

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** WITH NO ADDED ANYTHING BEYOND WHAT IS NEEDED.

WE KEEP OUR LABELS AND BOTTLES PLAIN MEANING **EVERYTHING** DELIVERED LOOKS AS THOUGH IT WAS **MADE IN-HOUSE**, AND IT KINDA WAS, IN OUR HOUSE NOT YOURS.

Bilby's Bar Supplies.

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Lemon
Lime

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Raspberry

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Malic Acid

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WHISKY SOUR RECIPE

60ml Whisky (Scotch, Bourbon, or anything else!)

30ml Lemon Cocktail Juice

15ml Simple Sugar Syrup

30ml Cocktail Foamer

Prepare a rocks glass filled with ice.

Prepare a cherry on a skewer as garnish.

Shake all ingredients with ice.

Strain out ice, and shake without ice.

Fine strain into glass and garnish.



CITRUS COCKTAIL JUICE.

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

Cocktail Juice products use fresh citrus, acids and water to create a product that tastes, looks and smells identical to lemon or lime juice, for a fraction of the price.

Make your margaritas and sours easier, cheaper and fresher!

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

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

Acidified Grapefruit Cocktail Juice ... \$8.00 per 750mL

Acidified Orange Cocktail Juice ... \$8.00 per 750mL

Acidified Pineapple Juice ... \$8.00 per 750mL

Want to acidify a different juice? Contact us to get weird.

RUM OLD FASHIONED RECIPE

60ml Dark Rum

10ml Demerara Syrup

2 Dashes of Aromatic Bitters

1 dash Chocolate Bitters (optional)

Prepare a rocks glass filled with ice.

Prepare an orange twist as garnish.

Stir ingredients in a mixing glass with ice.

Strain into prepared glass and garnish.



SUGAR SYRUPS.

Ah sugar syrup, the workhouse of the average cocktail bar.

Don't buy expensive brands with unneeded extras added. When a recipe calls for sugar syrup, this is all you'll need!

But why stop with regular sugar? We also have demerara, panela, muscavado, jaggery, palm, and any other sugar we can find.

Not into that sugarcane stuff? We also have agave, honey and brown rice malt available.

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

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

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

Demerara Syrup ... \$8.00 per 750mL

Panela Syrup ... \$15.00 per 750mL

Muscavado Syrup ... \$15.00 per 750mL

Jaggery Syrup ... \$10.00 per 750mL

Organic Coconut Sugar Syrup ... \$12.00 per 750mL

Organic Cane Syrup ... \$9.00 per 750mL

Organic Palm Syrup ... \$12.00 per 750mL

Agave Syrup ... \$15.00 per 750mL

Honey (Organic) Syrup ... \$12.00 per 750mL

Want a particular flavour with your syrup, such as a strawberry and agave syrup? We can change the base sugar for almost any syrup, just contact us for pricing and to get creative!

PORNSTAR MARTINI RECIPE

60ml Vodka
30ml Lime Cocktail Juice
15ml Passionfruit Syrup
15ml Vanilla Syrup

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60ml Sparkling Wine (in a separate glass)

Prepare a chilled cocktail glass.

Prepare 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 alternatively from each glass.



FRUIT SYRUPS.

Want to make amazing ice tea, delicious soda, outstanding cocktails or anything else taste better?

The answer is simple, add a flavour.

These syrups are available all year round, but we try and be as seasonal as we can, so check the website for our latest deals, as pricing can change.

Not sure about recipes or ratio? We can help with that too.

- Banana Syrup ... \$9.00 per 750mL
- Blackberry Syrup ... \$8.00 per 750mL
- Blueberry Syrup ... \$8.00 per 750mL
- Coconut Syrup ... \$8.00 per 750mL
- Grapefruit Syrup ... \$10.00 per 750mL
- Lychee Syrup ... \$12.00 per 750mL
- Mango Syrup ... \$10.00 per 750mL
- Orange Syrup ... \$12.00 per 750mL
- Passionfruit Syrup ... \$12.00 per 750mL
- Pineapple Syrup ... \$8.00 per 750mL
- Pomegranate Syrup ... \$8.00 per 750mL
- Raspberry Syrup ... \$10.00 per 750mL
- Strawberry Syrup ... \$10.00 per 750mL

Want something else? Let us know (We love making new things!)

