

Contents

SIGNATURE COCKTAILS ***6-17***

The Chosen One
The Wise Mentor
The Loyal Sidekick
The Anti-Hero
The Errant Knight
The Femme Fatale
The Innocent
The Faded Belle
The Oracle
The Tragic Hero
The Creeping Puppetmaster
The Trickster

CLASSIC COCKTAILS ***18-21***

BEER & MOCKTAILS ***22***

WINES ***23***

FOOD ***24-25***

Martini Menu

ROOT & STEM

26

Earthy

Vanishing Point Vodka, Sweet Potato, Thyme

SALT & SEA

26

Mineral

Four Pillars Modern Australian, Nori, Oyster Shell

FIELD & FARM

26

Garden

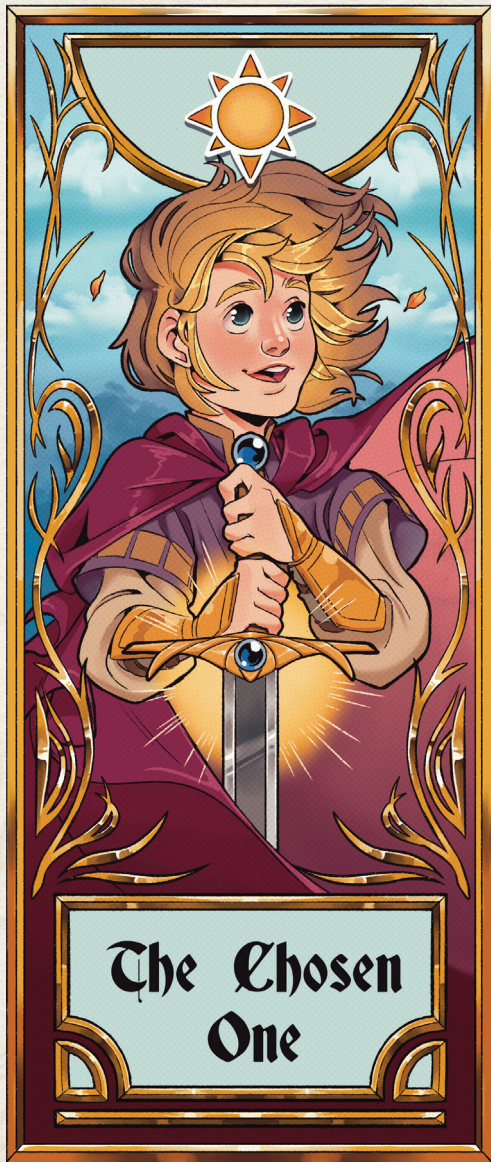
Four Pillars Olive Leaf, Basil, Tomato, Mozzarella

MIGRATION

36

A flight across three Martinis



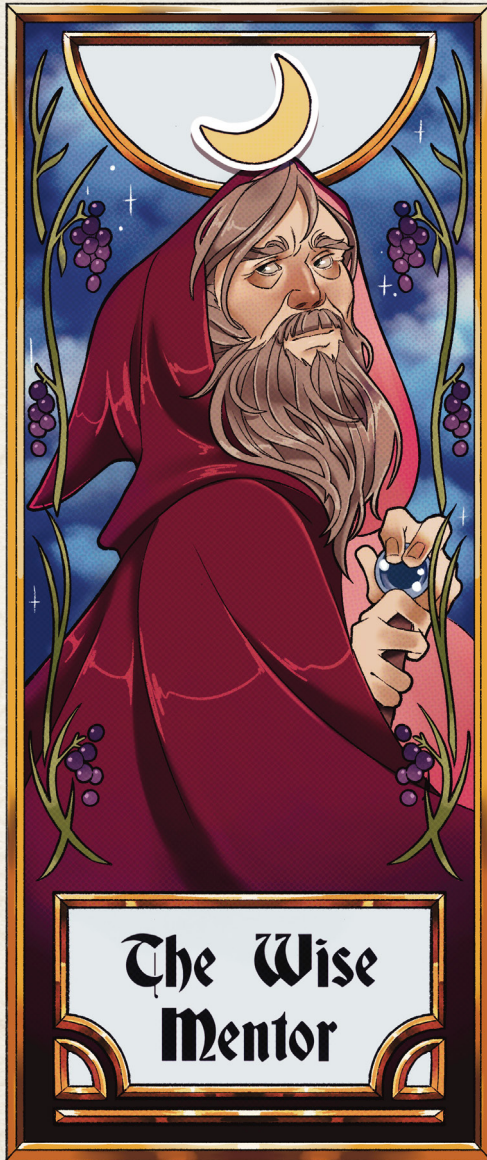


Hope's Ember

*"Remember today, when the world
was shiny and bright.
When darkness encroaches;
Remember what you are fighting for."*

