

Back CATALOGUE

ISSUE #001

NOK NOK

JAN. 2025

*The Summer
Stunners
edition*

**BLAST
FROM THE
PAST**

10 OF 2024'S
FAVOURITE
COCKTAILS





GOLDEN HOURS

\$14 GOLDEN ERA CLASSIC COCKTAILS

4PM - 6PM | WEDNESDAY - SUNDAY

Foreward

A love letter to our loyal regulars,
thank you for all your support.
Your favourites aren't forgotten.

-

For those of you who are new to Nok Nok,
we hope this serves as a little backstory
of where we've come from,

Welcome to the Back Catalogue

The ever-growing, rotating selection
of your favourite cocktails from our previous menus.

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THE 'PEACHES & DREAMS' BY NOK NOK

Peaches & Dreams, A crowd favourite from our autumn 2024 cocktail menu.

Reminiscent of a Bellini in the way of peach & champagne playing together, but the peach has been layered & balanced with a salted peach aperitif, our house-made bitter

grilled peach aperitif, and peach bitters. A touch of apricot brandy & our native citrus bitters lift the freshness of the peach & add a slight 'pucker'.

Caramelised pineapple gin, and our aussie oat orgeat act as a fruity backbone, and add a tiki-like sweetness. Fresh lemon

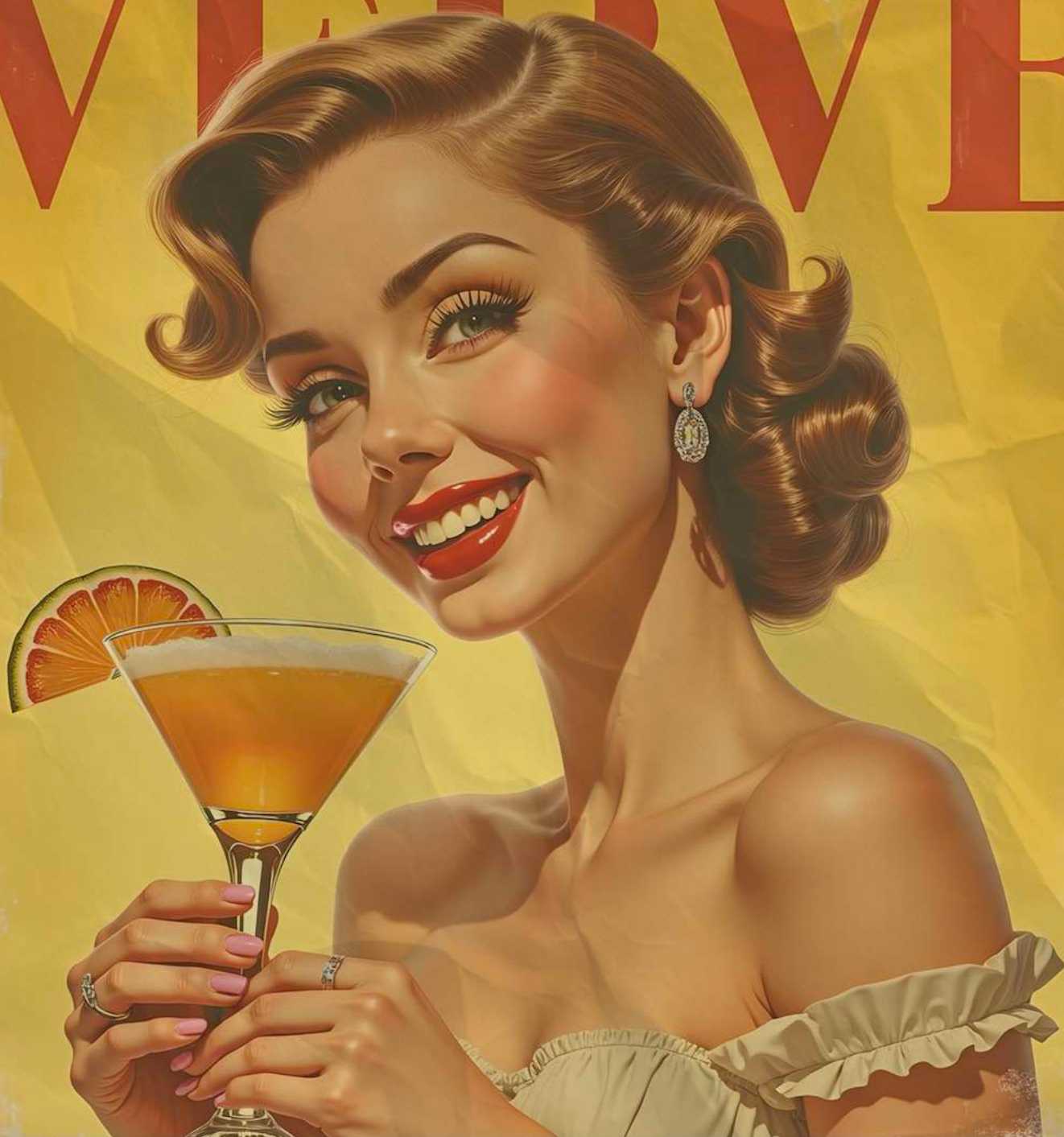
balances out this past favourite, before we intentionally curdle passionfruit yoghurt, and strain the entire cocktail through curds - one drop at a time.