Check the website for hyper-seasonal (and usually cheaper) picks

BLOODY MARY RECIPE

45ml Vodka
60ml Tomato Juice
60ml Bloody Mary Spice Mix

Prepare your glass and garnish.
Shake (or roll) everything with ice.
Fine strain into glass.
Garnish.



CLASSIC BAR INGREDIENTS.

Some ingredients are famous within the classic cocktail and bar world, such as Grenadine and Orgeat.

Most commercial products tend to be poor imitations of what the ingredient were when it was created. We are trying to fix that.

- Australian Black Tea Syrup ... \$6.00 per 750mL
- Bloody Mary Spice Mix ... \$10.00 per 750mL
- Cinnamon Syrup ... \$6.00 per 750mL
- Cold Brew Coffee Concentrate ... \$14.00 per 750mL
- Cocktail Foamer (Egg White Replacement) ... \$6.00 per 750mL
- Cream of Coconut ... \$12.00 per 750mL
- Don's Mix ... \$15.00 per 750mL
- Falernum Syrup ... \$12.00 per 750mL
- Ginger Syrup ... \$10.00 per 750mL
- Grenadine ... \$12.00 per 750mL
- Green Tea Syrup ... \$5.00 per 750mL
- Gomme (Simple) Syrup ... \$10.00 per 750mL
- Juniper Syrup ... \$15.00 per 750mL
- Lapsang Souchong Syrup ... \$6.00 per 750mL
- Old Fashioned Lemonade ... \$5.00 per 750mL
- Orgeat Syrup ... \$12.00 per 750mL
- Sour Lime Cordial ... \$12.00 per 750mL

Looking for something not mentioned? Hit us up! We always want to hear about obscure bar ingredients.

SPICY MARGARITA RECIPE

45ml Tequila

15ml Orange Liqueur (such as Cointreau)

30ml Lime Cocktail Syrup

15ml Spicy Agave Syrup

Prepare your glass and garnish.

(Moisten the outside with a lime wedge and roll over salt.)

Shake everything with ice.

Fine strain into glass.

Garnish.



SPICY SYRUPS.

The spicy margarita has become one of the most requested drinks over the bar in the last few years. What's the best way to add spice to your drink? Look no further.

Spicy Agave Syrup ... \$16.00 per 750mL

Jalapeno Simple Syrup ... \$8.00 per 750mL

Jalapeno Pineapple Syrup ... \$8.00 per 750mL

Chipotle Honey Syrup ... \$18.00 per 750mL

Habanero Simple Syrup ... \$8.00 per 750mL

Habanero Hibiscus Syrup ... \$14.00 per 750mL

Habanero Mango Syrup ... \$12.00 per 750mL

Thai Chilli Simple Syrup ... \$8.00 per 750mL

Thai Chilli Coriander Syrup ... \$8.00 per 750mL

Thai Chilli Lemongrass Syrup ... \$10.00 per 750mL

SILKY (GOMME) SYRUPS.

Gomme is all about adding texture to your syrups, and in turn, adding a silky mouth feel to your drinks. Not really recommended for citrus based drinks, more for your old fashioned and martinis.

Gum Arabic added to any Syrup ... add \$5.00 per 750ml

SIMPLE SHAKEN PINA COLADA RECIPE

30ml White Rum
30ml Coconut Rum
45ml Cream of Coconut
45ml Pineapple Juice

Prepare your glass and garnish.
Shake everything with ice.
Fine strain into glass filled with ice.
Garnish.



COCKTAIL FOAMER.

Sick of egg whites? Don't enjoy the smell of chickpeas? Have we got news for you! We make a foaming syrup that adds the silky foamy texture of egg whites, without the whole chicken thing.

The foamer is vegan and contains no known allergens.

It will separate ever so slightly if left along for a day or two, but just give it a shake and its back to its foamy self.

Cocktail Foamer (Egg White Replacement) ... \$6.00 per 750mL

CREAM OF COCONUT.

