

The Q Cocktail Class



The Classic Margarita

A Margarita is a timeless classic cocktail. This drink, bursting with vibrant flavours, is perfect for any occasion, offering a delightful balance between the smoothness of El Jimador tequila, the citrusy tang of Cointreau, and the refreshing zest of lime juice.

Ingredients

- 45ml El Jimador tequila
- 15ml Cointreau
- 30ml fresh lime juice
- Salt

Equipment

- Jigger measure
- Cocktail shaker
- Hawthorn strainer
- Mesh strainer
- Dehydrated lime wheel for garnish

Glassware

Coupe glass

Steps

- 1 Prepare your coupe glass by rimming it with salt. Set aside.
- 2 Add the El Jimador tequila, Cointreau, and fresh lime juice into the cocktail shaker.
- 3 Fill the shaker with ice and shake vigorously for 15 seconds to mix and chill the ingredients.
- 4 Double strain the mixture using the Hawthorn strainer and mesh strainer and pour it into the prepared salt-rimmed coupe glass.
- 5 Finish off your elegant Margarita with a dehydrated lime wheel garnish.
- 6 Ready to drink!

There you have it! A sophisticated classic Margarita for you to enjoy. Feel free to experiment and personalise this recipe according to your taste by serving it on the rocks or blending it with ice. Cheers!

Daiquiri

The Daiquiri is a timeless and classic cocktail made from simple yet delicious ingredients that come together harmoniously. The combination of white rum, citrus juice, and sugar create a fabulous balance of flavours that will leave you wanting more!

Ingredients

- 60 ml white rum
- 30 ml fresh lime juice
- 15 ml simple syrup

Equipment

- Jigger measure
- Cocktail shaker
- Hawthorn strainer
- Mesh strainer

Glassware

The ideal glassware for this cocktail is a classic coupe glass, which accentuates its sophisticated presentation and timeless appeal

Steps

- 1 Add all ingredients into the cocktail shaker.
- 2 Shake vigorously for 15 seconds to ensure a well-blended mixture.
- 3 Using the Hawthorn strainer and mesh strainer, double strain the cocktail into a coupe glass to achieve a smooth and delightful texture.
- 4 Garnish your Daiquiri with a dehydrated lime wheel for an elegant touch and added zest.
- 5 Ready to drink!

Now you have all the information you need to create your own perfect Daiquiri.

Espresso Martini

The perfect Espresso Martini. This delicious and sophisticated drink never fails to impress, whether it's a party with friends or a romantic dinner.

Ingredients

- 15ml Mr Black coffee liqueur
- 45ml Wyborowa vodka
- 15ml sugar syrup
- 30ml espresso coffee
- 3 coffee beans

Equipment

- Jigger measure
- Cocktail shaker
- Hawthorn strainer
- Mesh strainer

Glassware

The ideal glassware for this cocktail is a classic coupe glass

Steps

- 1 Add all ingredients to the cocktail shaker.
- 2 Shake vigorously for 30 seconds.
- 3 Double strain the mixture using the Hawthorn and mesh strainers into a coupe glass.
- 4 Garnish the drink with 3 coffee beans.
- 5 Ready to drink!

Brighton Beach House

Embrace the perfect beach vibes with a tropical, fruity, and refreshing mix of flavours in this bright, summery cocktail – the Brighton Beach House. We've built this recipe around a smooth vodka experience, added a twist of Asian flair, and balanced it with a hint of citrus and coconut, making it an enjoyable beachside treat. Let's dive into this unique flavour experience!