This results in a super smooth & rounded almost creamy mouth-feel, with hints of the yoghurt & passionfruit subtly coming through.

P E A C H E S
& D R E A M S

Caramelised pineapple gin. House-made bitter peach aperitif. Apricot brandy. Peach bitters. Nok Nok's native citrus bitters. Fresh lemon. Aussie oat orgeat. Passionfruit yoghurt wash. Prosecco.

VERVE



THE 'VERVE' BY NOK NOK

The Pornstar Martini is one of the original basic bitch' cocktails, and in our 2024 summer menu, we set out to do something about that.

The thing is - we don't do basic. It's just not Nok Nok. But we also understand that it's exhausting to be the badass bitch you are all the time, and that sometimes something

basic is as relaxing as terrible reality TV.

With this in mind, we set out to make Verve.

Starting out with a familiar framework - we took our citrus vodka blend and infused it with passionfruit, and then made a Madagascan vanilla bean syrup.

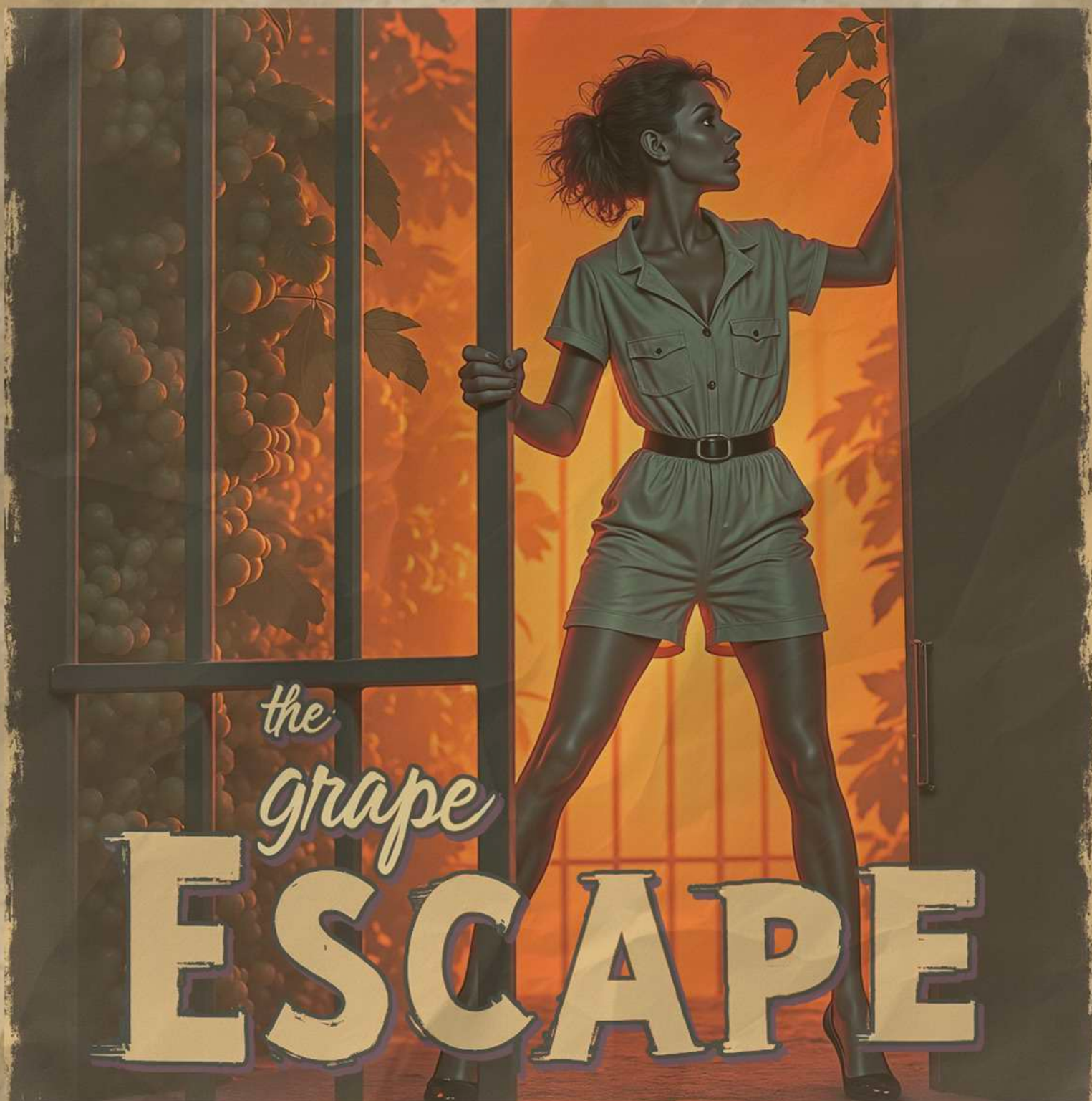
Then we added some depth with touches of salted elderflower, peach & orange blossom.

Our native citrus bitters & coastal saltbush lift the floral & fruity notes, and a touch of lime balances the sweetness & the booze.

Delicate, but deep.
Familiar, but foreign.

V E R V E

Passionfruit infused citrus vodka blend.
Peach & orange blossom.
Salted elderflower.
Madagascan vanilla bean.
Fresh lime. Native citrus bitters. Coastal saltbush
Grapefruit oil.



THE 'GRAPE ESCAPE' BY NOK NOK

A 2024 autumn staple that we could never take away from you, The Grape Escape.

