

EILEEN'S BAR

Autumn 2023

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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

G&TS/MIXERS/HIGHBALLS

The fizz is the bizz.

Rare Dry G&T Rare Dry Gin, Fever-Tree Mediterranean Tonic, orange	\$15
Gintonic Olive Leaf Gin, Fever-Tree Refreshingly Light Tonic, lemon + rosemary	\$15
Sydney Seasonal G&T Sydney Seasonal Gin, Fever-Tree Tonic, seasonal garnish	\$15
Ginger Mule Navy Strength Gin, Midnight Mixers Ginger Beer, lime, bitters	\$15
Bloody & Lemon Bloody Shiraz Gin, Midnight Mixers Bitter Lemon Tonic, ruby grapefruit	\$15
Green Apple Highball Green Apple & Rhubarb Gin, green apple, lemon, soda	\$16
Yuzu Highball Fresh Yuzu Gin, Yumbo Soda Co. lemonade, lemon	\$16
Seasonal Lab Highball Ask the team about today's offering	\$16



FOUR PILLARS

LABORATORY

EILEEN'S BAR

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

Hazelnut Alaska \$22

Olive Leaf Gin, Chartreuse Yellow, hazelnut, caper leaf, fino

Nduja Negroni \$22

Spiced Negroni Gin, Campari, Oscar.697 Rosso, nduja + passata

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.

Smoke & Retribution \$24

Modern Australian Gin, rosé, beeswax, smoked honey, fino sherry, strawberry gum fizz

Picante Elefante \$24

Rare Old Tom Gin, raspberry, habanero, citrus

Tanlines \$24

Modern Australian Gin, pineapple, coconut whey, lime leaf

8-Bit \$24

Fresh Yuzu Gin, Saint Felix Distillery Yuzu and Green Tea Spirit, salted blood lime, polyflora honey

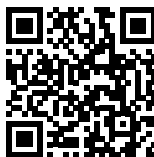
What's Up Doc? \$24

Spice Trade Gin, Szechuan + Dorriggo pepper, 'carrot lime', coconut

Graceland \$24

Bloody Shiraz Gin, brioche milk, peanut butter, banana, vanilla

NEED MORE
MENUS?
SCAN HERE



EILEEN'S BAR

BEER + CIDER

Better Beer. \$12
Zero Carb Lager,
Griffith, 4.2%, 355mL

Stone & Wood \$12
'Pacific Ale,'
Byron Bay, 4.4%, 375mL

Yulli's Brews \$12
'Dolly Aldrin' Nectarine Berliner
Weisse, Sydney, 3.3%, 375mL

Grifter Growing Co. \$14
'Big Sur', West Coast IPA,
Sydney, 6.7%, 375mL

Fin \$12
Dry Apple + Pear Cider,
Yarra Valley, 6.5%, 355mL

Heaps Normal \$7
'Quiet XPA,'
Sydney, 0.5%, 375mL

WINES

Champagne
NV Taittinger \$140
Cuvée Prestige Brut, Reims

Whites
2022 Chalmers \$15/65
Vermentino, Heathcote

2019 Payten & Jones \$16/75
'Hollow Bones' Chardonnay,
Yarra Valley

Rosé
2022 Dominique Portet \$15/65
'Fontaine' Rosé, Yarra Valley

Reds
2021 Thick as Thieves \$16/75
'Purple Prose' Gamay, King Valley
(served chilled)

2019 Payten & Jones \$16/75
'Major Kong' Syrah, Yarra Valley

BANDWAGON ALCOHOL-FREE COCKTAILS



Hydration without libation.

Not A G&T \$12
Bandwagon Dry, Fever-Tree
Mediterranean Tonic, orange

Million Dollar Bill \$12
Bloody Bandwagon, Midnight
Mixers Ginger Beer, lime

I Don't Know Tom Collins \$12
Bandwagon Dry, Yumbo
Soda Co. lemonade, lemon

Jump On The Bloody Bandwagon \$12
Bloody Bandwagon, lime,
lime leaf