### EILEEN'S BAR

## **SNACKS**

Feeling peckish?

Pringles, Bloody Shiraz Gin Yarra Valley Caviar, chives, crème fraiche	\$40
Salt + gin vinegar crisps (vg)	\$5
Botanical brined olives (vg, gf)	\$8
Olive Leaf Gin focaccia (vg) Add Angelachu anchovies \$12 Add burrata with tomato, peach + basil \$17	\$9
Drunken Duck Pâté, Bloody Shiraz Jelly, sourdough baguette	\$20
Wedge of cheese with Made From Gin Orange Marmalade (v) Add cured meat + pickles \$12	\$18
Gin Lab prosciutto caprese toastie	\$16
Truffle cheese toastie (v)	\$16
Spinach + mushroom pasties 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
<b>Yuzu Highball*</b> 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
<b>Tanlines</b> Modern Australian Gin, pineapple coconut whey, lime leaf	\$20 ,
Bee In My Bonnet Malfroy's Gold beeswax-washed Fresh Yuzu Gin, scotch bonnet, yuzushu, house-made hot honey	\$24

\*Non-alcoholic alternatives available

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.



### EILEEN'S BAR

SEASONAL

#### Flavours we're working with this season. **Derby Day** \$20 Rare Dry Gin, turmeric, gin salt, pineapple fizz HighFall \$20 Fresh Yuzu Gin, toasted buckwheat. Nashi pear, cinnamon myrtle Something Autumnal \$22 Modern Australian Gin, osmanthus, fig, tea Moulin Rouge \$24 Fresh Yuzu Gin, raspberry, pineapple + strawberry green tea **Butter Me Up** \$24 Rare Dry Gin, apple brandy, Morris Muscat, Lune croissants, vanilla, orange **Tropic Thunder** \$26

Navy Strength Gin, papaya, spiced mango, toasted coconut

# BANDWAGON & ALCOHOL-FREE DRINKS



Hydration without libation.

Million Dollar Bill Bloody Bandwagon, Fever-Tree Ginger Beer, lime	\$12
<b>Cherry Bomb</b> Bloody Bandwagon, dark chocolate, cherry + coconut fiz	\$16 zz
<b>Another Man's Treasure</b> Bandwagon Dry, Lab chinotto native five spice fizz	<b>\$16</b>
<b>NON 1</b> 'Salted Raspberry & Chamomile', Victoria	\$15/70

NEED MORE MENUS? SCAN HERE



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

## EILEEN'S BAR

BEER + CIDER		WINES	
<b>Stone &amp; Wood</b> 'Pacific Ale', Byron Bay, 4.4%, 375mL	\$12	Champagne NV Chandon, Yarra Valley NV Tattinger Cuvée Prestige Brut, Reims	\$16/75 \$140
Yulli's Brews	\$12	9	
'Seabass Mediterranean Lager', Alexandria, 4.2%, 375mL		Whites 2022 Chalmers Vermentino, Heathcote	\$16/75
<b>Grifter Brewing Co.</b> 'Serpents Kiss Watermelon Pilsner', Marrickville, 4.9%, 375m	\$13 L	2023 Payten & Jones Chardonnay, Yarra Valley	\$80
<b>Yulli's Brews</b> 'Margot Dry Apple Cider', Alexandria, 5%, 375mL	\$14	Rosé 2022 Dominique Portet 'Fontaine' Rosé, Yarra Valley	\$16/75
<b>Little Creatures</b> 'Flying Low Ale', Fremantle, 0.5%, 375mL	\$7	<b>Reds</b> 2024 Fin 'Yay!' Pinot Noir, Yarra Valley	\$16/75
		2021 Thick as Thieves 'Purple Prose' Gamay, King Va	\$85 alley