



## THE GIN PALACE

The Melbourne Gin Palace was shut down on 18 October 1870 by a Magistrate for being in a filthy and disgusting condition. Even though Vernon Chalker couldn't prove that any members of his emancipist family were directly involved in the operation of this lurid establishment, he felt a strong, somewhat mystical, calling to resurrect its reputation and bring back the glory of the Gin Palace once enjoyed by royalty, magnates, swindlers and cads during the Marvelous Melbourne gold rush era. 115 years, 6 months and 16 days after its ignominious closure the Gin Palace re-opened its doors to great fanfare, tempting Melbourne's elite to enjoy a magnificent selection of luxurious libations fit for a new era of vulgar consumption. Oh, how the Martinis and Champagne flowed like a raging, sparkling river of heady debauchery every night of the week.

Our list of gins features vast quantities of the best and worst gins in the world. Peruse the menu at your leisure; however please don't hesitate to ask the knowledgeable staff should you need clarification on the myriad of mysteries surrounding these complex liquids. Please be aware however that some of us are employed for our looks alone; therefore there may be need to consult an always available higher authority.

Our cocktail list is influenced by rare and seasonal ingredients. We use fine quality fresh produce and exotic (some almost extinct) botanicals to make a daring range of syrups, tinctures, cordials and sodas. Our gin & tonic list is dazzling. Lashings of your preferred gin served in a capacious goblet matched with ripe fruits and paired with a tonic that suits it best. We have numerous different varieties of tonic waters to choose from. If that is not good enough, tell one of our exuberant staff and they will no doubt attempt to make a distinct version for your imbibing.

Gin is not all... The bar is well stocked with many other corrupting temptations that are listed below. Late last century we were voted one of Melbourne's 50 best restaurants based solely on the undeniable saucy deliciousness of our world-famous toasted chicken and mayonnaise sandwiches.





## MARTINIS

This list is inspired by what we drink when we knock off work, kick off our shoes, sit back into the wee hours of the morning and enjoy a drink for ourselves.

**(We prefer to serve our Martinis at 90mls, the way they should be.)**

### **Classic Dry Martini**

*Sipsmith Gin, Noilly Prat dry vermouth & olives*

The staple of Gin Palace. Of course you can have a twist or olives, take it wet, change the gin, even the vermouth, or simply have it naked. It's up to you, please ask us for advice on how to tailor your martini to you.

\$26

### **Vesper**

*Sipsmith gin, Grainshaker vodka, Cocchi Americano & a lemon twist, shaken*

James Bond likes to not only add vodka to his martini, but also to shake it. Usually seen as a no-no, for some reason this cocktail works. It *really* works.

\$25

### **Leftbank**

*Malfy Gin, Elderflower Liqueur, Chardonnay, Dry Vermouth & a lime twist*

An unusual martini created in London by Simon Difford. A splash of crisp white wine and elderflower make for a fresh and semi-sweet martini, sure to please.

\$25

### **Alaska**

*Archie Rose Bone Dry, Yellow Chartreuse, Noilly Prat Dry Vermouth*

The beloved Sydney distillery has released another incredible gin with a big hit of piney juniper. Upon our first taste, we knew exactly what we wanted to do with it.

This classic cocktail uses complex herbal liqueur and a dash of vermouth to balance the dry, bold spirit.

\$28





## MARTINIS

(We prefer to serve our Martinis at 90mls, the way they should be.)

### **Wet & Dirty**

*Spring Bay Gin, House-made Olive Brine, Maidenii Dry Vermouth*

One sip and you'll be whisked away to the Tasmanian shores. A generous addition of our special Gin Palace brine and a big splash of premium vermouth accompany Spring Bay dry gin beautifully for a silky, salty delight.

\$28

### **Chalker Martini**

*Plymouth gin, Noilly Prat dry vermouth & a lemon twist*

An ode to the finest and most debaucherous of the Martini lovers.

\$26

### **Orange Martini**

*Sipsmith Gin, Maidenii Sweet Vermouth, Noilly Prat, Orange Zest & Angostura Bitters*

Adapted from the famous Savoy cocktail book of the 1930's, we soak orange zest in gin, dry and sweet vermouth for a week.

\$25





## GIN & TONICS

Our G&T's are 50ml serves of gin paired with an appropriate tonic. We then select garnishes that will accentuate the notes of both the gin and the tonic. Grandly served in a fabulous Burgundy glass, it is quite fancy and will make you feel so.

### **Poor Tom's Strawberry & Fever Tree Wild Raspberry Tonic**

*Garnished with raspberries, lemon & thyme*

A match made in heaven! Delightfully fresh & complex gin from Poor Tom's in Sydney mixed with Fever-Tree's newest addition to the tonic family.

