

Foreward

1806 HAS LIVED AND BREATHED THE HISTORY OF CLASSIC COCKTAILS SINCE IT FIRST OPENED ITS DOORS IN 2007.

Located in the heart of the city's theatre district, this iconic Melbourne cocktail bar transports you to a golden era of cocktails. Simply sit back, relax as you explore our thoughtfully crafted menu or request a tailored recommendation from our friendly and knowledgeable staff, and let us transport you to a time dedicated to exquisite drinks and timeless elegance.

We pour quality spirits, whip up fresh house-made ingredients and pay meticulous attention to every detail. No matter what you sip, we'll serve you an experience that's truly one-of-a-kind.

This menu is a tribute to the theatre. Every cocktail spins a tale from the words on a page to the last drop and beyond. Each drink is a bespoke creation, crafted with flair by our passionate mixologists.

Just like the old days, you can still get your hands on classic and personalised creations—just ask!

1806 / NAMED AFTER THE YEAR THAT THE WORD 'COCKTAIL' WAS FIRST DEFINED IN PRINT.

House Rules

- 1806 is a table service venue only and we kindly ask that you remain seated. All orders can be made through our friendly waitstaff.
- Due to limited space, 1806 is unable to hold reservations for longer than fifteen minutes unless we are notified.
- Contrary to the flashing lights, 1806 is not a strip club. For directions to King Street please see a member of staff.
- 1806 is able to split bills on request; however, we are unable to offer pay-as-you-go bar service.
- Unless you have a degree in interior design, please refrain from rearranging our furniture as it messes with our feng shui.
- Please note a surcharge will be added to all card payments, a 15% surcharge applies on Sundays and a 20% surcharge on public holidays.

Contents

SIGNATURE COCKTAILS 6-17

The Chosen One
The Wise Mentor
The Loyal Sidekick
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The Oracle
The Tragic Hero
The Creeping Puppetmaster
The Trickster

