

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
Botanical marinated olives (vg, gf)	\$12
Angelachu anchovy + pickled shallot soldiers (4)	\$16
Ria de Arosa Black Mussels in Escabeche with 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 - "Cubano" with cured pork loin, Swiss cheese, jalapeño, mustard	\$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 Rare Dry Gin, Fever-Tree Mediterranean Tonic, orange	\$15
Gintonic Olive Leaf Gin, Fever-Tree Naturally Light Tonic, lemon + rosemary	\$15
Spice Trade G&T Spice Trade Gin, Fever-Tree Naturally Light Indian Tonic, lime + salt	\$15
Ginger Mule Navy Strength Gin, StrangeLove Hot Ginger Beer, lime, bitters	\$15
Bloody & Lemon Bloody Shiraz Gin, StrangeLove Bitter Lemon, ruby grapefruit	\$15
Double Yuzu Highball Fresh Yuzu Gin, StrangeLove Yuzu from Japan, lemon	\$15
Bad Apples Modern Australian Gin, granny smith, pomegranate, fizz	\$20
Messina Highball Rare Dry + Bloody Shiraz Gin, Messina 'Ain't so Vanilla' gelato, strawberry creaming soda	\$20



FOUR PILLARS

LABORATORY

EILEEN'S BAR

EILEEN'S MARTINI SERVICE

Something for the purest and the adventurous.

Have it Your Way \$20
Olive Leaf Gin, wet, dry, dirty or however you like

Kabukichō \$20
Fresh Yuzu Gin, yuzu vermouthe, nashi + ginger, sakura

Democracy Manifest \$20
Olive Leaf Gin, duck fat, whole orange, five spice pickled onion

CLASSICS/TWEAKS

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

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

Winta' Crusta \$20
Spiced Negroni Gin, Amaro Montenegro, blood orange, citrus crust

Army & Navy \$20
Modern Australian + Navy Strength Gin, roasted macadamia, fresh lemon, bitters*

Eileen's Fog Cutter \$25
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.

Delicate Gheenius \$22
Spice Trade Gin, ghee, rhubarb, pistachio

Oki Doki Hinoki 2.0 \$22
Fresh Yuzu Gin, Toji Daiginjo, yuzu, hinoki

Metallic Pony \$22
Spiced Negroni Gin, mandarin, green ant, anise myrtle

Bloody Beetroot \$22
Bloody Shiraz Gin, beetroot, green walnut, mulberry leaf

* can be served non-alcoholic \$10

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

New Belgium \$12
'Voodoo Ranger' American IPA,
Asheville, 6.8%, 355mL

Yulli's Brews \$12
'Fat Nerd' Vanilla Porter,
Sydney, 6.0%, 375mL

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

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

Light beer available on request

WINES

Champagne
NV Taittinger \$140
Cuvée Prestige Brut,
Reims

NV Chandon Brut, \$70
Yarra Valley

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

Whites
2021 Chalmers \$15/65
Vermentino,
Heathcote

2019 Jayden Ong Wines \$16/75
'Chestnut Hill' Chardonnay,
Yarra Valley

Reds
2020 Giant Steps \$16/75
Pinot Noir,
Yarra Valley

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



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