

EILEEN'S BAR

SNACKS

Ask our staff about our specials.

Fancy Jatz	\$12
Bloody Shiraz Yarra Valley Caviar with tarragon crème fraîche (4)	
Salt + gin vinegar crisps (vg)	\$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	\$16
Gin Lab Jaffle with mortadella + mozzarella + tapenade	\$14
Gin Lab Jaffle with kimchi + gruyere (v)	\$14
Steak + pepper party pies with tomato relish (3) (VGO)	\$12

G&T'S/MIXERS/ HIGHBALLS/SPRITZES

The fizz is the bizz.

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	
Belter Seltzer	\$20
Navy Strength Gin, waxflower, kiwi, cucumber fizz	
Watermelon Sugar	\$20
Rare Dry Gin, Tōji Junmai, rivermint, watermelon fizz	



FOUR PILLARS

LABORATORY

EILEEN'S BAR

EILEEN'S MARTINI SERVICE

Eileen's bottled Martini service delivered straight to your table and available takeaway through the Gin Shop.

Eileen's 50/50 \$20
Rare Dry Gin, Lillet Blanc, 'Lab Limoncello', house citrus bitters

Picual \$20
Olive Leaf Gin, Regal Rogue 'Daring Dry', EVOO + bay leaf

CLASSICS/TWEAKS

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

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

Pegu Club \$20
Spice Trade Gin, Marionette Curaçao, lime, double bitters

House Collins
aka 'Bloody Good Time' \$20
Bloody Shiraz Gin, whole lime, salted passionfruit fizz

Eileen's Fog Cutter \$20
Navy Strength Gin, El Dorado Syo, brandy, orgeat, allspice, ginger, citrus, sherry

LAB SIGNATURES

Here's what we've been working on. Ask our staff about our specials.

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

Whole Lotta Rosé \$22
Spiced Negroni Gin, strawberry rosé, green leaf pepper + eucalypt

Collard Greens \$22
Olive Leaf Gin, 'Old Bay' warrigal greens, salted pomelo + pickled chilli

Rainforest Cherry Ripe \$22
Bloody Shiraz Gin, Messina dark chocolate, rainforest cherry, coconut



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BEER + CIDER

Yulli's	\$12
'Karaoke Kingu', Japanese Rice Lager, Sydney, 4.2%, 375mL	
Stone & Wood	\$12
'Pacific Ale', Byron Bay, 4.4%, 375mL	
New Belgium	\$12
'Voodoo Ranger' American IPA, Asheville, 6.8%, 355mL	
Boatrockers	\$12
'Jungle Jive' Hoppy Sour, Braeside, 5.5%, 375mL	
Willie Smiths	\$12
Organic Apple Cider, Huon Valley, 5.4%, 355mL	

Light beer and non alc available on request

WINES

Champagne	
NV Taittinger Cuvée Prestige Brut, Reims	\$140
Rosé	
2021 Dominique Portet 'Fontaine' Rosé, Yarra Valley	\$15/65
Whites	
2021 Chalmers Vermentino, Yarra Valley	\$15/65
2019 Jayden Ong Wines 'Chestnut Hill' Chardonnay, Yarra Valley	\$16/75
Reds	
2020 Giant Steps Pinot Noir, Yarra Valley	\$16/75
2019 Payten & Jones 'Major Kong' Syrah, Yarra Valley	\$16/75

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