Tropical and Bright

*Zesty passionfruit husk, cinnamon
myrtle & pineapple, clarified to a
silky finish and served with a punchy
mascarpone cream. Nitro-frozen.*



Ashes will Bloom

"From lofty ambition you fought and lost, victim to your own hubris. Lessons learned too late to help yourself – but perhaps, another."

Earthy and Dignified

*Starward whisky, roasted wattleseed and cacao stirred down with amari for subtle notes of native gum & eucalypt.
An Australiana Old Fashioned.*





A Promise to Keep

*"In the face of such impossible odds, how
are we to keep going on, my friend?"
"As we always have – Together."*

Zesty and Fresh

*Pink lady apple lends crisp acidity
to rich Pedro Ximenez sherry. Four
Pillars gin cutting through, with
supple honeycomb offering sweetness
and mouthfeel.*



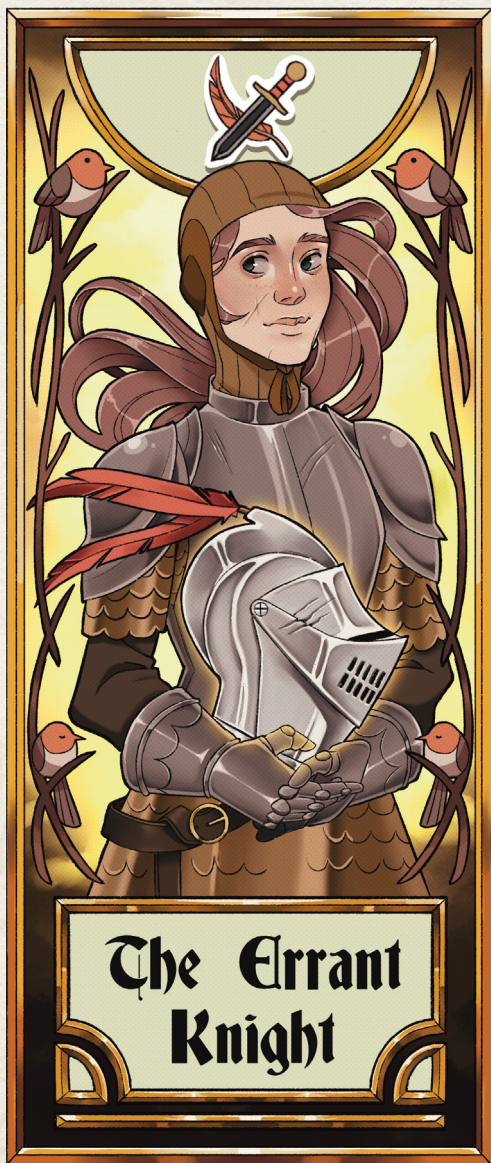
Break in the Wall

"You can't save the world, kid. It's working exactly as they intended."

Zesty & Refreshing

This drink is like a kick in the mouth; Well-deserved, and you'll probably get another. Salted lime & Flor de Cana rum is a simple combination, but serves well with a punch of CO₂ and yoghurt.





