

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) <i>Add Angelachu anchovies \$12</i> <i>Add burrata with romesco \$17</i>	\$9
Drunken Duck Pâté, Bloody Shiraz Jelly, sourdough baguette	\$20
Wedge of cheese with Made From Gin Orange Marmalade <i>Add cured meat + pickles \$12</i>	\$18
Gin Lab prosciutto caprese toastie	\$16
Truffle cheese toastie (v)	\$16
Spinach + mushroom pasties with chimichurri (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	\$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.

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FOUR PILLARS
LABORATORY

EILEEN'S BAR

SEASONAL

*Flavours we're working
with this season.*

Quince Highball \$22

Modern Australian Gin,
Marionette Apricot Brandy,
pistachio, quince + hibiscus fizz

Sage Advice \$22

Olive Leaf Gin, Lillet Blanc,
burnt butter, sage

Kalimotxo \$24

Bloody Shiraz Gin, Fot-Li Vermut,
Davidson plum, white chocolate,
smoked cola

Red Admiral \$24

Navy Strength Gin, Lao
Gan Ma, calamansi lime

Solstice Toddy \$24

Australian Christmas Gin,
maple roasted chestnuts,
spiced oat milk

Served warm

Tropic Thunder \$26

Navy Strength Gin, papaya,
spiced mango, toasted coconut

WINTER SPECIAL

If you're feeling particularly fancy...

Whiskey Barrel Manhattan \$38

Four Pillars x Four Roses
Distillery Whiskey Barrel Gin,
Marionette Nocino, quince,
burnt butter + hazelnut

BANDWAGON & ALCOHOL-FREE DRINKS



Hydration without libation.

Million Dollar Bill \$12

Bloody Bandwagon,
Fever-Tree Ginger Beer, lime

Cherry Bomb \$16

Bloody Bandwagon, dark
chocolate, cherry + coconut fizz

Another Man's Treasure \$16

Bandwagon Dry, Lab chinotto,
native five spice fizz

NON 1 \$15/70

'Salted Raspberry &
Chamomile', 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

Furphy \$12
'Refreshing Ale', Geelong,
4.4%, 375mL

Yulli's Brews \$14
'Margot Dry Apple Cider',
Alexandria, 5%, 375mL

Capital Brewing \$9
'Alc-Less Pacific Ale',
ACT, <0.5%, 375mL

WINES

Champagne
NV Chandon, Yarra Valley \$16/75
NV Taittinger Cuvée \$140
Prestige Brut, Reims

Whites
2023 Chalmers \$16/75
Vermentino, Heathcote

2023 Payten & Jones \$80
Chardonnay, Yarra Valley

Rosé
2024 Dominique Portet \$16/75
'Fontaine' Rosé, Yarra Valley

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

2021 Thick as Thieves \$85
'Purple Prose' Gamay, King Valley