



PADDOCK TO BOTTLE

# HUSK

COCKTAIL GUIDE



ink  
DRY GIN  
AUSTRALIA

INK GIN





*For hundreds of years,  
gin was a clear spirit.*

*We added colour.*

Distilled with twelve organic botanicals and infused with the butterfly pea flower, InK is the world's first all-natural colour-changing gin. The beautiful indigo hues of InK Gin change to blush pink with the addition of tonic water, lemon or lime juice. It's science at its most beautiful and delicious.

The curious properties of the butterfly pea flower give InK Gin its elegant and iconic colour, however it's the subtle flavours of Australian native, traditional and exotic botanicals which makes InK a gin worthy of the top shelf.

From our farm on the North Coast of NSW to your bar, this is InK Gin.

## GRAPEFRUIT NEGRONI

*A refreshing mix of floral, citrus, sweet and bitter – this is a lighter play on the classic negroni.*

### Ingredients

30ml Ink Gin  
20ml Lillet Blanc  
20ml Pampelle Aperitif  
Grapefruit peel

### Method

Pour all ingredients over ice into a short tumbler glass. Stir for 10 seconds. Twist the grapefruit peel garnish, letting the oils spray into the glass. Enjoy ice cold.



## ELDERFLOWER G&T

*Introduce a sweet touch of elderflower blossom to a classic G&T. Choose a more dry tonic, and get creative with garnishes.*

### Ingredients

45ml Ink Gin  
15ml elderflower liqueur,  
or 5ml cordial  
Tonic water  
Mint  
Cucumber

### Method

Pour gin, tonic and elderflower over ice and garnish.



## MARTINI

*No two martinis are the same, as no two martini drinkers are the same. Edit to your own taste. Here we've frozen a sprig of lavender into ice – classy!*

### Ingredients

60ml InK Gin

10ml dry vermouth

Suggested garnish: orange or grapefruit twist, frozen flower sphere, finger limes

### Method

In a mixing glass filled with ice cubes, combine the gin and vermouth, pouring more or less vermouth to suit your taste. Stir for 30 seconds. Strain into a chilled cocktail glass. Garnish and serve immediately.



## FRENCH 75

*Simple and elegant, as any classic should be. Dates back to World War I, but never gets old.*

### Ingredients

45ml InK Gin

15ml lemon juice

10ml sugar syrup

90ml Champagne / Prosecco

Lemon peel

### Method

Add gin, lemon juice and sugar syrup to a cocktail shaker half filled with ice. Shake hard & strain into a champagne flute. Top with champagne. Stir gently & garnish with a long, thin lemon spiral.

## SOUTHSIDE

*Named after the south side of Chicago and one of Al Capone's favourite cocktails.*

### Ingredients

45ml Ink Gin  
30ml lime juice  
15ml sugar syrup  
Mint

### Method

Shake gin, juice, sugar syrup and a mint sprig in a shaker with ice. Double strain into a coupe glass and add another mint leaf to garnish.



## INKUCUMBER COLLINS

*The Tom Collins is one of the most iconic gin cocktails. Traditionally garnished with maraschino cherry, the cucumber adds a cool taste to the Collins.*

### Ingredients

60ml Ink Gin  
30ml lemon juice  
15ml sugar syrup  
Soda water  
Cucumber slice

### Method

Combine gin, lemon juice and simple syrup in a cocktail shaker half filled with ice. Shake hard until chilled and strain into a tall glass.





## ROCKS

*Ink on the rocks.  
You'll be surprised.*

### **Ingredients**

45ml Ink Gin  
Ice

### **Method**

Glass, ice, Ink Gin. Enjoy.

INK  
*Sloe & Berries*  
GIN







*Ink Sloe & Berry Gin  
is an antipodean take  
on the classic English  
sloe gin recipe.*

The base gin was distilled with some of Ink Gin's star players; juniper berry, coriander, angelica and liquorice root.

The flavour base continues to build with a tart infusion of sloe berries and this tartness is balanced by an explosion of sweet seasonal red berries.

