

# EILEEN'S BAR

## SUMMER 2021

**Our Favourite Five** \$15

**Rare Dry G&T**

Rare Dry Gin, Fever-Tree  
Mediterranean Tonic, orange

**Spiced Negroni G&T**

Spiced Negroni Gin,  
Fever-Tree Mediterranean Tonic,  
ruby grapefruit

**Gintonic**

Olive Leaf Gin, Fever-Tree  
Mediterranean Tonic,  
lemon + rosemary

**Ginger Mule**

Navy Strength Gin, Capi Flamin'  
Ginger Beer, lime, bitters

**Bloody & Lemon**

Bloody Shiraz Gin, StrangeLove  
Bitter Lemon, ruby grapefruit

**Negroni**

Spiced Negroni Gin, \$20  
Campari, sweet vermouth

**Gin Lab Martini**

Sydney Summer Gin, rainforest \$22  
lychee, pineapple, pandan

**Classic cocktails + alcohol-free  
drinks upon request**

**Outhouse** \$20

Rare Dry Gin, coconut oil,  
mango fizz, lemon myrtle

**Balayage** \$20

Modern Australian Gin, stone fruit  
medley, ginger, white aspen fizz

**Ok! Doki Hinoki** \$20

Changing Seasons Gin,  
Tōji Junmai, hinoki, yuzu

**Red Owens** \$20

Bloody Shiraz Gin, strawberry,  
ricotta, saltbush

**Smash** \$20

Olive Leaf Gin,  
basil, citrus

**Peel Good Inc.** \$22

Chardonnay Barrel Gin, Oolong,  
banana, shortbread whey, cacao

**Cocktail & Caviar pairing** \$40

A choice of a cocktail below,  
paired with a 5g 'bump' of Bloody  
Shiraz Gin Yarra Valley Caviar

**French 75 [Savoy Style]**

Sydney Summer Gin,  
Larmandier-Bernier Latitide  
Blanc de Blanc, lemon

**50:50 Martini**

Rare Dry Gin, white aspen  
vermouth, green apple, lemon oils



**FOUR PILLARS**

LABORATORY

# EILEEN'S BAR

## SNACKS

|  |      |
|--|------|
| Salt + gin vinegar crisps (v)  | \$5  |
| Botanical marinated olives (vg, gf)                                    | \$12 |
| Angelachu anchovy + pickled shallot soldiers (4)                       | \$16 |
| Cured meat plate with peppers + pickles (gf)                           | \$16 |
| Gin Lab Jaffle with mortadella + mozzarella + tapenade                 | \$14 |
| Gin Lab Jaffle with confit mushroom + provolone (v)                    | \$14 |
| Steak + pepper party pies with tomato relish (3)                       | \$12 |
| Wedge of cheese with Made From Gin orange marmalade + crackers (v, gf) | \$16 |

## BEER + CIDER

|  |      |
|--|------|
| <b>Furphy</b><br>'Refreshing Ale',<br>Geelong, 4.4%, 375mL                             | \$12 |
| <b>Yulli's</b><br>'Seabass', Mediterranean Lager,<br>Sydney, 4.2%, 375mL               | \$12 |
| <b>Little Creatures</b><br>Indian Pale Ale,<br>Fremantle, 6.4%, 355mL                  | \$12 |
| <b>Hop Nation</b><br>'The Punch' Mango Gose,<br>Melbourne, 4.0%, 375mL                 | \$12 |
| <b>Colonial Brewing Co.</b><br>'Bertie' Apple Cider,<br>Margaret River WA, 4.6%, 375mL | \$12 |

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## WINES

|  |          |
|--|----------|
| <b>Champagne</b>   | \$28/140 |
| NV Larmandier-Bernier Latitude<br>Blanc de Blancs, Côte des Blancs |          |
| <b>Whites</b>  | \$16/75  |
| 2018 Payten & Jones 'VV'<br>Chardonnay, Yarra Valley               |          |
| 2019 Dirty Three 'The Dirty Rizza'<br>Riesling, Gippsland          |          |

|  |         |
|--|---------|
| <b>Reds</b>  | \$16/75 |
| 2019 Thick as Thieves<br>'Driftwood' Pinot Noir Gamay,<br>Yarra Valley |         |
| 2018 De Iuliis Estate Shiraz,<br>Hunter Valley                         |         |
| <b>Rosé</b>  | \$16/75 |
| 2019 Spinifex Rosé,<br>Barossa Valley                                  |         |