

# EILEEN'S BAR

## SNACKS

Ask our staff about our specials.

Pringles 25g Bloody Shiraz Yarra Valley Caviar with fresh chives, crème fraiche	\$40
Salt + gin vinegar crisps (vg)	\$5
Gordal botanical brined olives (vg, gf)	\$12
Angelachu anchovy + pickled shallot soldiers (4)	\$16
Bloody Pâté Drunken Duck Pâté, Bloody Shiraz Jelly, sourdough baguette	\$16
Cured meat plate with peppers + pickles (gf)	\$16
Wedge of cheese with Made From Gin Orange Marmalade + crackers	\$16
Gin Lab Jaffle with cured pork loin, Swiss cheese, jalapeño, mustard	\$15
Gin Lab Jaffle with kimchi + gruyere	\$15
Spinach + mushroom pasty with chimichurri (3)	\$12
Steak + pepper party pies with tomato relish (3) (VGO)	\$12



**FOUR PILLARS**

LABORATORY

## G&TS/MIXERS/HIGHBALLS

The fizz is the bizz.

<b>Rare Dry G&amp;T</b> Rare Dry Gin, Fever-Tree Mediterranean Tonic, orange	\$15
<b>Rare Old Tom &amp; Tonic</b> Rare Old Tom Gin, Fever-Tree Refreshingly Light Tonic, orange	\$15
<b>Gintonic</b> Olive Leaf Gin, Fever-Tree Refreshingly Light Tonic, lemon + rosemary	\$15
<b>Sydney Seasonal G&amp;T</b> Sydney Seasonal Gin, Fever-Tree Tonic, seasonal garnish	\$15
<b>Ginger Mule</b> Navy Strength Gin, Midnight Mixers Ginger Beer, lime, bitters	\$15
<b>Bloody &amp; Lemon</b> Bloody Shiraz Gin, Midnight Mixers Bitter Lemon Tonic, ruby grapefruit	\$15
<b>Double Yuzu Highball</b> Fresh Yuzu Gin, StrangeLove Yuzu from Japan, lemon	\$16
<b>No Brainer</b> Bloody Shiraz Gin, StrangeLove Holy Grapefruit Soda, ruby grapefruit	\$16
<b>Autobahn</b> Navy Strength Gin, StrangeLove Very Mandarin Soda, lime leaf	\$16
<b>Pear-ball</b> Modern Australian Gin, StrangeLove Pear & Cinnamon Soda, bay leaf	\$16

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## CLASSICS/TWEAKS

*Drinks that have stood the test of time, for good reason.*

- Have It Your Way Martini** \$20  
Olive Leaf Gin: wet, dry, dirty or however you like
- Negroni** \$20  
Spiced Negroni Gin,  
Campari, Oscar.697 Rosso
- Sansho Been Gone** \$22  
Fresh Yuzu Gin, Lillet Blanc,  
sansho pepper + whole yuzu
- Seasonal Lab Gimlet** \$22  
Ask the team about  
today's offering
- C-Bomb** \$22  
Rare Dry + Bloody Shiraz Gin,  
Fot-Li Rojo, cherry, orange bitters
- Stuff It** \$22  
Olive Leaf Gin, Regal Rogue  
Daring Dry, gorgonzola + jalapeño,  
stuffed olive
- Eileen's Fog Cutter** \$25  
Navy Strength Gin, El Dorado 8yo,  
brandy, orgeat, allspice, ginger,  
citrus, sherry

## LAB SIGNATURES

*Here's what we've been working on.*

- C.R.E.A.M.** \$24  
Rare Dry Gin, stone fruit amaretto,  
peach leaf cream, apricot fizz
- Banana Bender** \$24  
Fresh Yuzu Gin, fig leaf, banana  
fizz, waxflower + white chocolate
- Pasilla Later** \$24  
Bloody Shiraz Gin, Ilegal Mezcal  
Joven, pasilla + guajillo chilli,  
salted blood plum fizz
- Tanlines** \$24  
Modern Australian Gin,  
pineapple, coconut whey, lime leaf
- Cured Connection** \$24  
Olive Leaf Gin, tomato,  
blackened lime, sour herbs
- What's Up Doc?** \$24  
Spice Trade Gin,  
Szechuan + Dorrigo pepper,  
'carrot lime', coconut



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## BEER + CIDER

<b>Better Beer.</b> Zero Carb Lager, Griffith, 4.2%, 355mL	\$12
<b>Stone &amp; Wood</b> 'Pacific Ale,' Byron Bay, 4.4%, 375mL	\$12
<b>Yulli's Brews</b> 'Dolly Aldrin' Apricot Berliner Weisse, Sydney 3.4%, 375mL	\$12
<b>Grifter Growing Co.</b> 'Big Sur', West Coast IPA, Sydney, 6.7%, 375mL	\$14
<b>Fin</b> Dry Apple + Pear Cider, Yarra Valley, 6.5%, 355mL	\$12
<b>Heaps Normal</b> 'Quiet XPA,' Sydney, 0.5%, 375mL	\$7

## WINES

<b>Champagne</b> NV Taittinger Cuvée Prestige Brut, Reims	\$140
<b>Whites</b> 2022 Chalmers Vermentino, Heathcote	\$15/65
2019 Payten & Jones 'Hollow Bones' Chardonnay, Yarra Valley	\$16/75
<b>Rosé</b> 2022 Dominique Portet 'Fontaine' Rosé, Yarra Valley	\$15/65
<b>Reds</b> 2021 Thick as Thieves 'Purple Prose' Gamay, King Valley (served chilled)	\$16/75
2019 Payten & Jones 'Major Kong' Syrah, Yarra Valley	\$16/75

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## BANDWAGON ALCOHOL-FREE COCKTAILS

*Hydration without libation.*

<b>Not A G&amp;T</b> Bandwagon Dry, Fever-Tree Mediterranean Tonic, orange	\$12
<b>Million Dollar Bill</b> Bloody Bandwagon, Midnight Mixers Ginger Beer, lime	\$12

<b>I Don't Know Tom Collins</b> Bandwagon Dry, StrangeLove Yuzu from Japan, lemon	\$12
<b>Jump On The Bloody Bandwagon</b> Bloody Bandwagon, lime, lime leaf	\$12