The final ingredient in Ink Sloe and Berry Gin is Australian rosella flowers. Growing wild on the fringes of tropical rainforest of northern Australia, rosellas are a type of hibiscus flower. They have a vibrant colour and a crisp, tart flavour to balance the sweeter botanicals in Sloe & Berry.

## INK SLOE ON THE ROCKS

*Sloe gin, being a gin liqueur, is made to be enjoyed on the rocks. It's the perfect aperitif.*

### Ingredients

45ml Ink Sloe & Berry Gin  
Rocks  
Grapefruit slice for garnish

### Method

You know the drill.



## CHARLIE CHAPLIN

*Classic, strong and sweet, this cocktail was named after the man himself.*

### Ingredients

45ml Ink Sloe & Berry Gin  
15ml Apricot Brandy Liqueur  
15ml Lime Juice  
15ml sugar syrup

### Method

Shake all ingredients with ice, double strain. Garnish with grapefruit peel or maraschino cherry.

## SLOE SOUR

*The aquafaba in this cocktail creates a beautiful white foam. Don't have any? Use 15ml egg white instead.*

### Ingredients

60ml Ink Sloe & Berry Gin  
30ml lemon juice  
15ml sugar syrup  
15ml aquafaba (chickpea juice)

### Method

Dry shake (no ice) all ingredients, then shake again with ice. Double strain into a balloon glass.



## SLOE GIN & TONIC

*Long & refreshing – the perfect sipper.*

### Ingredients

45ml Ink Sloe & Berry Gin  
90ml tonic water  
Squeeze of lime

### Method

Build your Sloe G&T over ice and enjoy!



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# HUSK RUM

*Husk Farm is an operating distillery, cattle and cane farm.*

*While we make Ink Gin year-round, during the cane harvest from July to November, we make Australian agricultural rum.*

*This style of rum is made from the freshest juice of our select cane varieties – not molasses.*

*We've taken the basic tenets of this traditional French-Caribbean style and pioneered an Australian expression. Agricultural rum is vibrant, dry and more complex than traditional molasses rums with grassy herbaceous notes, adopting characteristics and nuance from both the local cane varieties and the land in which it's made.*

*The fertile soil and sub-tropical, coastal climate of the Tweed Valley is reflected in each harvest, and in every bottle of Husk Rum produced.*

## HUSK PURE CANE

The purest expression of our agricultural spirit – full-bodied, earthy and funky. Sipping Husk Pure Cane will clearly educate you on the distinction between Agricole and molasses rums.

Traditionally mixed in a Holy Trinity of white rum, lime and sugar. The foundation of most of the classic cocktails in this book.

## HUSK SPICED BAM BAM

After 3 – 4 years in small barrels this rum is naturally infused with whole, organic botanicals: roasted wattle seed, native ginger, sun-dried orange peel, cinnamon quills, vanilla bean and golden berries. Blended and infused over several months, Husk Spiced Bam Bam is finished with a sprinkle of sea salt. The result is a complex, well balanced, all-natural spiced rum with a quintessentially Australian flavour.

From the paddock to the bottle, this is Australian agricultural rum.





## HUSK, LIME & GINGER

*This is our signature  
serve – quick, easy  
and seriously delicious.*

### Ingredients

30ml Husk Pure Cane  
120ml ginger beer  
Lime wedge

### Method

Mix Husk Pure Cane  
and ginger beer over  
ice. Garnish with a  
squeeze of lime.

### OTHER SIMPLE SERVES

*Mix Husk Spiced Bam Bam with ginger  
beer and lime to make a Dark & Stormy.*

*For those who like it dry, try mixing  
Husk Pure Cane with soda water  
and plenty of fresh squeezed lime,  
adding a bit of sugar if desired.*

*Whatever you do, serve your  
rum cold, with friends.*

## DAIQUIRI

*Keep it simple. A guaranteed crowd pleaser that doesn't taste like it takes 30 seconds to make.*

### Ingredients

60ml Husk Pure Cane  
30ml lime juice  
15ml sugar syrup

### Method

Add all ingredients into a shaker with ice. Shake and double strain. Drink. Repeat.