CLASSIC COCKTAILS 18-19

BEER & MOCKTAILS 20

WINES 21

FOOD 22-23

Martini Menu

ROOT & STEM 26

Earthy
Vanishing Point Vodka, Sweet Potato, Thyme

SALT & SEA 26

Mineral
Four Pillars Modern Australian, Nori, Oyster Shell

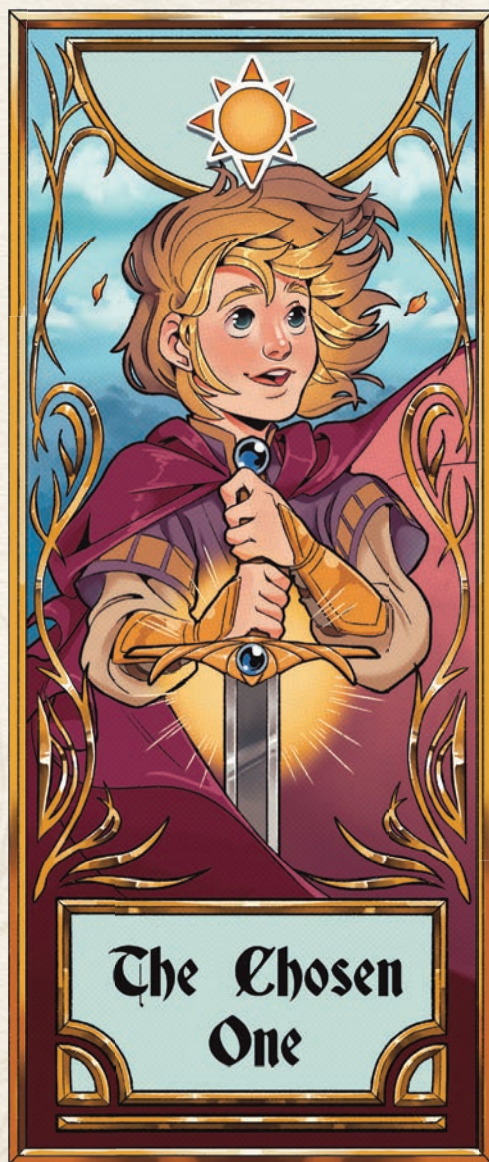
FIELD & FARM 26

Garden
Four Pillars Olive Leaf, Basil, Tomato, Mozzarella

MIGRATION 36

A flight across three Martinis





The Chosen One

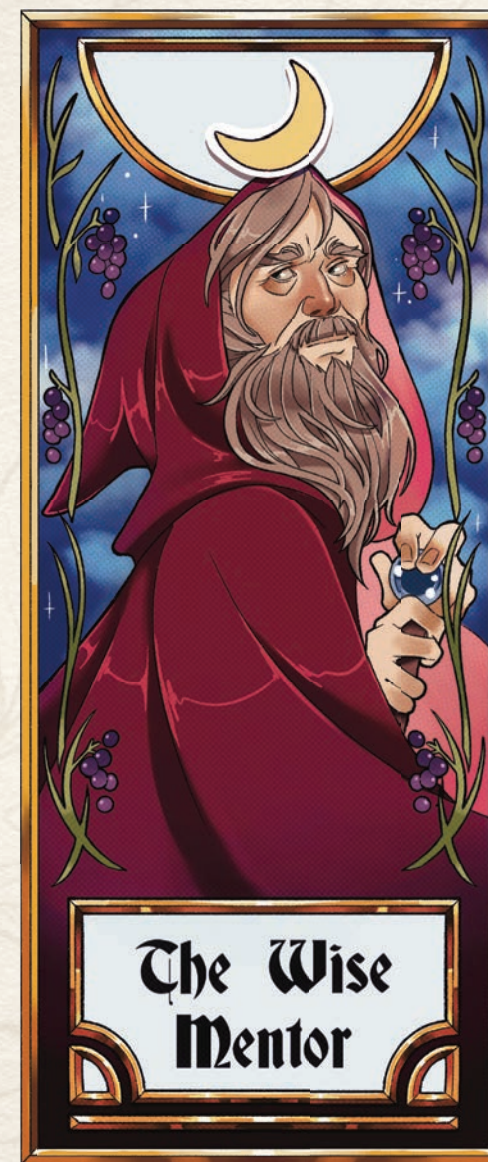


*"Remember today, when the world
was shiny and bright.
When darkness encroaches;
Remember what you are fighting for."*

Tropical and Bright

*Vanishing Point Vodka infused with
zesty passionfruit husk, Marionette
Orange Curacao, cinnamon myrtle &
pineapple, clarified to a silky finish
and served with a punchy mascarpone
cream. Nitro-frozen.*

28



The Wise Mentor



*"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.*

26



The Loyal Sidekick



*"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.

24



The Anti-Hero

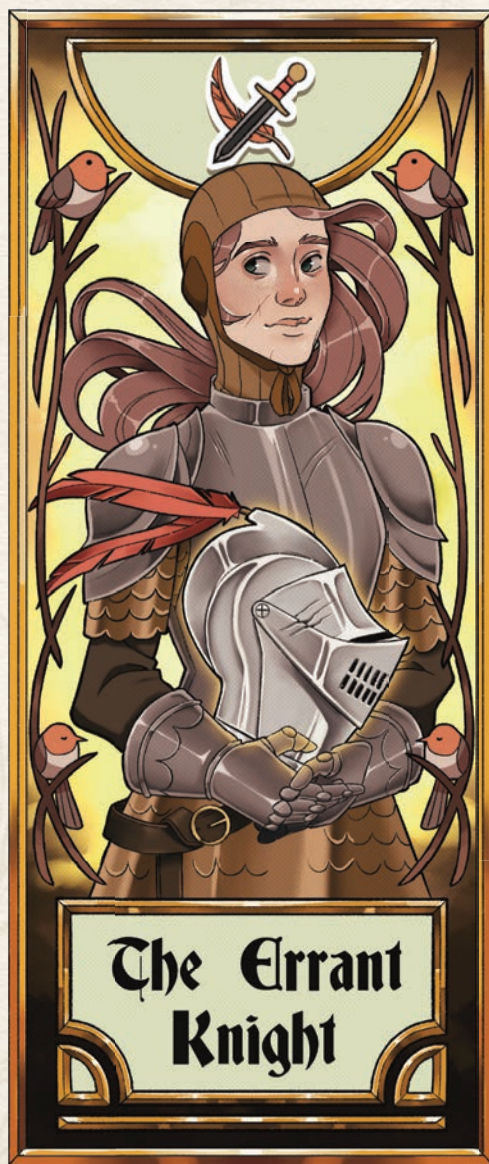


"You can't save the world, kid. It's working exactly as they intended."