AKA THE PERFECT PINA COLADA

Who wants to make a pina colada? Okay, now who wants to make a good pina colada? All good pina colada's need cream of coconut. This is our version, and we are happy to share our recipe for a banging blended pina colada (so long as you make us one).

Cream of Coconut ... add \$12.00 per 750ml

Cinnamon Whisky Recipe

450ml Whisky

250ml Cinnamon (Hot) Syrup

Mix them together and stir until combined!



HERB & SPICE SYRUPS.

If it's not counted as a fruit, but tastes good, it's probably in the list below.

If this list inspires you, but you aren't sure where to go, reach out as we are always happy to talk shop and workshop recipes.

- Allspice Syrup ... \$8.00 per 750mL
- Basil Syrup ... \$8.00 per 750mL
- Blue Gum Eucalypt Syrup ... \$15.00 per 750mL
- Butterfly Pea Syrup ... \$8.00 per 750mL
- Chamomile Syrup ... \$8.00 per 750mL
- Cinnamon Myrtle Syrup ... \$12.00 per 750mL
- Cinnamon Syrup ... \$6.00 per 750mL
- Cinnamon (Hot) Syrup ... \$10.00 per 750mL
- Elderflower Syrup ... \$10.00 per 750mL
- Ginger Syrup ... \$10.00 per 750mL
- Hibiscus (Rosella) Syrup ... \$8.00 per 750mL
- Lavender Syrup ... \$6.00 per 750mL
- Lemongrass Syrup ... \$12.00 per 750mL
- Lemon Myrtle Syrup ... \$12.00 per 750mL
- Mint Syrup ... \$8.00 per 750mL
- Mint & Lime Syrup ... \$12.00 per 750mL
- Pandan Syrup ... \$10.00 per 750mL
- Rosehip Syrup ... \$10.00 per 750mL
- Rosemary Syrup ... \$8.00 per 750mL
- Sage Syrup ... \$8.00 per 750mL
- Thyme Syrup ... \$6.00 per 750mL
- Vanilla Syrup ... \$10.00 per 750mL

Looking for something? Get in touch.

Chamomile Infused Tequila

700ml Tequila

10g Chamomile flowers

Place tequila and chamomile in a container and stand at room temp for 1 hour, stirring occasionally. Strain through a fine-mesh sieve and then put back into the bottle!

(Try swapping out the tequila for another spirit, such as Vodka, Gin, Calvados, or Brandy!)



DRY INGREDIENTS.

Looking to make things yourself? We can package up small amounts of common dry ingredients used in bars.

Need a bigger amount? Get in contact and we will see what we can do.

Acacia Gum (Gomme Arabic) ... \$12.00 per 100g

Ascorbic Acid ... \$5.00 per 100g

Citric Acid ... \$2.00 per 100g

Fructose Sugar ... \$4.00 per 100g

Guar Gum ... \$5.00 per 100g

Hypromellose ... \$25.00 per 100g

Lactic Acid ... \$10.00 per 100g

Maltodextrin Powder ... \$6.00 per 100g

Malic Acid ... \$5.00 per 100g

Sorbic Acid ... \$10.00 per 100g

Tartaric Acid ... \$8.00 per 100g

Xanthan Gum ... \$5.00 per 100g

Australian Black Tea ... \$5.00 per 100g

Earl Grey Tea ... \$10.00 per 100g

Green Tea ... \$8.00 per 100g

Lapsang Souchong Tea ... \$15.00 per 100g

Butterfly Pea ... \$16.00 per 100g

Chamomile ... \$6.00 per 100g

Hibiscus/Sorrel ... \$5.00 per 100g

Lavender ... \$8.00 per 100g

Rosehip ... \$8.00 per 100g

TRAINING OR GUIDANCE?

Need help with staff training or building your cocktail menu?
We offer free training and bar development.

CONTACT

via email:
hello@bilbysbarsupplies.com.au

OR

text message:
Tom - 0419423519



DELIVERY DETAILS

All orders require minimum two
days to fulfil

Free delivery within 25km of
Adelaide's CBD.

INSTA



WEB