The Errant Knight

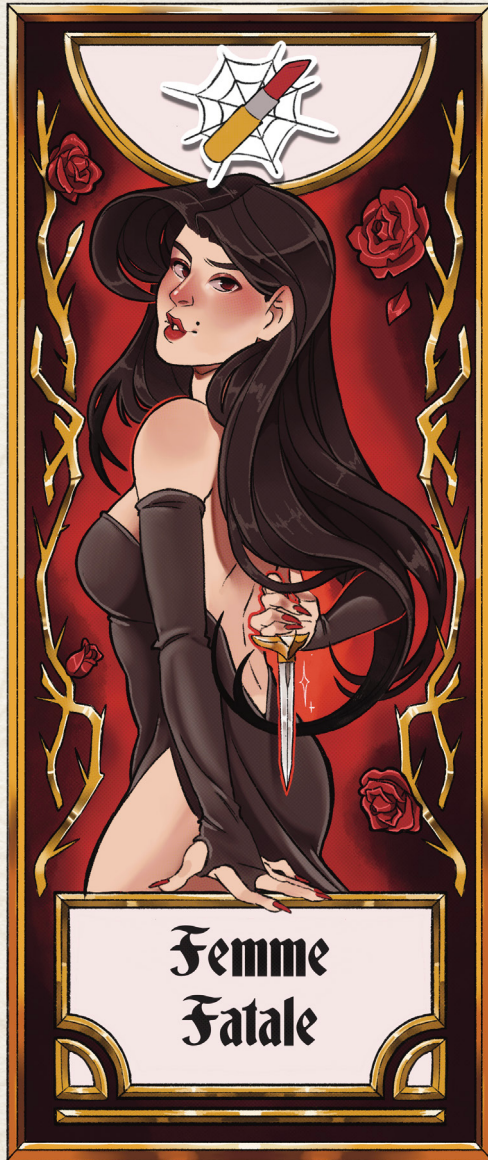


The Last Soliloquy

"Broken we stand for what is right and true. We may not see tomorrow, but by our actions, tomorrow shall come."

Delicate & Savoury

An earthy sweetness of miso & banana stands tall with Sazerac Rye, and a nutty finish of black walnut.



She Never Called Back

*"So lost in her eyes you never saw her
blade – You're still not sure what pierced
you more."*

Rich & Sweet

*Sultry fruit notes of sloe gin & plum
tantalize the senses; Rich Hine
cognac & sherry subdue your better
judgement; Savoury parmesan foam
lingers on the lips.*

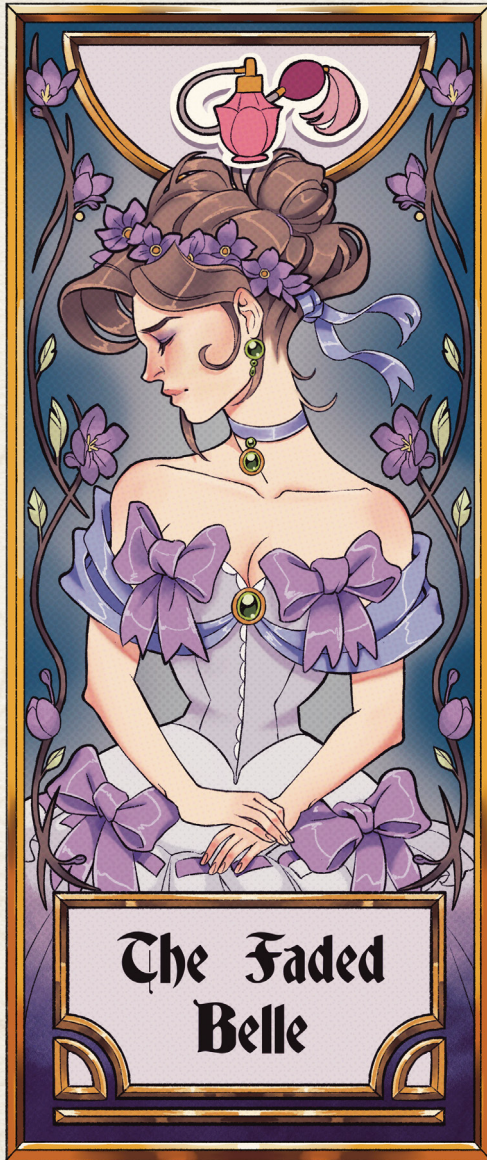


A Reason to Stay

"To exist in a world where such innocence is possible. I rage in anger, not for you – but for what I couldn't have."

