



Things to do with a Sassy Sister.

Well-Behaved Cocktails Rarely Make History.



*My story? Oh, you asked.
Sit down, darling.*

I was born from organically grown Australian blueberries and red currants – raised in the foothills of the Strathbogie Ranges, in Taungurung Country – who had a very good time together over some aged brandy. After five unhurried years of maturing, I emerged exactly as nature intended – unashamedly sweet, gloriously smooth, and just a little bit tart. Think of me as the guest who arrives fashionably late and immediately becomes the most interesting person in the room.



Now, about those cocktails.

I'm delectable on my own, but mix me with others and I become something truly decadent. Go on – flip the page and see what trouble we can get into together.



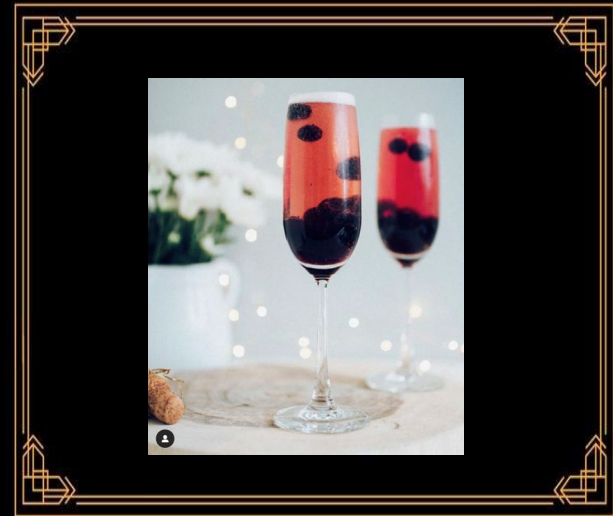
~Signature Serves~



Enjoy Neat

- 60ml Sassy Sister

Aromas of stewed dried fruit, port and fortified notes. The palate delivers intense dark fruit of plum and forest berries, well balanced sugar and acidity with a long finish of complex fruit and spirit.



Sassy Sister Blueberry Bellini

- 30ml Sassy Sister Liqueur in a flute
- 110ml Australian Prosecco.
- 6 - 10 frozen blueberries.

Pour my delicious liqueur into the flute, add the blueberries, gently decant the prosecco, Enjoy as the blueberries coat the liqueur and rise and fall.

~Simple Serves~



Sassy Gin Bramble

- 45ml Sassy Sister Liqueur
- 45ml Australian Gin
- 30ml Citrus juice (lime, lemon or cumquat)

Shake gin, juice and ice together, pour into a rocks glass with crushed ice. Add me next and watch me sink to the bottom. Top with a slice of dried orange or lime for a little razzle dazzle.



Sassy Spritz

- 30ml Sassy Sister Liqueur
- 100ml Australian provence-style Rosé
- 50ml soda

Pour me over some ice, add rosé, top up with soda. And add 6-8 blueberries or a sprig of peppermint.

~Signature Serves~



Sassy Martini

- 45ml Sassy Sister
- 60ml premium vodka
- A whisper of vermouth

Stir the vodka, Sassy Sister (yours truly) and a little ice together in a cocktail. Coat a chilled martini glass with vermouth and pour in the strained mix. Serve with a twist of lemon peel.



Simple & Sassy

- 30ml Sassy Sister Liqueur
- 30ml Pink Gin
- 150mL soda / lemonade

Pour Sassy and gin over ice, top up with soda, or a bit of lemonade for the sweeter tooth.

~Themed With Some Theatre~



EASTER

Sassy Easter Bilby

- 45ml Sassy Sister Liqueur
- 15ml of sugar syrup
- 30ml of crème de cacao
- 20ml of thickened cream
- 20ml of milk

Add ingredients into a shaker with ice and shake vigorously. Pour into a chilled glass rimmed with melted chocolate and sprinkles.



ANZAC / AUSTRALIA DAY

Sassy Down Under

- 45ml Sassy Sister Liqueur
- 15ml freshly squeezed lime juice
- 60ml pineapple juice
- 1/2tsp vegemite

Combine liqueur, syrup and juice, stir through vegemite until dissolved. Pour into a shaker with ice and shake vigorously. Strain into a chilled martini glass and garnish with a twist of lemon and a dash of patriotism.

~A Little Bit Fancy~



Sassy Black Forest

- 40ml Sassy Sister Liqueur
- 30ml Cherry Liqueur
- 10ml Crème de Cacao
- 10ml Licor 43

Chocolate cream topping:

- 25ml Chocolate Liqueur
- 100ml thickened cream

Shake over ice and strain into a port glass.
Top with a few spoonfuls of chocolate cream topping and garnish with chocolate shavings and a fresh cherry.



Sassy Brandy Pop

- 45ml Sassy Sassy Liqueur
- 20ml of Popcorn syrup (Monin)
- 10ml of Cinnamon syrup (Monin)
- 40ml of apple juice
- 10ml of lemon juice
- 15ml of egg white

Shake all ingredients and strain into a tall Collins glass over ice. Top up with soda water for that slight spritz tang. Serve with a straw and garnish with popcorn

~A Little Bit Fancy~



Sassy Rose Cream

- 50ml of Australian Gin,
- 30ml of Sassy Sister Liqueur,
- Juice of half a lime,
- 10ml of Sugar Syrup,
- 15ml Cranberry juice
- White from one egg.

Add ingredients to a shaker. Dry shake, then add ice and shake. Strain into a cocktail glass and garnish with 3 rosebud petals.



Sassy Summer Fling

- 45ml Sassy Sister Liqueur
- 30ml dry vermouth
- 15ml fresh lemon juice
- 3 fresh basil leaves

Shake vigorously over ice, strain into a coupe glass and garnish with a sprig of fresh basil.

~To Keep You Up At Night~



Sassy Viennois

- 30ml of Sassy Sister Liqueur
- Double shot of fresh coffee
- Whipped cream

Combine me with the coffee, gently add the whipped cream. Garnish with nutmeg or chocolate.



Sassy Amaretto Martini

- 45 ml Sassy Sister Liqueur
- 30 ml amaretto liqueur
- 45 ml espresso

Shake vigorously over ice and double strain into a coupe glass. Garnish with roasted coffee beans.