Gin'
served in a martini glass. An edible cocktail

~ paired with a mini French 75 cocktail ~

SECOND COURSE

'Archie Rose Distiller's Strength Gin' & Beetroot Cured Mt Cook Salmon

Yarra Valley salmon pearls, crushed cucumber & shaved fennel, micro herbs

~ paired with a mini Gin Gimlet ~

THIRD COURSE

Duck à l'Orange

Maremma duck leg with sautéed English spinach, shitaki & toasted pistachio
made with limited-edition 'Archie Rose Harvest 2020: Sunrise Lime Gin', orange cumquat glaze

~ paired with a mini Negroni ~

FOURTH COURSE

Slow Cooked Pork Cheek

made with a cider & limited-edition 'Archie Rose Bone Dry Gin' sauce
buttered caraway cabbage, green olive cheeks, smoky bacon

~ paired with a mini Olive Martini ~

FIFTH COURSE

Creme Brûlée

made with liquorice & limited-edition 'Archie Rose Harvest 2021: Lemon Scented Gum Gin'

~ paired with a mini Liquorice Espresso Martini ~

BECKETT'S

BAR + DINING