This wickedly delicious, ultra-instagram-able crusher from our 2024 autumn menu is our take on a tried & true classic - the mojito.

We ditch the classic use of rum, and instead take fresh Californian black grapes, and infuse them into gin. We then make our 'Autumn Amber' liqueur with stewed apples, spiced pear, pimento & vanilla for sweetness, in lieu of the usual palm sugar.

Fresh mint & lime join the party of course -

bringing both the balance & freshness you expect from a mojito, with the addition of a touch of plum bitters to help boost the grape.

Finally, the soda water topper is replaced with our house-made apple pie soda, to add a little more flavor that ties everything together.

THE GRAPE E S C A P E

Red grape infused gin.
Nok Nok's house-made Autumn Amber' liqueur.
Fresh lime & mint.
Plum bitters.
House-made apple pie soda.



THE 'SILK & LACE' BY NOK NOK

*S*ilk & Lace, a beloved Nok Nok Classic.

We like to think of this one as 'the lychee martini for grown-ups'.

This ain't the typical fake sugar bomb lychee martini you know - but it'll be the one you'll love.

We infuse lychees into vodka, and grapefruit peel into gin, for a fruity, split-base backbone.

We then add our house-made grilled bitter peach aperitif to not only add more supporting fruity notes, but also a touch of bitterness.

Salted elderflower liqueur adds a touch of floral sweetness, while a blend of fiano & sauvignon blanc balance and further add to the fruity and floral notes.

Peychaud's bitters and coastal saltbush tie everything together for a 'lychee martini' we'd drink any time, any day.