Fresh & Tropical

Like a childhood memory this place feels familiar – being seen now through adult eyes. Tropical coconut, sparkling citrus. Given depth with brioche & oolong tea



Once Upon a Yesterday

*"Grace like worn lace. Charm like fading
perfume. Clinging to significance as the
world forgets her name."*

Delicate & Floral

*Bright flushes of green apple & honey,
worn by age. Herbal notes of thyme &
riesling clinging like ivy. Floral notes
of jasmine & lavender lingering like a
faded memory.*



Yūrei

*"Strange forces, with a familiar face.
The world exists beyond what mortal
eyes can see."*

Rich & Warm

*Whyte & Mackay Scotch, grounded
with red bean & miso. Lit ablaze,
and sure to ward off the spirits of its
namesake.*





Where Heroes Burn

"One often meets their destiny on the path they take to avoid it – one wonders what might have been."

Zesty & Rich

***Whyte & Mackay scotch &
pineapple char as your world burns.
Lime's zest turns to richness, Sake's
levity turns to depth.***

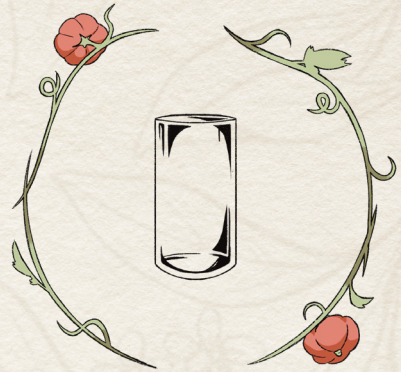


Behind Kind Eyes

"Justice will prevail, you say? But of course it will! Whoever wins this war becomes justice!"

Bitter & Rich

Enticing sweetness of walnut & Flor de Cana rum brings you in. Bittered herbal notes of basil, and shiraz tannins linger – you never saw it coming.



Fixed at the Joints

*"There ain't no strings on me! - except
for this one - and that one - oh dear..."*

Tropical & Refreshing.

*Why is there Red Onion in my Buffalo
Trace Bourbon? Does Pear and Dill
work together? This is like a Cocktail
in the Tropics, mixed with BBQ
dinner; Because nothing is real and
nobody can stop me*

