

Bilby's Bar Supplies.

For Better Drinks

SUPPLYING HIGH QUALITY HANDMADE
COCKTAIL AND DRINK INGREDIENTS



BILBY'S BAR SUPPLIES AIMS TO PROVIDE HIGH-QUALITY SMALL-BATCH **HANDMADE** COCKTAIL **INGREDIENTS** USING LOCAL, SEASONAL INGREDIENTS DIRECT FROM THE SOURCE WHENEVER POSSIBLE. **DELIVERED** DIRECTLY TO BARS, CLUBS, RESTAURANTS, CAFES, AND BUSINESSES **ACROSS ADELAIDE**. NOT TO THE PUBLIC.

EVERYTHING WE CREATE IS **MADE TO ORDER**.

WE KEEP OUR LABELS AND BOTTLES PLAIN, SO **EVERYTHING** DELIVERED LOOKS LIKE IT WAS **MADE IN-HOUSE**, BECAUSE IT KINDA WAS, JUST IN OUR HOUSE INSTEAD OF YOURS.

Bilby's Bar Supplies.

SWEETENERS ... 4

- Simple Sugar Syrup
- Demerara Syrup
- Agave Syrup
- Honey Syrup

CITRUS & CONCENTRATES ... 6

- Lemon Cocktail Juice
- Lime Cocktail Juice
- Cold Brew Coffee
- Cold Brew Tea

CORDIALS & FLAVOURS ... 8

- Fresh Lime Cordial
- Real Raspberry Cordial
- Passionfruit Syrup
- Ginger Syrup
- Vanilla Syrup
- Strawberry Syrup
- Orange Syrup
- Pineapple Syrup
- Cinnamon Syrup
- Hibiscus / Rosella Syrup

COCKTAIL CLASSICS ... 10

- Bloody Mary Spice Mix
- Cream of Coconut
- Grenadine
- Orgeat
- Falernum Syrup

BAR PANTRY INGREDIENTS ... 11

- Citric Acid
- Malic Acid
- Tartaric Acid
- Ascorbic Acid
- Lactic Acid
- Gomme / Gum Arabic
- Xanthan Gum
- Fructose Sugar

TRAINING & SUPPORT ... 12

PENICILLIN COCKTAIL RECIPE

Featuring Honey Syrup + Ginger Syrup

45ml Blended Scotch Whisky
10ml Ginger Syrup
20ml Lemon Cocktail Juice
10ml Honey Syrup
7.5ml Peated Scotch Whisky

Prepare a rocks glass filled with ice.
Prepare a lemon wedge for garnish.
Shake all ingredients, except
the peated whisky, with ice.
Fine strain into the rocks glass and
float the peated Scotch whisky on top.
Garnish with a lemon wedge.



SWEETENER SYRUPS.

Ah, Simple Sugar Syrup, the workhorse of the average cocktail bar. No need for expensive brands with unnecessary extras added.

Simple Sugar Syrup ... \$5.00 per 750mL

For pretty much anything that needs sweetening, without adding extra flavour.

Demerara Syrup ... \$8.00 per 750mL

Perfect for rum-based cocktails, Old Fashioneds and espresso martinis.

Agave Syrup ... \$15.00 per 750mL

A perfect pairing with tequila, as seen in the classic Tommy's Margarita. Also great in smoothies.

Honey Syrup ... \$12.00 per 750mL

A pourable honey syrup, great for tea, coffee and cocktails such as the Penicillin.

MARGARITA RECIPE

Featuring Cocktail Lime Juice + Simple Sugar Syrup

45ml Tequila

15ml Cointreau or Triple Sec

30ml Lime Cocktail Juice

15ml Simple Sugar Syrup

Moisten the outside of a stemmed cocktail glass with a lime wedge, before rimming the edge with salt.

Shake all ingredients with ice.

Fine strain into the glass and serve.



CITRUS COCKTAIL JUICE.

Better value than the real thing, stays fresher for longer, and comes already squeezed.

Our Cocktail Juice products use fresh citrus, acids and water to create a product designed to taste, look and smell like fresh lemon or lime juice, for a fraction of the price.

Lime Cocktail Juice ... \$8.00 per 750mL

For margaritas, daiquiris, sours and high-volume cocktail service.

Lemon Cocktail Juice ... \$6.00 per 750mL

For sours, collins, sidecars and high-volume cocktail service.

COLD BREW CONCENTRATES.

Perfect for busy bars pumping out espresso martinis, or cafés looking to build a better iced tea offering.

Cold Brew Coffee Concentrate ... \$14.00 per 750mL

Designed for espresso martinis, coffee cocktails and custom café drinks.

Cold Brew Black Tea Concentrate ... \$4.00 per 750mL

Unsweetened, creating the perfect base for iced teas.

PORNSTAR MARTINI RECIPE

Featuring Passionfruit Syrup + Vanilla Syrup

60ml Vodka

30ml Lime Cocktail Juice

20ml Passionfruit Syrup

10ml Vanilla Syrup

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60ml Sparkling Wine (in a separate glass)

Prepare a chilled cocktail glass.

Prepare a passionfruit half or garnish of choice.

Pour the wine into a small glass, such as a shot glass.

Shake all ingredients, except the wine, in a shaker with ice.

Fine strain into the prepared glass and garnish.

Serve with sparkling wine on the side, and instruct the drinker to sip alternately from each glass, or pour it in and have a party.



CORDIALS & FLAVOURS.