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.

26



The Errant Knight



"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 The Gospel Solera Rye, and a nutty finish of black

26



Femme Fatale



"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.

24



The Innocent

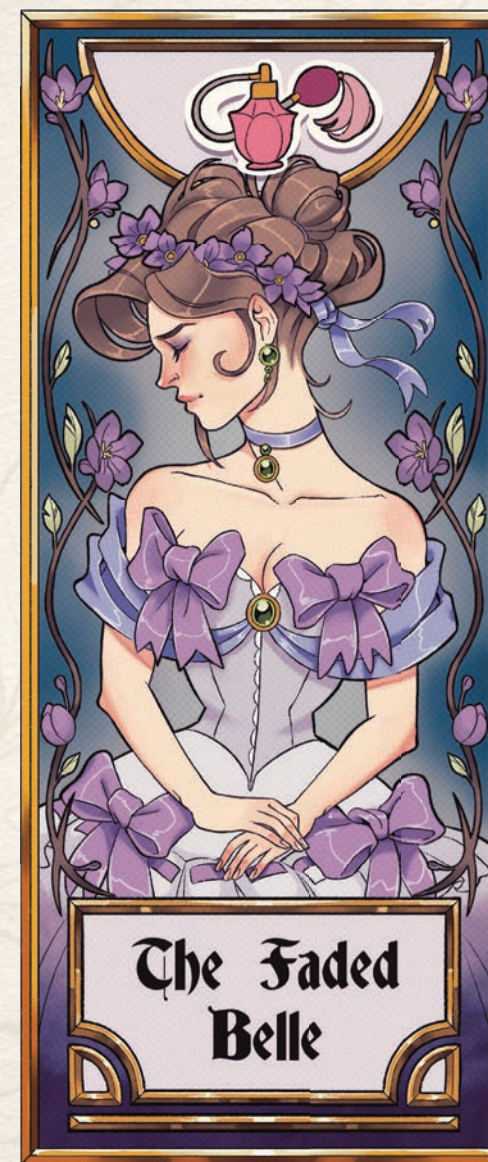


"To exist in a world where such innocence is possible. I rage in anger, not for you – but for what I couldn't have."

Fresh & Tropical

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

24



The Faded Belle



"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 infused Four Pillars Gin & lavender lingering like a faded memory.

24



The Oracle



*"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.*

24



The Tragic Hero



*"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.*

26



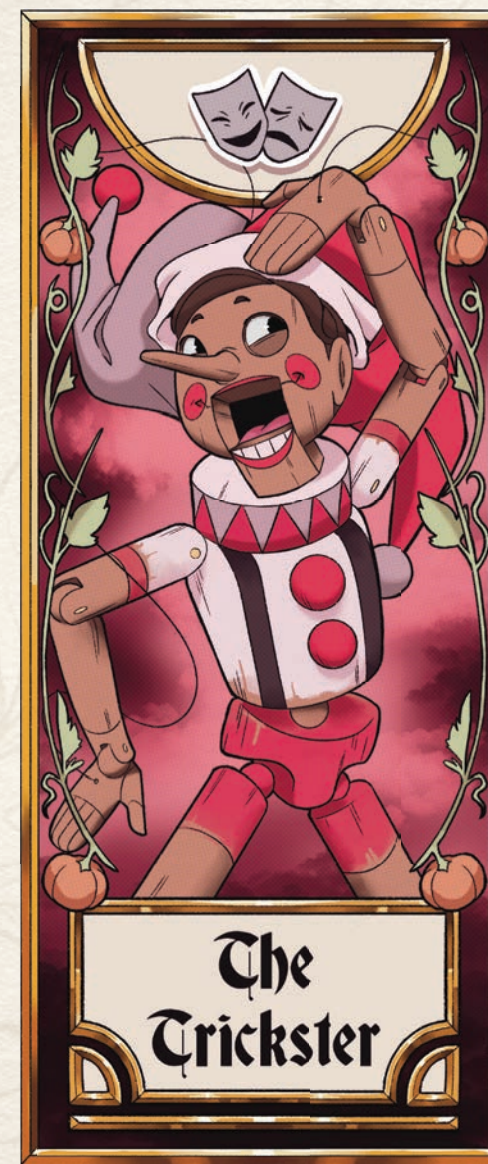
"Justice will prevail, you say? But of course it will! Whoever wins this war becomes justice!"