& S I L K
L A C E

Lychee infused vodka.
Grapefruit infused gin.
Salted elderflower.
Sauvignon blanc & Fiano.
House-made grilled bitter peach aperitif.
Peychaud's bitters.
Native saltbush.

Halcyon



THE 'HALCYON' BY NOK NOK

The Halcyon was first featured on our Summer 2024 menu, and very quickly became a mainstay.

Originally inspired by a Pina Colada, it takes the tropical oasis vibes to a whole new level & brings with it layers of complexity.

We start by blending 3 mezcals - balancing smoke, sweetness & smoothness - before infusing with pandan.

Then we fat-wash a blend of tequilas with coconut oil for a smooth and natural coconut flavour.

Finishing off the backbone is our ultra

smooth 'Badass Blanca' rum blend. Then all the booze is balanced & supported by our caramelised pineapple gastrique, fresh lemon & our aussie oat orgeat.

And finally, the entire cocktail is washed & clarified through our vanilla, pandan & saffron mousse.

HALCYON

Pandan infused mezcal blend. Nok Nok's 'badass blanca' rum blend. Coconut fat-washed tequila blend. Caramelised pineapple gastrique. House-made aussie oat orgeat. Fresh lemon & salted coconut water. Washed & clarified through a vanilla, pandan & saffron mousse



Hipster Breakfast

THE 'HIPSTER BREAKFAST' BY NOK NOK

*H*ipster Breakfast, one of the most loved cocktails from our very first menu, that we have never been able to takeaway due to fear of a potential uprising - y'all are crazy for it!

It's elegance lies in the fact that it's as simple as it is strange. Keeping with our love for the weird & wonderful, we

start off with a half of a fresh avocado. The avo adds a creamy mouth-feel as well as coating your mouth, leaving flavour to linger for a longer finish.

Like our elevated version of the classic Daiquiri - the Slapuri, we've based it on our ultra smooth 'badasss blanca' rum blend, but this time,

we've fat-washed it with coconut oil. A house-made cordial using pandan - a leaf native to south-east asia, adds a nutty, almost popcorn-like sweetness to the drink, along with our salted coconut liqueur.

This is all balanced with fresh lime & lifted with our native citrus bitters & coastal saltbush.

HIPSTER BREAKFAST

Coconut fat-washed 'badass blanca' rum blend. House-made salted coconut liqueur. Pandan cordial. Fresh avocado & lime. Native citrus bitters. Coastal saltbush.

SMOKE & VELVET



THE 'SMOKE & VELVET' BY NOK NOK

Smoke & Velvet is a 2024 release that plays on simplicity.

A take on the classic daisy - a sour that is sweetened with the addition of a liqueur; the Smoke & Velvet sticks to this simple formula, but uses juxtaposing flavors to achieve layers of depth

through it's inherent contrast.

We started with our peated whisky blend - 4 whiskies chosen to balance smoke, salt, sweetness & smoothness - to form the base of the drink, providing a strong backbone with a pronounced, balanced smoke.

We then salted violette liqueur - a delicate, purple, floral liqueur, made from violet petals.

Cane syrup adds a touch more sweetness, while fresh lemon balances it all out. Peychaud's bitters & coastal saltbush round out the drink, showcasing the complexity of simplicity.

SMOKE & VELVET

Red grape infused gin.
Nok Nok's house-made Autumn Amber' liqueur.
Fresh lime & mint.
Plum bitters.
House-made apple pie soda.



THE 'GUATEMALAN RUM RUNNER' BY NOK NOK

*A*n Old Fashioned just had a love-child with your favourite chocolate bar.

This Cherry Ripe inspired old fashioned has all of your choc covered cherry & coconut lovers backs!

We start by fat washing Ron Zacapa 23 - a rich, molasses heavy Guatemalan

rum - with coconut oil, imparting a natural coconut flavor & smooth mouthfeel to the rum. This forms the base of our old fashioned, riff, along with a touch of our spiced rum blend.

Salted Maraschino, spiced cherry liqueur and cherry bitters form those ripe cherry vibes, while the

rich, dark fruit notes in our sherry blend help to support and add depth.