Want to make amazing iced tea, delicious soda, and outstanding cocktails? The answer is simple: add some flavour.

Fresh Lime Cordial ... \$12.00 per 750mL

Best used in a Lemon Lime Bitters or a Gimlet.

Real Raspberry Cordial ... \$10.00 per 750mL

Make amazing highballs or put it to work in a Clover Club.

Passionfruit Syrup ... \$12.00 per 750mL

Try this in an iced tea, a Pornstar Martini or a Passionfruit Caprioska.

Strawberry Syrup ... \$10.00 per 750mL

Make your matcha sing with this sweet fruity friend.

Ginger Syrup ... \$10.00 per 750mL

Try this in a Rum Highball, a Dark 'n' Stormy or a Penicillin.

Pineapple Syrup ... \$8.00 per 750mL

Perfect for Pineapple Margaritas or Daiquiris.

Orange Syrup ... \$12.00 per 750mL

Designed for use in a Mont Blanc, but works for many creations.

Hibiscus / Rosella Syrup ... \$8.00 per 750mL

A bright floral syrup that can make a Cosmo shine.

Vanilla Syrup ... \$10.00 per 750mL

Perfect for iced and hot coffees, as well as rounding out cocktails.

Cinnamon Syrup ... \$6.00 per 750mL

A classic cocktail ingredient most at home in a Zombie.

Custom syrups or flavours are available upon request.

BLOODY MARY RECIPE

Featuring Bloody Mary Spice Mix

45ml Vodka

120ml Tomato Juice

60ml Bloody Mary Spice Mix

Prepare your glass and garnish of choice.

Shake (or roll) everything with ice.

Strain (or pour) into the glass.

Garnish.



COCKTAIL CLASSICS.

Some ingredients are famous in the classic cocktail world, such as Grenadine and Orgeat. Most commercial products are poor imitations of what these ingredients were meant to be. We are trying to fix that.

Bloody Mary Spice Mix ... \$10.00 per 750mL

Reduces a 7+ ingredient cocktail down to 3. Perfect. Try this in a Bloody Mary, obviously, or a Michelada or Red Snapper.

Cream of Coconut ... \$12.00 per 750mL

Designed for the Piña Colada, but equally at home in a Coconut Margarita or Midori Splice.

Grenadine ... \$12.00 per 750mL

Good grenadine should be made from actual pomegranate and is a must for a Singapore Sling. It makes a mean Tequila Sunrise too.

Orgeat ... \$12.00 per 750mL

This almond-flavoured syrup is essential for a Mai Tai, and a requirement for many tiki-style cocktails.

Falernum Syrup ... \$12.00 per 750mL

From Swizzles to Cali Margaritas, this ingredient isn't very common, but when you need it, nothing else will do.

COCONUT MARGARITA RECIPE

Featuring Cream of Coconut

45ml Tequila

15ml Orange Liqueur, such as Cointreau

30ml Lime Juice

30ml Cream of Coconut

Prepare your glass and garnish first.

For a salt rim, moisten the outside edge of the glass with a lime wedge, then gently roll that section through salt.

Add all ingredients to a shaker with ice.

Shake hard until chilled and creamy.

Fine strain into a rocks glass over fresh ice.

Garnish with a lime wedge.



BARTENDER PANTRY.

For venues producing their own syrups, cordials, acid blends and cocktail prep, we also supply selected technical ingredients in 100g and 1kg quantities.

Citric Acid ... \$1.00 per 100g | \$10.00 per 1kg

Malic Acid ... \$4.00 per 100g | \$32.00 per 1kg

Tartaric Acid ... \$4.00 per 100g | \$32.00 per 1kg

Ascorbic Acid ... \$4.00 per 100g | \$32.00 per 1kg

Lactic Acid ... \$12.00 per 100g | \$100.00 per 1kg

Gomme / Gum Arabic ... \$8.00 per 100g | \$64.00 per 1kg

Xanthan Gum ... \$10.00 per 100g | \$80.00 per 1kg

Fructose Sugar ... \$4.00 per 100g | \$32.00 per 1kg

MAI TAI RECIPE

Featuring Orgeat and Lime Cocktail Juice

60ml Aged Rum

15ml Orange liqueur, such as Orange Curacao or Cointreau

30ml Lime Cocktail Juice

15ml Orgeat

Optional: 5ml Demerara Syrup

Prepare your glass and garnish first.

Add all ingredients to a shaker with ice.

Shake hard until chilled.

Fine strain into a rocks glass filled with fresh crushed ice.

Garnish with the spent lime husk and a mint sprig.

Add the cherry and pineapple garnish if using.



BEYOND INGREDIENTS

We also help venues build better drinks.

COCKTAIL TRAINING.

Not sure where to start? We offer complimentary cocktail training for you and your staff. We can run through classic cocktails, demonstrate your venue's drinks, and share practical tips, techniques and tools of the trade.

MENU DEVELOPMENT.

Got a great idea, but not sure how to make it sing? Not sure where to even begin? We help create sound, costed cocktails designed for real-world service.

RECIPE DEVELOPMENT.

Do you have everything you need, except that one thing? We specialise in custom ingredients and can work with you to create the flavour, syrup, cordial or cocktail ingredient your menu needs.



CONTACT

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OR

Via text message:
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DELIVERY DETAILS

All orders require a minimum of
two days to fulfil.

Free delivery within 25km of
Adelaide's CBD.