Classic Cocktails

20th Century

Tart & Dry
Gin, Aromatised Wine,
Lemon, Cacao Blanc

Adonis

Dry & Fresh
Amontillado Sherry, Sweet
Vermouth, Bitters

Airmail

Dry & Fresh
White Rum, Sparkling
Wine, Lime, Honey

Alaska

Herbal & Dry
Gin, Chartreuse, Bitters

Algonquin

Fruity & Dry
Rye, Dry Vermouth,
Pineapple, Bitters

Angel's Milk

Creamy & Nutty
Sake, Hazelnut,
Cream, Orgeat

Aviation

Floral & Tart
Gin, Violette, Lemon,
Maraschino

Bicycle Thief

Bitter & Fresh
Gin, Campari, Grapefruit,
Lemon, Soda

Blood & Sand

Savoury & Fruity
Scotch, Cherry, Sweet
Vermouth, Orange

Boulevardier

Boozy & Bittersweet
Rye, Campari,
Sweet Vermouth

Bramble

Fruity & Tart
Gin, Blackberry, Lemon

Brandy Alexander

Creamy & Sweet
Brandy, Cacao, Cream

Caipirinha

Tart & Dry
Cachaca, Lime, Sugar

Cameron's Kick

Tart & Rich
Irish Whisky, Scotch,
Lemon, Orgeat

Champs-Elysees

Tart & Herbal
Cognac, Chartreuse,
Lemon, Bitters

Charlie Chaplin

Tart & Sweet
Sloe Gin, Apricot, Lime

Clover Club

Tart & Fruity
Gin, Dry Vermouth,
Lemon, Raspberry, Foam

Corpse Reviver No.2

Tart & Dry
Gin, Cointreau, Aromatised
Wine, Lemon, Absinthe

Classic Cocktails

Cosmopolitan

Tart & Dry
Citroen Vodka, Cointreau,
Cranberry, Lime

Dark n Stormy

Spiced & Fresh
Dark Rum, Ginger Beer,
Lime

East 8 Hold-Up

Tart & Tropical
Vodka, Aperol, Pineapple,
Passionfruit, Lime

Eastside

Tart & Fresh
Gin, Mint, Cucumber, Lime

Espresso Martini

Rich & Sweet
Vodka, Coffee

Final Ward

Tart & Herbal
Rye, Chartreuse, Lemon,
Maraschino

Fog Cutter

Tropical & Boozy
White Rum, Cognac, Gin,
Lemon, Orange,
Orgeat, Sherry

French 75

Tart & Fresh
Gin, Lemon, Sparkling
Wine

French Martini

Fruity & Dry
Vodka, Black Raspberry,
Pineapple

Gibson

Boozy & Savoury
Gin, Onion Brine

Gloom Lifter

Tart & Rich
Irish Whisky, Cognac,
Lemon, Pomegranate

Grasshopper

Creamy & Sweet
Menthe, Cacao Blanc,
Cream

Irish Coffee

Rich & Creamy
Irish Whisky, Coffee, Bakery
Spice, Cream

Jungle Bird

Bitter & Tropical
Dark Rum, Campari,
Pineapple, Lime

La Louisiane

Boozy & Sweet
Rye, Sweet Vermouth,
DOM Benedictine,
Absinthe

Lion's Tail

Tart & Spiced
Bourbon, Pimento,
Lime, Bitters

London Calling

Tart & Fresh
Gin, Sherry, Lemon

Last Word

Tart & Herbal
Gin, Chartreuse, Lime,
Maraschino

Classic Cocktails

Mai Tai

Tart & Tropical
Rum, Cointreau,
Orgeat, Lime

Manhattan

Boozy & Sweet
Bourbon, Sweet Vermouth,
Bitters

Margarita

Tart & Fresh
Tequila, Cointreau, Lime

Martinez

Boozy & Dry
Jenever, Sweet Vermouth,
Maraschino, Bitters

Martini

Boozy & Dry
Gin, Dry Vermouth (or
however you prefer)