Ingredients

- 15ml Wyborowa vodka
- 30ml cocos nucifera
- 15ml lychee syrup
- 15ml coconut syrup
- 30ml passionfruit purée
- 15ml lime juice
- 15ml aquafaba (chickpea liquid)
- Banana leaf
- Toasted coconut flakes
- Lime wheel

Equipment

- Jigger measure
- Cocktail shaker
- Hawthorn strainer
- Mesh strainer

Glassware

Goblet Glass

Steps

- 1 Add the following ingredients into your cocktail shaker: 15ml vodka, 30ml cocos nucifera, 15ml lychee syrup, 15ml coconut syrup, 30ml passionfruit purée, 15ml lime juice, and 15ml aquafaba.
- 2 Perform a dry shake first to emulsify the aquafaba and create a frothy texture (shake without ice for around 10 seconds).
- 3 Open the shaker and fill it with ice, then proceed with the wet shake (shake again for another 10-15 seconds).
- 4 Double strain the mixture using a Hawthorn strainer and a mesh strainer into the goblet glass filled with fresh ice.
- 5 For presentation, place a banana leaf into the glass, curving it gently along the glass's inner curve.
- 6 Scatter some toasted coconut flakes on the cocktail's surface.
- 7 Add a lime wheel that mimics the look of a sunset over the Brighton beach horizon.
- 8 Ready to drink!

Summer at the Servo

Summer at the Servo is a refreshing cocktail that brings back memories of those long, hot summer days when a lemonade icy pole was the only way to cool down. The citrusy combination of lemon juice and limoncello, with a hint of exotic kaffir lime, perfectly balances the botanical notes of the gin, while the Aquafaba adds a velvety, frothy texture. This cocktail is the perfect choice for a poolside gathering, a beach day, or any warm-weather celebration.

Ingredients

- 30ml Four Pillars Rare Dry Gin
- 15ml Manly Limoncello
- 30ml fresh lemon juice
- 30ml kaffir syrup
- Soda water
- Aquafaba (chickpea liquid)

Equipment

- Jigger measure
- Cocktail shaker
- Hawthorn strainer
- Mesh strainer

Glassware

Highball glass

Steps

- 1 Add 30ml Four Pillars Rare Dry Gin, 15ml Manly Limoncello, 30ml fresh lemon juice, 30ml kaffir syrup, and a splash of aquafaba into a cocktail shaker.
- 2 Perform a dry shake (without ice) for 10 seconds to emulsify the aquafaba and create a frothy texture.
- 3 Add ice to the cocktail shaker and perform a wet shake for another 10 seconds, chilling and diluting the mixture.
- 4 Place a Hawthorn strainer over the cocktail shaker and strain the mixture through a mesh strainer into a highball glass filled with fresh ice.
- 5 Top with soda water and give it a gentle stir.
- 6 Add a lemon twist or a kaffir lime leaf to give it a pop of color and fresh aroma.
- 7 Ready to drink!

Cheers to summer and sipping on this vibrant creation at your next party!

Quincy Sling

Get ready to indulge in the diverse flavours of the city of Quincy in one delectable concoction: the Quincy Sling! This delightful cocktail forms the perfect marriage between modern and traditional influences. It boasts a mix of robust and soft flavours, while maintaining a striking presentation. Grab your shaker and discover the unique taste of the Quincy Sling.

Ingredients

- 30ml Melbourne Gin Company
- 15ml Dom Benedictine
- 30ml Sour cherry purée
- 15ml Fresh lemon juice
- 30ml Pineapple juice
- Orange bitters

Equipment

- Jigger measure
- Cocktail shaker
- Hawthorn strainer
- Mesh strainer
- Soda siphon (optional)

Glassware

Bamboo

Instructions

- 1 Fill the cocktail shaker with ice.
- 2 Measure out 30ml Melbourne Gin Company with a jigger and pour it into the shaker.
- 3 Add 15ml Dom Benedictine.
- 4 Pour in 30ml sour cherry purée and 15ml fresh lemon juice.
- 5 Add 30ml pineapple juice to the mix.
- 6 Shake the ingredients vigorously for about 15 seconds.
- 7 Use the Hawthorn strainer to strain the mixture into the bamboo glass filled with ice.
- 8 Dash the orange bitters over the top of the cocktail.
- 9 Add a splash of soda (optional) for a bit of extra fizz.
- 10 Garnish banana leaf, pineapple, two cherries
- 11 Ready to drink!

Cheers to an unforgettable cocktail inspired by Quincy Hotel! Experience the sophisticated yet refreshing taste of the Quincy Sling for a transcendent and delectable delight.