

# WEEKLY WALRUS

GOOD TIMES

APPROX 150 RUMS & COUNTING

CUBAN CIGARS

## From Bourbon to Bourbon-g Street



Rack 'em, pack 'em and stack 'em; look out for Pete performing the allusive 'Staquiri'

The appeal of rum has increased exponentially in Australia, and subsequently, we have been treated to a vast array of both local and international produce.

Rum is more prominent than ever, and as we have learnt from the rekindled public interest, it is not just a passing fad.

Throughout the year we have had the pleasure to meet and work with prominent figures from all areas of our industry. A common thread of interest amongst these individuals has been the allure of new distilleries and rum/rhum producers.

Our fascination with our spirit is not simply about the how we can use the final product. It begins with understanding the raw materials used, to the methods of fermentation and nuanced techniques implemented during the processes of distillation.

Our recent involvement with both local and international distillers have been more than enough to expound our understanding and pique our interests. Earlier this year, we were fortunate to host Richard Seale – master distiller and owner of Doorly's and Foursquare.

We got to understand why, as he

brought along his famed Barbados rums and took us through the history of rum production and elaborated on his personal ethos when it comes to rum distillation.

Known as a purist, Richard is one who approaches the spirit with a wealth of history, authenticity and inter-generational experience. He believes that the best of rum has no equal. It is not even close.

It is this passion and dedication that has seen R L Seale / Four-square named Rum Producer of the Year at the prestigious International Spirits Challenge, as well as being awarded titles such as 'distillery of the year' as well as 'distiller of the year'.

More recently, the crew of the Walrus Club were invited to visit the newest addition to Australia's burgeoning rum producers, 'Husk Distillers'. Here we met with both the master distiller and owner Paul Messenger and head distiller Quentin Brival. 'Husk' is one of only a handful of family owned and operated micro-distilleries in the southern hemisphere and the first 'Agricole' rum distillery in Australia.

The Husk team grow, harvest, crush, ferment and distil using sugar cane grown exclusively on their farm. In doing so, it affords them

a level of quality control not otherwise possible. Unlike traditional molasses-based rums, 'Agricole' rum, made from fresh sugar cane juice in the French Caribbean style allow them to expound on the direct and personal relationship between the raw product and spirit. The distillers select the cane varieties used, along with the time of harvest and crush.

They have the ability to cut green, unburnt cane in order to produce a clean, first express nectar.

This process allows them to always start with the freshest possible juice. A quality that is critical to 'Agricole' rum production. Taking what we have learnt from these experiences, the crew at the Walrus Club are ending the year by bringing it back home to Queensland.

This December, we will focus on the Bundaberg Rum Master Distiller's Collection in order to highlight the evolution of Queensland's quintessential spirit.

In addition to working with Bundaberg's new range of products, we have been afforded the opportunity to visit the Bundaberg Distillery in order to undertake a blending session with the master distiller's collective – an experience which we are eagerly anticipating!

## Bundaberg 125th Anniversary

This rare bottle not only represents 125 years since the establishment of The Bundaberg Distilling Company, the amber liquid within it embodied the distillery's entire history – the craftsmanship, the knowledge and the dedication of all those who have gone before.

The story of blending the distillery's rarest ever rum begins with another extremely rare liquid. Many years ago, a 35-year-old rum was deemed to have reached the pinnacle of development, and was set aside and preserved to mark a monumental milestone, the company's 125th Anniversary. '35' was to be the foundation rum for the most remarkable project the company had ever undertaken.

To develop a rum befitting such a milestone, the distillery brought together over 500 years of rum making experience. They began by scouring the premises' vast inventory for liquids which they felt possessed subtle nuances, that when blended with the bold '35-year-old', would add layers of complexity and flavour.

During this lengthy process, each blend created had a specific aim. Some blends sought to promote fruit flavours, whilst others were to accentuate subtle nuances of spice and oak.

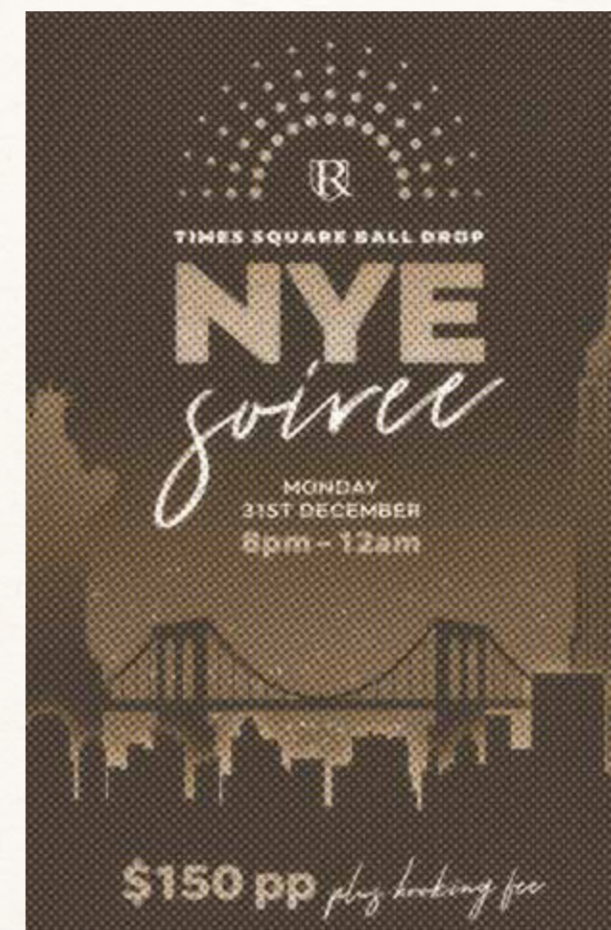
Yet, while each blend highlighted secondary characteristics, all aimed to retain the quintessence that is Bundaberg Rum.

