

SPIRIT *of the* OUTDOORS



THE TALLY MAN

60ml Campfire Cask Aged Gin
5ml Absinthe for washing round glass
30ml Banana liqueur
4ml Lemon bitters (dash = 0.92ml)
2ml Dark crème de cacao
Ice
Star anise for garnish

Rinse a chilled coupe glass with the absinthe; pour out the excess.
In a mixing glass, combine the Campfire Cask Aged Gin, banana liqueur, lemon bitters and crème de cacao. Top up the mixing glass with ice and stir well.
Strain into the prepared coupe and float the star anise on top.

