

# EILEEN'S BAR

## WINTER 2021

### Our Favourites

**Rare Dry G&T** \$15  
Rare Dry Gin, Fever-Tree  
Mediterranean Tonic, orange

**Gintonic** \$15  
Olive Leaf Gin, Fever-Tree  
Naturally Light Tonic,  
lemon + rosemary

**Ginger Mule** \$15  
Navy Strength Gin, StrangeLove  
Hot Ginger Beer, lime, bitters

**Bloody & Lemon** \$15  
Bloody Shiraz Gin, StrangeLove  
Bitter Lemon, ruby grapefruit

**Negroni** \$20  
Spiced Negroni Gin,  
Campari, Oscar.697 Rosso

**Martini** \$20  
Olive Leaf Gin, Regal Rogue Dry,  
olive, lemon oils, EVOO

### Cocktails

**Is it too late to say sorrel?** \$22  
Sydney Winter Gin,  
sorrel, macadamia,  
salted yuzu soda

**Hop & Olive** \$22  
Olive Leaf Gin,  
hops, lemon myrtle fizz, EVOO

**Tanlines** \$22  
Modern Australian Gin,  
coconut whey, pineapple,  
lime leaf

**ReWind** \$22  
Navy Strength Gin,  
Underground Sydney succulents,  
dry sherry + vermouth

**Mole Madre** \$22  
Rare Dry Gin,  
Fot-Li Vermut Rojo, Campari,  
criollo, habanero + bush tomato

**Wake me up & f#ck me up** \$24  
Bloody Shiraz, Chardonnay  
Barrel + Sherry Cask gins, Eileen's  
espresso blend, gianduia + hazelnut

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

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**FOUR PILLARS**  
LABORATORY

NEED MORE MENUS?  
SCAN HERE



# 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
Wedge of cheese with Made From Gin orange marmalade + crackers (v)	\$16
Gin Lab Jaffle with kimchi + gruyere (v)	\$14
Gin Lab Jaffle with mortadella + mozzarella + tapenade	\$14
Steak + pepper party pies with tomato relish (3)	\$12
Cocktail blini 25g Bloody Shiraz Yarra Valley Caviar, blinis (5), crème fraiche, chives	\$35

**Ask our staff about our specials**

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## WINES

### Champagne

NV Taittinger Cuvée Prestige Brut, Reims	\$140
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### Whites

2020 Chalmers Vermentino, Yarra Valley	\$15/65
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2018 Jayden Ong Wines 'Chestnut Hill' Chardonnay, Yarra Valley	\$16/75
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## BEER + CIDER

<b>Furphy</b> 'Refreshing Ale', Geelong, 4.4%, 375mL	\$12
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<b>Yulli's</b> 'Seabass', Mediterranean Lager, Sydney, 4.2%, 375mL	\$12
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<b>Little Creatures</b> 'India' Pale Ale, Fremantle, 6.4%, 355mL	\$12
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<b>Anderson Valley</b> 'Highway 128' Blood Orange Gose, Boonville, 4.2%, 355mL	\$12
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<b>Willie Smiths</b> Organic Apple Cider, Huon Valley, 5.4%, 355mL	\$12
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### Rosé

2021 Dominique Portet 'Fontaine' Rosé, Yarra Valley	\$15/65
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### Reds

2020 Giant Steps Pinot Noir, Yarra Valley	\$16/75
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2019 Payten & Jones 'Major Kong' Syrah, Yarra Valley	\$16/75
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