*Mix up the classic mojito with seasonal fruit like passionfruit or kumquats.*

## MOJITO

*Longer and lighter than a daiquiri. Lounge back and add a reusable straw to avoid any unnecessary sit-ups.*

### Ingredients

60ml Husk Pure Cane  
30ml lime juice  
15ml sugar syrup  
Fresh mint  
Soda water

### Method

Place the limes and sugar into a sturdy highball glass and muddle to dissolve the sugar and release the lime juice. Bruise a handful of mint by slapping it between your hands, and add it to the glass. Fill glass with ice, pour over Pure Cane. Top with soda, stir well and garnish with a mint sprig.



## STRAWBERRY CAIPIRINHA

*The South American classic, with some added sweet tang. A tropical holiday no matter where you are.*

### Ingredients

45ml Husk Pure Cane

3 lime wedges

2 strawberries

2 tsp of (real!) sugar

### Method

Muddle the fruits and sugar in a shaker, then add rum and ice and shake well. Dump the lot into a short glass. Top with fresh ice, stir down and garnish.



*Tip: If you can't find strawberries, try: passionfruit, mandarin or pineapple.*



## TI'PUNCH [TEE PONSH]

*The Ti'Punch is to the French-Caribbeans what the gin and tonic is to the English. According to the tradition of 'chacun prépare sa propre morté' (each prepares his own death), when ordered in the Caribbean, you're given a bottle, some lime and sugar to mix yourself. A lazy, boozy afternoon follows suit.*

### Ingredients

Rum Holy Trinity:

60ml Husk Pure Cane

1 lime coin (cheek of lime – mostly pith)

1 teaspoon of unrefined sugar

### Method

Place sugar in glass, squeeze and drop the lime coin on top. Swirl the glass until sugar is mostly dissolved. Add rum and gently stir. Ice optional.

## EL PRESIDENTE

*A Cuban classic. Most of these recipes originated where rum did – in the Caribbean and the Americas. Bring it home by mixing with an Australian Agricole.*

### Ingredients

50ml Husk Pure Cane  
15ml dry vermouth  
5ml Triple Sec  
(Cointreau,  
Gran Marnier, etc)  
5ml Grenadine  
Orange peel  
Maraschino cherry

### Method

Add all ingredients to shaker with ice. Shake and strain into a chilled cocktail glass. Garnish with orange peel and maraschino cherry.



## BAM BAM HOT BUTT

*Winter or not, everyone likes a Hot Butt!*

### Ingredients

- 60ml Husk Spiced Bam Bam
- 1 small slice of soft butter (real butter!)
- 1 teaspoon of honey
- 3 cloves
- 1 star anise
- 1 cinnamon stick
- 120ml of hot water

### Method

Add all spices, butter and honey to a cup. Pour the rum on top and stir well. Let it sit for about 30 seconds. Add the hot water and stir again. Make sure that your water is hot, but not boiling. Enjoy immediately.



## ON THE ROCKS

*Straight up, bottoms up.*

### Ingredients

- 60ml Husk Spiced Bam Bam
- Ice cube(s) (optional)
- Orange slice (optional)

### Method

Neat, on the rocks or with a refreshing slice of orange.

## HEMINGWAY DAIQUIRI

*Designed in Cuba for the wordsmith himself. Some of the great literary classics of our time were written with a Hemingway Daiquiri in hand.*

### Ingredients

60ml Husk Spiced Bam Bam  
30ml Maraschino Liqueur  
30ml Lime juice  
15ml grapefruit juice

### Method

Add all ingredients to a shaker with ice. Shake hard until well chilled. Double strain into a martini or coupe glass. Garnish with a grapefruit twist.



## SPICED OLD FASHIONED

*A spicy take on the classic.  
Dangerously easy to make and drink.*

### Ingredients

60ml Husk Spiced Bam Bam  
3 dashes of bitters  
1 tsp sugar  
Orange peel

### Method

Drop the bitters on top of sugar in glass. Add ice, rum and then stir for 20 seconds. Garnish with orange peel.

*Tip: There are plenty of bitters out there... try grapefruit, orange or stick with the classic.*