

EILEEN'S BAR

SNACKS

Feeling peckish?

Pringles 25g Bloody Shiraz Yarra Valley Caviar, chives, crème fraiche	\$40
Salt + gin vinegar crisps (vg)	\$5
Botanical brined olives (vg, gf)	\$8
Olive Leaf Gin focaccia (vg) <i>Add Angelachu anchovies \$12</i> <i>Add burrata with tomato, peach + basil \$17</i>	\$9
Drunken Duck Pâté, Bloody Shiraz Jelly, sourdough baguette	\$20
Wedge of cheese with Made From Gin Orange Marmalade (v) <i>Add cured meat + pickles \$12</i>	\$18
Gin Lab prosciutto caprese toastie	\$16
Truffle cheese toastie (v)	\$16
Spinach + mushroom pasty with salsa (3) (v)	\$14
Steak + pepper party pies with tomato relish (3) (VGO)	\$14

SIGNATURES

Here for a good time and a long time.

Four Pillars G&T Your choice of gin, Fever-Tree Mediterranean Tonic, matched garnish	\$15
Bloody & Lemon Bloody Shiraz Gin, Fever-Tree Lemon Tonic, ruby grapefruit	\$15
Yuzu Highball Fresh Yuzu Gin, Yumbo Soda Co. lemonade, lemon	\$16
Seasonal Spider Rare Dry Gin, Messina gelato, seasonal fruit soda	\$16
Olive Leaf Gin Martini Have it wet, dry, dirty, or however you like!	\$22
Tanlines Modern Australian Gin, pineapple, coconut whey, lime leaf	\$21
Bee In My Bonnet Malfroy's Gold beeswax-washed Fresh Yuzu Gin, scotch bonnet, yuzushu, house-made hot honey	\$24

WHILE ALL EFFORTS ARE MADE TO ACCOMMODATE
DIETARY REQUIREMENTS, WE CANNOT GUARANTEE
THAT ANY FOOD OR DRINK ITEM IS FREE OF
ALLERGENS AS SOME ITEMS ARE MADE OFF-SITE.

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FOUR PILLARS
LABORATORY

EILEEN'S BAR

SEASONAL

Flavours we're working with this season.

Derby Day	\$20
Rare Dry Gin, turmeric, gin salt, pineapple fizz	
Poppin' Peach	\$22
Modern Australian Gin, popcorn, white peach + waxflower soda	
Shiso Fine	\$24
Fresh Yuzu Gin, Lapsang Souchong, shiso + blackberry, Chandon	
Moulin Rose	\$24
Fresh Yuzu Gin, Raspberry, Pineapple + Strawberry green tea	
'Tini Dancer	\$24
Olive Leaf Gin cold brew, Amaro Montenegro, Lillet, vanilla cream foam	
Tropic Thunder	\$25
Navy Strength Gin, papaya, spiced mango, toasted coconut	

BANDWAGON & ALCOHOL-FREE DRINKS



Hydration without libation.

Not A G&T	\$12
Bandwagon Dry, Fever-Tree Mediterranean Tonic, orange	
Million Dollar Bill	\$12
Bloody Bandwagon, Fever-Tree Ginger Beer, lime	
I Don't Know Tom Collins	\$16
Bandwagon Dry, Yumbo Soda Co. lemonade, lemon	
Cherry Bomb	\$16
Bloody Bandwagon, dark chocolate, cherry + coconut fizz	
Another Man's Treasure	\$16
Bandwagon Dry, Lab chinotto, native five spice fizz	
NON 3	\$15/70
'Toasted Cinnamon & Yuzu', Victoria	

TABLES OF 7 PEOPLE AND OVER WILL INCUR A 10% SERVICE CHARGE, WHICH GOES TO OUR HARDWORKING STAFF.

EILEEN'S BAR

BEER + CIDER

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

Stone & Wood \$12
'Green Coast Lager',
Byron Bay, 4.7%, 375mL

Grifter Brewing Co. \$13
"Serpents Kiss", Watermelon
Pilsner Marrickville, 4.9%, 375mL

Fin \$14
Dry Apple + Pear Cider,
Yarra Valley, 6.5%, 355mL

Little Creatures \$7
'Flying Low Ale',
Fremantle, 0.5%, 375mL

WINES

Champagne
NV Chandon, Yarra Valley \$16/75
NV Tattinger Cuvee \$140
Prestige Brut, Reims

Whites
2022 Chalmers \$16/75
Vermentino, Heathcote

2023 Payten & Jones \$17/80
Chardonnay, Yarra Valley

Rosé
2022 Dominique Portet \$16/75
'Fontaine' Rosé, Yarra Valley

Reds
2024 Fin 'Yay!' \$16/75
Pinot Noir, Yarra Valley

2023 Thick as Thieves \$85
'Purple Prose' Gamay, King Valley