Refreshing, smooth & fruity.

\$24

### **Malfy Rosa & Strangelove Coastal Tonic**

*Garnished with Grapefruit, Mint & Ginger*

Distilled using Sicilian pink grapefruits & rhubarb, this is a glass of Italian seaside sunshine. With vibrant garnishes and a maritime-style tonic, you

cannot go wrong.

\$23

### **Hayman's Sloe Gin, Jack Rudy Tonic Syrup & Pear Soda**

*Garnished with Cranberries, orange & rosemary*

Rich, supple and leaves you wanting more. Just how we like our companions here at Gin Palace...

\$23

### **Archie Rose Signature Dry or Distillers Strength & Fever-Tree Aromatic Tonic**

*Garnished with Lime, Apple & Bay leaf*

Since they first came on the market, we've always had a soft spot for Archie Rose spirits. They recently revamped their signature dry recipe in their shiny new distillery, so what better reason to drink lots and lots of it. Featuring Sunrise Lime, Geraldton Waxflower & Dorriggo Pepperleaf, it's a classic Australian gin.

Now to decide whether to have the Classic dry, or to go for the big, bold Distiller's Strength... boasting an ABV of 52.4% and the likes of pear, elderflower and honey, it's a huge but elegant gin.

\$24/\$30





## GIN & TONICS

We can do many other pairings if you should find you have made your way through the list.  
Feel free to ask a staff member for a custom pairing for you.

### **Drumshanbo Gunpowder Irish Gin & Fever-Tree Mediterranean Tonic**

*Garnished with Cherry Jam, Dried Mango & Thyme*

One of our most requested gins over the last few years, and understandably so.

Slow distilled in medieval copper pot stills using gunpowder tea, citrus, meadowsweet & more. We've paired it with rich, decadent botanicals and a splash of exceptional tonic.

\$25

### **Poor Tom's & Fever Tree Elderflower Tonic**

*Garnished with strawberry, cucumber & flowers*

One of our signature G&T serves and a crowd favourite! The fresh, floral notes of Poor Tom's Sydney Dry Gin mingle perfectly with the decadent elderflower tonic from Fever Tree. It's hard not to love this one.

\$25

### **KIS Mulberry Gin with Barker & Quinn Hibiscus Tonic**

*Garnished with Lemon, Raspberry & Pineapple Sage*

Kangaroo Island Spirits' take on a classic sloe gin implements mulberries to create a bold, tart and rich spirit bursting with fruit flavour. A splash of floral South African tonic takes this juicy number to the next level.

\$25

### **Brogan's Way Royal Blood & Strangelove No.8 Tonic**

*Garnished with Tomato, Olive Herb, Balsamic Vinegar & Orange*

An adventure into the weird and wonderful... At 57.2% ABV and packed full of fragrant and savoury botanicals, Royal Blood gin is a force to be reckoned with.

Like a bold & delicious boozy salad with notes of olive, rosemary, bay leaf & peppercorn. A real unique treat, trust us.

\$25





## COCKTAILS

Our cocktail list experiments with only the finest ingredients and gins, and is based around what is 'so-hot-right-now'! We aim to provide a cocktail that suits your palate, so please let the staff know if there is anything we can do for you, classic or otherwise.

### Summer Cup

*Gin Palace Fruit Cup, house-made 'Summer shrub' & soda*

One of the staple drinks of Gin Palace - our seasonal cup! This tall and punchy delight utilises lemon, orange and mint alongside our lovingly crafted fruit cup and a splash of soda for a truly refreshing sipper.

\$23

### Gin Zombie

*Australian Distilling Co.'s Melbourne, Sydney, Bondi, Gold Coast, Darwin, Fremantle & Brisbane Gins, Shiraz Gin, Sloe Gin, Archie Rose Distiller's Strength Gin, Vermouth, Fresh Pineapple Juice, Lime & Negroni Syrup*

This high octane Polynesian inspired swill will ensue a zombie like numbness. We insist on no more than 2 per sitting as the result will have you muttering "brains".

\$32

### Miss Jones

*Santamania Reserva Gin, Brookie's Mac liqueur, Rosemary Syrup, Lemon & Chocolate Bitters*

Our riff on a classic 20<sup>th</sup> Century cocktail using barrel-aged Spanish gin, Macadamia & Wattleseed liqueur and house-made herbaceous syrup. A great balance of sweet and sour, delightfully sippable.

\$23

### Blue Healer

*Whitley Neil Rhubarb & Ginger Gin, Blue Curacao, Curry Oil, Lime & Peach Bitters*

Based on the much-loved Pegu Club cocktail, we took this phenomenal drink, tweaked the recipe and swapped out the base for a very flavourful English gin. Then, of course, we made it blue. Not only beautiful, this fantastic Australian liqueur adds even more delicious fruit notes to the zingy sour.

