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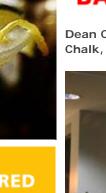
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BARTENDERS

Dean Callan, Chalk, Brisbane, QLD

Mocktails







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An up and coming young man we're sure will make his mark on the Australian bartending scene, Dean has for the past 6 months been heading the bar operations at Brisbane's Chalk venue.

Q: How long have you been bartending?

A: Almost 4 years now.

Q: How did you get into bartending?

A: It suits my personality so I wanted to do it for years before I was old enough. And once I was, there was no turning back.

Q: What is the name of the venue you work at?

A: Chalk

Q: What type of venue is it?

A: Hard to say really, it has 5 bars in total and all are slightly different. Luckily for me I supervise three of them so I can move around a lot.

Q: What are some of the aspects of bartending that you most enjoy?

A: Having a guest who is very picky and fussy walk away satisfied with something I have created for them.

Q: And those which you could do without?

A: People using straws to drink from martini glasses. No one seems to do it with wine glasses funny that people think a martini glass should have a straw.

Q: What is your favourite drink to drink?

A: A well made sidecar. Oh with a shot of porfidio anejo on the side to sip along side it. Otherwise tequila or whisk(e)y or Gin or vodka depending on my mood. Oh can't forget Veuve Clicquot LA GRANDE DAME (my favourite Champagne).

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Q: What is your favourite drink to make?

A: Probably something that I have made up based on spirits and flavours a guest has told me they like. Provided it works out ok!

Q: Name one of your "trade secrets"

A: I think my secret is to share everything I learn or think with everyone who is willing to listen. That way I can be corrected by people who know better and repeat myself enough times that I retain things.

Q: What has been your greatest memory from your time as a bartender?

A: When I worked on Hamilton Island Resort a while back, a little baby girl who couldn't speak properly yet said "BARTENDER" clear as day. Because her mum kept saying look at the bartender all the time she picked it up. I know it sounds strange but to know that a little baby's first clear word was Bartender was awesome. The family was really excited as well.

Q: And your greatest regret?

A: I have learned from every mistake I have made, not sure if I have any yet.

Q: What is some advice that you wish you could give to your customers?

A: Drink something you enjoy, don't drink simply to get drunk.

Deans recommended drink:

TANQUERAY 1951
2-1/2 oz Tanqueray 10
Dash Noilly Pratt
Dash Cointreau
3 de anchoa anchovy stuffed olives

Fill shaker with ice. Wash ice with just a hint of vermouth and a dash Cointreau then discard Cointreau. Add TANQUERAY 10 and stir well. Strain into a chilled martini glass and garnish with three olives on a toothpick.

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