

905

BAR TAB

photos: dean bentick/enlighten and belinda rolland

DRIFT ROYALE

60ml Belvedere Pure Vodka
 30ml elderflower cordial
 45ml cucumber/mint juice
 French champagne

METHOD: Shake all ingredients, strain over ice and add crushed ice. Top with French champagne and serve in a highball glass.

happyhour

SET SAIL FOR BLISS AT THIS NEW BEACHSIDE COCKTAIL LOUNGE.

DRIFT**RAVESI'S, CAMPBELL PDE (CNR HALL ST), BONDI BEACH**

Bondi has been crying out for a premium spot for the beautiful people to hang – and Drift has puttied the gap nicely. The new luxe cocktail lounge is part of the Ravesi's Hotel revamp, guided by GM Troy Graham and design team SJB Interiors. From the main bar, guests can get to the first-floor lounge via elevator or stairs from the reception area. Once inside, there's the feel of a luxury beach house, with daybeds, ottomans and bamboo chairs galore. Take a seat at one of the plush mirrored banquettes or duck out to the deck and peruse the cocktail list. One tippie that caught our eye was Bondi's Dark and Stormy Night, blending 10 Cane Rum, ginger and homemade vanilla bitters. Perfect with a dish from the tapas-style menu (including a "raw spoon bar" – yum!). Drift will even host a platinum-style NYE do (tickets cost \$200). But make sure you leave the non-dressy thongs and boardies behind. It may be a stone's throw from the beach, but dressing down is a no-no.



by Bloody Mary

DOUBLE DIP

If you are looking for more than the average hummus or taramasalata for your Christmas parties and barbecues, check out the Paradise Beach range, which includes a feisty orange and pomegranate hummus, a more-ish smoked trout and chive, and a sensational chilli crab dip. The 9TO5 team couldn't get enough of the range – shame we couldn't indulge in a chilled sav blanc at the same time.



AVAILABLE FROM SELECTED IGAS, DAVID JONES FOOD COURT AND GOURMET DELIS



COLD DRAUGHT

Imagine a beer that is chilled three degrees colder than its competitors, and even has a symbol on its packaging that changes colour when the beer is at the right temperature. That is what the clever bods at Tooheys have dreamed up. Look out for the stag icon on SuperCold stubbies and cans, which turns blue as the beer gets cool. You can get yours just in time for the silly season at all good bottle shops.

MISTY MOUTHFUL

Fancy your cocktail whipped into a foam or squeezed out like a gel? Molecular Mixology takes the trend from restaurants such as El Bulli in Spain by using mists, foams and gels to create cocktails with a difference. Try the Supernova Martini with a lychee-infused ravioli sphere or the Thai Mai Shu with apple, chilli, lemongrass and basil.

**360 BAR AND DINING
PH: 8223 3883**

