

..... DIAGEO .....

## BAR ACADEMY

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# JOURNEYMAN

## Alex 'Gondz' Gondzioulis

40 ml Johnnie Walker Blue Label

15 ml Red Rice Sake

20 ml Whole Yuzu Cordial (from  
Dryden Food & Wine)

100 ml 2011 Sheng Pu'erh Pet Nat  
(from Teacraft)

Ice: Collins Spear

Glass: Highball

Method: Build the ingredients into the  
glass and add the ice spear

Garnish: Dried & Candied Rose Petal

Approx 1.43 Std Drinks



..... DIAGEO .....

## BAR ACADEMY

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# IN THE SKY

## Lachie Gunner

30 ml Johnnie Walker Black Label

30 ml Rosella Liqueuer

5 ml Talisker 10 Year Old

15 ml Anis Myrtle Syrup

Ice: Large Ice block

Glass: Rocks

Method: Stir with ice and strain

Garnish:

Anise Lemon Myrtle Leaf

Approx 1.18 Std Drinks