Missionary's Downfall

Tropical & Fresh
White Rum, Peach, Honey,
Pineapple, Mint, Lime

Moscow Mule

Fresh & Spiced
Vodka, Ginger Beer, Lime

Naked & Famous

Tart & Smoky
Mezcal, Aperol,
Chartreuse, Lime

Mojito

Fresh & Tart
White Rum, Lime,
Mint, Soda

Oaxaca Old Fashioned

Boozy & Rich
Tequila, Agave,
Cacao, Bitters

Old Fashioned

Rich & Boozy
Whisky, Bitters

Negroni

Bitter & Sweet
Gin, Campari,
Sweet Vermouth

Pan American Clipper

Tart & Fruity
Applejack, Lemon,
Pomegranate, Absinthe

Paper Plane

Tart & Fresh
Bourbon, Aperol, Amaro
Nonino, Lemon

Penicillin

Tart & Spiced
Scotch, Peated Scotch,
Ginger, Honey, Lemon

Pina Colada

Tropical & Creamy
Rum, Pineapple,
Coconut, Lime

Pisco Sour

Tart & Fresh
Pisco, Lime, Sugar, Foam

Rapscallion

Boozy & Rich
Scotch, PX Sherry, Peated
Scotch, Absinthe

Classic Cocktails

Rattlesnake

Tart & Herbal
Rye, Lemon,
Absinthe, Foam

Russian Spring Punch

Fruity & Fresh
Vodka, Raspberry,
Blackcurrant, Lemon,
Sparkling Wine

Sazerac

Boozy & Herbal
Rye, Bitters, Absinthe

Sidecar

Tart & Rich
Cognac, Cointreau, Lemon

Singapore Sling

Tropical & Fresh
Gin, Cointreau, Pineapple,
DOM Benedictine, Lemon,
Cherry, Soda

Toblerone

Creamy & Rich
Hazelnut, Coffee, Bailey's,
Cream, Honey

Tipperary

Boozy & Herbal
Irish Whisky, Chartreuse,
Sweet Vermouth, Bitters

Too Soon

Tart & Bitter
Gin, Cynar, Lemon, Orange

Tom Collins

Tall & Sparkling
Gin, Lemon, Soda

Toreador

Tart & Fruity
Tequila, Apricot, Lime

Vesper Martini

Dry & Boozy
Gin, Vodka,
Aromatised Wine

Vieux Carre

Boozy & Sweet
Rye, Cognac, Sweet
Vermouth, DOM Benedictine

Whisky Sour

Tart & Sweet
Whisky, Lemon, Sugar, Foam

Whisky Toddy

Tart & Spiced
Scotch, Bakery Spice, Ginger,
Lemon, Honey, Hot Water

White Lady

Tart & Fruity
Gin, Cointreau,
Lemon, Foam

White Negroni

Dry & Herbal
Gin, Aromatised Wine, Suze

Widow's Kiss

Herbal & Boozy
Calvados, Chartreuse, DOM
Benedictine, Bitters

Zombie

Tropical & Boozy
Rum, Grapefruit,
Bakery Spice, Absinthe,
Pomegranate, Lime

Beers

HAWKERS PILSNER <5%>	12
HAWKERS PALE ALE <4.8%>	12
HAWKERS WEST COAST IPA <7.2%>	16
HAWKERS STOUT <5.4%>	15
HAWKERS BERRY KETTLE SOUR <7%>	15
APPLE THIEF CIDER <4.5%>	13
HAWKER NON-ALC XPA <0.5%>	12

Cocktails

THE SHOWGIRL	15
Lady Juniper, Valentina Aperitif, Strawberry, Lemon, Soda	
SWAN SONG	15
Senorita Bianco, Orange, White Chocolate, Cream	
QUIET ON SET	15
Lady Juniper, Valentina Aperitif, Rosso Aperitif, Cafe	

Wines

gl/btl

SPARKLING

PAUL LOUIS BLANC DE BLANCS

France

12/60

MUMM GRAND CORDON ROSÉ

France

120

LAURENT-PERRIER LA CUVÉE

France

220

LAURENT-PERRIER ROSÉ NV

France

400

WHITE

WOOD PARK PINOT GRIS

King Valley (Vic)

12/60

ROB DOLAN BLACK LABEL CHARDONNAY

Yarra Valley (Vic)

14/65

SILENT NOISE RIESLING

Clare Valley (SA)

16/70

ROSÉ

ÉTÉ ROSÉ

France

15/60

RED

RIVERSDALE ESTATE SCORPIO PINOT NOIR

Coal River (Tas)

14/65

THREE DARK HORSES SHIRAZ

McLaren Vale (SA)

13/65

Bar Snacks

CHILLI PEANUTS (VG/V)	8
MARINATED OLIVES (GFO/VG/V)	6
TOASTED SOURDOUGH (GFO/V)	9

Chefs Tasting Menu

WHISKY AND MUSTARD MELT (V)	15
Cheese, caramelised onion, whisky mustard butter	
IPA KOREAN FRIED CHICKEN	17
Honey mustard, spring onion, pickled radish	
PULLED PORK SLIDERS	25
Served with white truffle & lobster potato chips	
CHILLI GARLIC PRAWNS (GFO)	21
Served with toasted sourdough	

Small Plates

FRENCH FRIES (GFO/VG/V)	11
Served with homemade aioli	
FRIED HALLOUMI CUBES (GFO/V)	19
Moroccan spice and harissa yoghurt	
BAKED CAMEMBERT (GFO/V)	26
Roasted garlic, rosemary, toasted sourdough	
PORK TERRINE (GFO)	28
Pistachio & date terrine, cornichons, mustard, toasted sourdough	
CHEESE PLATE (GFO/V)	37
A selection of artisanal cheeses including Délice de Bourgogne, Gorgonzola and Chevrano, served with house-made pickles, fresh fruit and artisanal crackers	
CHARCUTÈRIE PLATE (GFO)	38
A selection of cured meats including Noix de Jambon, pork & fennel salami and Sopressa hot salami, served with house-made pickles, fresh fruit and artisanal crackers	
CHEF'S BANQUET (GFO)	72
A curated selection of our favourite cured meats and three artisanal cheeses, served with house made pickles, fruit and crackers	

Food service available until 11 pm
GFO = gluten free option, V = vegetarian, VG = vegan
All dishes may contain traces of nuts

Credits

A note from the creators

Every drink tells a story and behind each one lies an archetype. These cocktails are inspired by the timeless figures that shape our myths, our art and ourselves. From the Innocent to the Femme Fatale, the Wise Mentor to the Trickster, each creation invites you to explore a different side of human nature; bold, mysterious, or tender. As you turn the pages, may you find a reflection of your own spirit in the glass before you.



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