Finally, hints of salted vanilla, our house-made green coffee bean bitters & chocolate bitters finish off this ode to our favorite chocolate bar.

GUATEMALAN RUM RUNNER

Coconut fat-washed Ron Zacapa 23. Spiced rum blend. Sherry blend. Salted vanilla & maraschino. Spiced cherry liqueur. house-made green coffee bean bitters. Chocolate bitters. Native saltbush.



THE 'ANNYEONG, LITTLE DOVE' BY NOK NOK

Say hello to Korea, Japan & Mexico, as they all join forces in this savory, umami-driven take on the Paloma from 2024.

In it's simplest form, the Paloma is a tall grapefruit margarita - served over ice.

Our take on this summer quencher splits

the base into a blend of tequilas that have been infused with gochujang, a fermented Korean chilli paste - and mezcal infused with smoked mango & miso, resulting in a slightly spicy, slightly fruity, super savory foundation.

Siracha infused agave bumps up the spice just a touch, while our house

made grilled bitter peach aperitif & mandarin oleo add fruity notes, and a slight bitter sweetness

Fresh lime adds the acidity to balance the drink, and our house-made salted grapefruit soda adds the expected grapefruit kick, but also ties the rest of the components together & lengthens the finish.

ANNYEONG, LITTLE DOVE

Smoked mango & miso infused mezcal.
Gochujang infused tequila.
Nok Nok's grilled bitter peach aperitif. Fresh lime.
Siracha agave.
Mandarin oleo.
Salted grapefruit soda.



THE 'EVOKE' BY NOK NOK

Designed to evoke the childhood, pre-Netflix memories of sitting in a cinema, with a box of popcorn & a choc-top ice-cream - and that's exactly what this weird & wonderful riff on the classic flip does.

We start by making browned butter, then use said browned butter to make popcorn.

We then blitz the cooked popcorn back into the browned butter and let it infuse overnight.

After infusing, the browned butter popcorn infused browned butter is strained and used to fat-wash cognac, and the popcorn itself is salted and infused into a blend of dry curacaos.

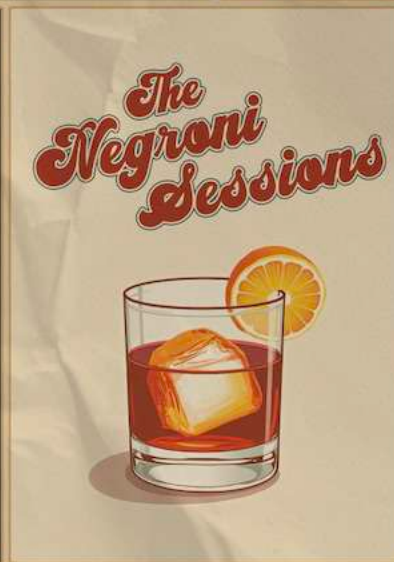
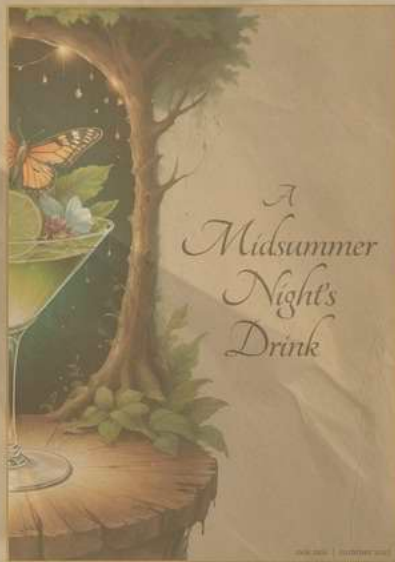
A touch of our blend of salted white & dark chocolate liqueurs adds the choc notes, supported by our green coffee bean & dark choc bitters.

Being a take on a flip, a whole egg is added, providing richness, and a velvety smooth, creamy milkshake-like texture, while still remaining nice & light.

E V O K E

Browned butter fat-washed cognac. Salted cacao blend. Popcorn curacao blend. House-made green coffee bean bitters & dark choc bitters. Whole egg.

The Nok Nok *Summer Collection*



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