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.

The Creeping Puppetmaster

26



"There ain't no strings on me! – except for this one – and that one – and dear, that's another!"

Tropical & Refreshing.

Why is there Red Onion in my Four Roses 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.

The Trickster

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Classic Cocktails

AVIATION 25

Floral & Tart
Four Pillars Rare Dry Gin, Violette, Lemon, Maraschino

BLOOD & SAND 25

Savoury & Fruity
Whyte & Mackay Scotch, Cherry, Sweet Vermouth, Orange

BOULEVARDIER 26

Boozy & Bittersweet
The Gospel Solera Rye, Campari, Sweet Vermouth

BRANDY ALEXANDER 25

Creamy & Sweet
Brandy, Cacao, Cream

CHARLIE CHAPLIN 24

Tart & Sweet
Sloe Gin, Apricot, Lime

CLOVER CLUB 24

Tart & Fruity
Four Pillars Rare Dry Gin, Dry Vermouth, Lemon, Raspberry, Foam

CORPSE REVIVER NO.2 24

Tart & Dry
Four Pillars Rare Dry Gin, Cointreau, Aromatised Wine, Lemon, Absinthe

DARK N° STORMY 24

Spiced & Fresh
Black Rum, Ginger Beer, Lime

EAST 8 HOLD UP 25

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

EASTSIDE 24

Tart & Fresh
Four Pillars Rare Dry Gin, Mint, Cucumber, Lime

Classic Cocktails

FRENCH 75 24

Tart & Fresh
Four Pillars Rare Dry Gin, Lemon, Sparkling Wine

FRENCH MARTINI 24

Fruity & Dry
Vanishing Point Vodka, Black Raspberry, Pineapple

MAI TAI 25

Tart & Tropical
Flor de Cana 7yo Rum, Cointreau, Orgeat, Lime

MANHATTAN 24

Boozy & Sweet
Four Roses Bourbon, Sweet Vermouth, Bitters

MISSIONARY'S DOWNFALL 25

Tropical & Fresh
Flor de Cana 4yo White Rum, Peach, Honey, Pineapple, Mint, Lime

NAKED & FAMOUS 24

Tart & Smoky
Mezcal, Aperol, Yellow Chartreuse, Lime

PENICILLIN 26

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

RUSSIAN SPRING PUNCH 24

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

TOBLERONE 24

Creamy & Rich
Hazelnut, Coffee, Cacao, Cream, Honey

VIEUX CARRE 26

Boozy & Sweet
The Gospel Solera Rye, Cognac, Sweet Vermouth, DOM Benedictine

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 <4%>	15
APPLE THIEF CIDER <4.5%>	13
HAWKERS NON-ALC XPA <<0.5%>	12

Cocktails

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

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 -GF/VG/V-	6
TOASTED SOURDOUGH -GF/V-	9
FRENCH FRIES -GF/VG/V-	11
Served with house-made aioli	
ARTISAN HUMMUS PLATE -GF, VG, V-	14
Served with seasonal vegetables	
WHISKY AND MUSTARD MELT -VG-	15
Scamorza cheese, caramelized onion, whisky mustard butter //Add jambon +5	
IPA KOREAN FRIED CHICKEN	17
Honey mustard, spring onion, pickled radish	
BOLOGNESE ARANCINI -VG/V-	17
Served with Arrabbiata sauce	
CHOCOLATE TRUFFLES -V-	12
Milo, cocoa powder, coconut	

Small Bites

FRIED HALLOUMI CUBES -GF/V-	19
Moroccan spice and harissa yogurt	
BAKED CAMEMBERT -GF/V-	26
Roasted garlic, rosemary and toasted sourdough	
CHILLI GARLIC PRAWNS -GF-	21
Served with toasted sourdough	
CHEESE PLATE -GF/V-	37
A selection of artisanal cheeses including Délice de Bourgogne, Gorgonzola and Chevrano, served with house-made pickles, fresh fruit and toasted sourdough	
CHARCUTERIE PLATE -GF-	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 toasted sourdough	
CHEF'S BANQUET -GF-	72
A curated selection of our favourite cured meats and three artisanal cheeses, served with house-made pickles, fruit, hummus with veg, olives and toasted sourdough	

Food service available until 11 pm
GF = 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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