After months of blending and critiquing, one amber liquid rose to the top – a liquid that would become the distillery's greatest and most sought after rum ever. This final blend is remarkable.

On initial nosing, it possesses fruits, caramel and wood sugars along with notes of vanilla on the tongue. It is layered with delicate hints of honey, caramel and spice, coupled with a long and exceptionally smooth finish. Most importantly, it retains the character and signature of every Bundaberg Rum since 1888.



Read the full story of how this rum came to fruition on the front page (and grab a taste at the bar)!



## Bringing NYC to BNE this NYE

Start spreading the news, we're bringing the hustling, bustling Times Square New York to life at The Regatta Hotel for the biggest night of the year!

On Monday 31st December from 8pm, party in a city that never sleeps with a 4 hour premium beverage package including cocktails, spirits, wine and 35 different beers.

Having completely SOLD OUT last year, tickets won't last long. Remember no ticket, no entry. *Don't miss out, book your tickets now: [regattahotel.com.au](http://regattahotel.com.au)*

## Snap & Win

Win a \$50 bar tab on us! Simply snap and share your latest Walrus Club visit on the gram and #walrusclub. Most creative entry wins!



## Live Music Dates

As well as the dates below, Jazz Thursdays are held every week from 8pm. Come on down for a swing and a boogie!

### December

Friday 14th: Lucky Lips  
Saturday 15th: Brad McCarthy Band  
Friday 21st: Mojo Webb  
Saturday 22nd: Devils Kiosk

### New Years Eve

Monday 31st: Crescent City Players

### January

Friday 4th: Mojo Webb  
Saturday 5th: Devils Kiosk  
Friday 11th: 8 Ball Aitken  
Saturday 12th: Rust Bucket  
Friday 18th: Mojo Webb  
Saturday 19th: Brad McCarthy Band  
Friday 25th: Lock n Load  
Saturday 26th: Rust bucket  
Friday February 1st: Fiona Boyes  
Saturday 2nd February: Devils Kiosk

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## FOOD

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| <b>Nachos El Grande</b>  | 15.9 |
| Corn tortillas, slow cooked brisket, black beans, tomato salsa, cheese sauce, sour cream, avocado    |      |
| <b>Pork Sliders</b>  | 15.9 |
| Chipotle pulled pork, seeded brioche bun, green tomato & jalapeño chutney, brie, pickled slaw, aioli |      |
| <b>Regatta Dry Aged Beef Burger</b>  | 19.9 |
| Housemade patty, Stilton, milk bun, dill pickle, house ketchup, mustard mayonnaise, fries            |      |
| <b>Salt &amp; Pepper Squid</b>   | 14.9 |
| Lemon, aioli   |      |
| <b>Loaded Fries</b>  | 13.9 |
| Shoestring fries, smoky pulled pork, bacon, cheese sauce, chipotle mayonnaise                        |      |
| <b>Shoestring Chips</b>  | 7.9  |
| Herbed salt, aioli   |      |
| <b>Sweet Potato Wedges</b>   | 9.9  |
| Avocado, black sesame dukkah   |      |
| <b>Regatta Antipasti</b>   | 19.9 |
| Truffled salami, prosciutto, marinated bocconcini, grilled vegetables, rustic bread                  |      |
| <b>Regatta Platter</b>   | 75.0 |
| Salt & pepper squid, pulled pork sliders (6), nachos el grande, shoestring chips                     |      |

Order your meal at the bar and we'll deliver it to your table.

## CIGARS

**Cohiba Siglo I**  
**Jose L Piedra Petit Cetro**  
**Montecristo No.2\***  
**Montecristo No. 4\***  
**Partagas Series D No 4**  
**Punch Coronations A/T**  
**Romeo Y Julieta Mille Fleurs**  
**Romeo y Julieta No.2**  
**Buena Vista Belicoso**  
**Buena Vista Toro**

\*This cigar will age exceptionally well. Ask our staff about taking it home, and for storage advice.

MON TO SUN 5:30PM TIL LATE

SHH, SPEAKEASY!

543 CORONATION DRIVE

