



Oysterfest Cocktail Recipes 2026

Oysterfest Cocktail Recipes



The GenXorcist

Ingredients

- 30mls of Sister Gin
- 150ml Pink Grapefruit juice
- 20 mls of Chambord
- Frozen raspberries to top
- Mint

Freeze the grapefruit juice, then put it in a blender with the gin and Chambord. Pour into a glass and top with the frozen berries.



Nathan May-tini

Ingredients

- 30ml of Back Beach Gin
- 150ml of Dry ginger ale
- 20ml of fresh orange juice
- Dehydrated citrus - 1 slice
- Fresh mint

Method

Build all the ingredients over the ice in a tall glass, then top with the citrus and mint.

Oysterfest Cocktail Recipes

Haimes Bond (Licence to chill)

Ingredients

- 30 ml Very Little Islands gin
- Fresh lemon juice - 100 ml
- 2 tspn sugar
- Water - 100 ml
- Cointreau - 20 ml
- Fresh pineapple and mint

Method

Make a simple syrup with the lemon juice, water and sugar on the stove, then cool. Freeze this. Then add it to a blender with the gin and Cointreau. Pour into a glass and top with the pineapple and mint.



Liquid Lunch

Ingredients

- 30 ml Fig Gin
- 250 ml Mischief Brew Pina Picante (with habanero, pineapple and lime)
- Ice

Method

Fill a glass with ice. Add the Fig Gin, then top with the Mischief Brew Pina Picante. Stir gently to combine and serve.



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Daulby Surround sound

Ingredients

- 45 ml Yanerbie Bombie Vodka
- 30 ml freshly brewed espresso, cooled
- 20 ml coffee liqueur
- 10 ml simple syrup
- Ice
- 3 coffee beans, to garnish

Method

Add the Yanerbie Bombie Vodka, espresso, coffee liqueur and simple syrup to a cocktail shaker filled with ice. Shake vigorously until very cold and frothy. Double-strain into a chilled martini or coupe glass, then garnish with three coffee beans.



Bumble Bees Knees

Ingredients

- 60 ml gin
- 30 ml fresh lemon juice
- 20 ml chilli-infused honey syrup
- Ice
- Lemon twist, to garnish

For the honey syrup: 2 tbsp honey, 2 tbsp hot water, and ½ fresh red chilli, thinly sliced

Method

To make the chilli-infused honey syrup, stir the honey and hot water together, add the sliced chilli, and leave to infuse for 10–15 minutes. Cool and strain. Add the gin, lemon juice and chilli-infused honey syrup to a cocktail shaker filled with ice. Shake well, then strain into a chilled coupe or martini glass. Garnish with a lemon twist.



Tim-Credible illusion

Ingredients

- 40 ml Back Beach Gin
- 30 ml lemon shrub
- Soda water, to fill

Method

To make the lemon shrub, zest 4 lemons and juice them. Add the zest to 1 cup of sugar and leave overnight, shaking the jar occasionally. Add 1 cup of apple cider vinegar and the lemon juice. Shake and allow to develop over a few days. The shrub will keep for up to a month in the fridge.



OYSTERFEST 2026

Burnt Butter Oysters with Smooth Pool Gin



Ingredients

12 oysters, opened
50 ml Smooth Pool Gin
50 g unsalted butter
Zest and juice of half a lemon
Half a red chilli, finely chopped
1 sage leaf
Fresh chives, chopped

Method

Place the butter and sage leaf in a saucepan and simmer until the butter turns golden brown. Remove the sage leaf. Add the gin, lemon zest and juice, and chilli. Divide the mixture between the oysters, then top with chopped chives.

Wednesday night oysters with smooth pool gin

Ingredients

12 oysters, opened
60 ml Smooth Pool Gin
50 ml rice wine vinegar
1 tsp sugar
2 shallots, finely sliced
Cracked black pepper

Method

Place all the ingredients in a jar and shake well. Spoon the mixture over the oysters, making sure each one gets some shallots.



OYSTERFEST 2026

Hanoi Inspired Oysters with Smooth Pool Gin

Ingredients

- 12 oysters, opened
- 30 ml Smooth Pool Gin
- 30 ml fish sauce
- 1 tbsp rice wine vinegar
- 1 chilli, finely chopped
- A knob of ginger, finely chopped
- 1 garlic clove, crushed
- Juice of 1 small lime
- 1 tsp brown sugar

Method

Place all the ingredients in a jar, shake well, and leave to develop in the fridge for a few hours. Spoon the mixture over the oysters.



Bavarian Inspired Oysters with Smooth Pool Gin

Ingredients

- 12 oysters, opened
- 60 ml Smooth Pool Gin
- 2 tbsp creamed horseradish
- 2 tbsp crème fraîche
- A squeeze of lemon
- Chives, chopped

Method

Place all the ingredients except the oysters and chives in a jar and shake well. Spoon the mixture over the oysters, then top with chopped chives.



OYSTERFEST 2026

Penang Inspired Oysters with Smooth Pool Gin

Ingredients

12 Oysters opened
50ml Smooth Pool Gin
1 tblspn Umami Papi
juice of half a lime.
half a tspn sugar
1 tblspn chopped corriander

Method

combine the gin, umami papi, lime and sugar in a jar and shake, shake, shake. Divide between the oysters and top with corriander.



Shizuoka Oysters with Smooth Pool Gin

Ingredients

30ml Smooth Pool Gin
30ml Mirin
squeeze of lemon to taste.
Pickled ginger
Wasabi
12 Oysters opened

Method

Combine the Gin, Mirin and lemon together and divide amongst the oysters. Top with a piece of ginger and a dot of wasabi to taste.



Oysterfest

Thankyou Ceduna!



We hope you enjoyed the cocktails as
much as we enjoyed making them
for you!

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