\$24





## COCKTAILS

### Downfall

*Ester Dry Gin, Marionette Peach, Pineapple, Almond Syrup, Lime & Pear Soda*

Fruity, fresh & fizzy. We may be in a dark, moody bar but it's still summer.

Citrus-forward Australian gin spikes this easy-drinking number.

\$24

### Dutch Breakfast

*Bols Corenwyn genever, Okar Mocha, Amaro Montenegro, Bitters*

Genever is unlike gin as we know it today. This highly malted and oak-aged example of the spirit is so unique, and great for lovers of gin and whisky alike.

Stirred down with a drop of Australian liqueur and Italian amaro produces a delicious sipper with notes of brioche, malt & coffee.

\$24

### Silver Fizz

*Citadelle Gin, Crème de Cacao, Lemon, Capi Yuzu Soda*

A foamy, silky long drink with a dash of sweetness from chocolate liqueur and zingy citrus from the yuzu soda. Perfect for cooling off after a hot afternoon in the city.

\$23





## NEGRONIS

A bartender staple for years, this wonderful drink centers around the red, Italian, bitter Campari. Here we have a selection of delicious variations based around gins, bitters and vermouths.

### **Classic Negroni**

*Sipsmith Gin, Maidenii Sweet Vermouth, Campari & an Orange Twist*

Boozy gin, local vermouth and the all-important Campari, need we say more?

\$23

### **Japanese Negroni**

*Roku Gin, Japanese Plum Wine, Campari & a Grapefruit Twist*

The sweetness of plum wine in place of vermouth works ever so pleasantly with the drying green tea and cherry blossom aspects of Roku. Perfect for those searching for a more delicate, sweeter Negroni.

\$25

### **Slow-Groni**

*Plymouth Sloe Gin, Maidenii Sweet Vermouth, Campari & a Lime Twist*

A richer style of Negroni. Sloe Gin does amazing work in this cocktail, a beautiful way to cap off your night.

\$24

### **Australian Negroni**

*Adelaide Hills 78 Degrees Gin, Adelaide Hills 'Bitter Orange', Adelaide Hills Sweet Vermouth & an Orange Twist*

Taking the best of South Australia, we have combined three Adelaide Hills Distillery products into one fabulous Negroni. Their local take on Campari utilizes riberry to give classical bitter sweet flavours and works perfectly alongside their gin and vermouth.

\$25







## WINE & BEER

### Sparkling

La Maschera Prosecco, South Australia	\$9/50
Pirie Estate NV, Tasmania	\$13/65
Tattinger NV Champagne, France	\$25/130
Perrier Jouet Blanc de Blancs, France	\$300
Billecart-Salmon Brut Rosé, France	\$320

### White

Rusden Chenin Blanc 2019, Barossa Valley	\$13/60
Featherston Chardonnay 2018, Yarra Valley	\$13/60

### Red

Coates Syrah 2019, McLaren Vale	\$12/55
Ten Minutes By Tractor 10X Pinot Noir 2020, Mornington	\$14/65

### Beer & Cider (330ml)

Foreigner Brewing Silent Hunter Pilsner, Brunswick	\$11
Arquiteka Dry Cider, Yarra Valley	\$12





## FOOD

Sometimes the evening calls for something more than gin, some food, so we can drink more gin. If you have yet to try them, our chicken sandwiches have been on the menu since we opened and pair perfectly with a martini.

### Nibbles

<b>Salted cashews</b>	\$9
<b>Warm roasted macadamia nuts</b>	\$12
<b>Toasted parmesan sables</b>	\$10

### Snacks

<b>Toasted chicken, chive &amp; mayonnaise sandwiches</b>	\$12
<i>Served with cornichons &amp; bacon salt</i>	
<b>A selection of cured meats from Salt Kitchen Charcuterie</b>	
<i>Sher wagyu bresaola, wagyu girello pastrami, Western Plains Pork smoked leg ham. Served with bread, mustard &amp; pickles</i>	
	\$17

### Cheese

<b>Delice De Bourgogne</b> (France)	\$14
<i>Triple cream Brie produced from pasteurised cow's milk</i>	
<b>Bleu des Pyrenees</b> (Spain)	\$14
<i>A new style of cheese from the Basque region. Moist but firm blue cheese made from sheep's milk, with a natural rind</i>	
<b>BellaVitano</b> (United States)	\$14
<i>Hard, raspberry washed rind cheese from cow's milk.</i>	

<b>Selection of all 3 cheeses with accoutrements</b>	\$38
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\*All cheese served with lavosh, lightly toasted sourdough bread, fruit, and pear paste

