

CHAMPAGNE COCKTAILS

a piece of orange peel the size of a 2 cent piece. Squeeze and place in cocktail.

AUSTRALIAN GLORY

Created by Bill Schober

3 oz. Pol Roger Champagne

1 oz. Pineapple juice

½ oz. Grand Marnier

1 dash Grenadine

1 dash Orange bitters

Stir gently, pour into champagne glass.

Garnish with orange peel.

BLACK VELVET

Half fill champagne glass with chilled Stout

Top up with Pol Roger Champagne

CHAMPAGNE COCKTAIL

Place one cube of sugar in centre of 5 oz. champagne glass

Add dash of Angostura bitters on the sugar

One dash Bols Orange Curacao liqueur (also on sugar)

Add 4 oz. chilled Pol Roger Champagne, then float Brandy on top. Garnish with

FANCY BALL

Created by Bill Schober

3½ ozs. Pol Roger Champagne

1 dash Bols Blue Curacao liqueur

1 oz. Martini & Rossi Dry Vermouth

Pour into champagne glass, garnish with cherry.

MIMOSA

Fill 5 oz. champagne glass with 2½ ozs. chilled Pol Roger Champagne

2 oz. chilled fresh Orange juice

Garnish with a twist of orange rind.

ST. KILDA MARINA

Created by Bill Schober

3 ozs. Pol Roger Champagne

½ oz. Creme de Cacao

1 dash Green Lime Cordial

Fill a champagne glass half full with chopped ice, add ingredients, stir.

Decorate with Mint, Orange and Cherry. Serve with drinking straw.



ST. KILDA MARINA