



# EAU-DE-VIE

PRESENTS



## COCKTAIL THEATRE

The all-star cast and crew of Eau de Vie are devoted to celebrating tasteful drinking and the theatre associated with it. We have worked tirelessly behind the scenes to compose a list of cocktails inspired by theatres of the world and flavours associated with their country of origin.

# CONTENTS

Introducing the cast

Shakespeare's favourites

Impromptu

The Chorus

Shadow Play

A night at the opera

Burlesque

Carnaval

Vaudeville

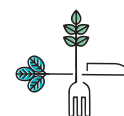
All card payments will incur a transaction fee:  
MasterCard Credit 1.4% | MasterCard Debit 0.8%  
VisaCredit 1.5% | Visa Debit 0.8% | and Amex 3%  
Public Holidays incur a 10% surcharge

# FLAVOUR KEY

WHILE YOU JOURNEY THROUGH THE THEATRES  
OF THE WORLD WITH US, YOU WILL FIND HELPFUL GLYPHS.

THESE ARE TO GIVE YOU A GOOD IDEA  
OF THE SYLE OF EACH CONCOCTION

aperitif



bright &  
fresh

sour



tart &  
zesty

fruity



lively &  
sweet

savoury



spicy &  
vegetal

decadent



rich &  
indulgent

digestif



herbal &  
earthy

non-alcoholic



full flavour minus  
the booze



# SHAKESPEARE'S FAVOURITES



## YUZU MULE 19

Wyborowa vodka, honey, lime juice, yuzu curd and our famous homemade ginger beer. This ridiculously refreshing number is served in a traditional copper mugs.



## SMOKEY ROB ROY 24

Owner Sven Almenning's signature drink. A fierce mix of Talisker and Highland whiskies, Zacapa rum, vermouth and orange bitters. Served under a cloud of wood smoke.



## ZACAPA BLAZER OR OLD FASHIONED 24

Once named one of the best cocktails in the world by Elite Traveller. This boozy blend of Zacapa rum, whisky, scotch ale and PX syrup can be served blazed and hot or served chilled over a super rock.

TRIED AND TESTED. THESE EAU DE VIE  
CLASSICS COME HIGHLY RECOMMENDED.



## ESPRESSO ZABAIONE

This is one fancy espresso cocktail. Your choice of vodka, rum or whisky, stirred down with coffee and maple syrup. Layered on top is a saffron & vanilla mousse, super chilled with liquid nitrogen to create a frozen cap. Crack through the cap and enjoy the goods.

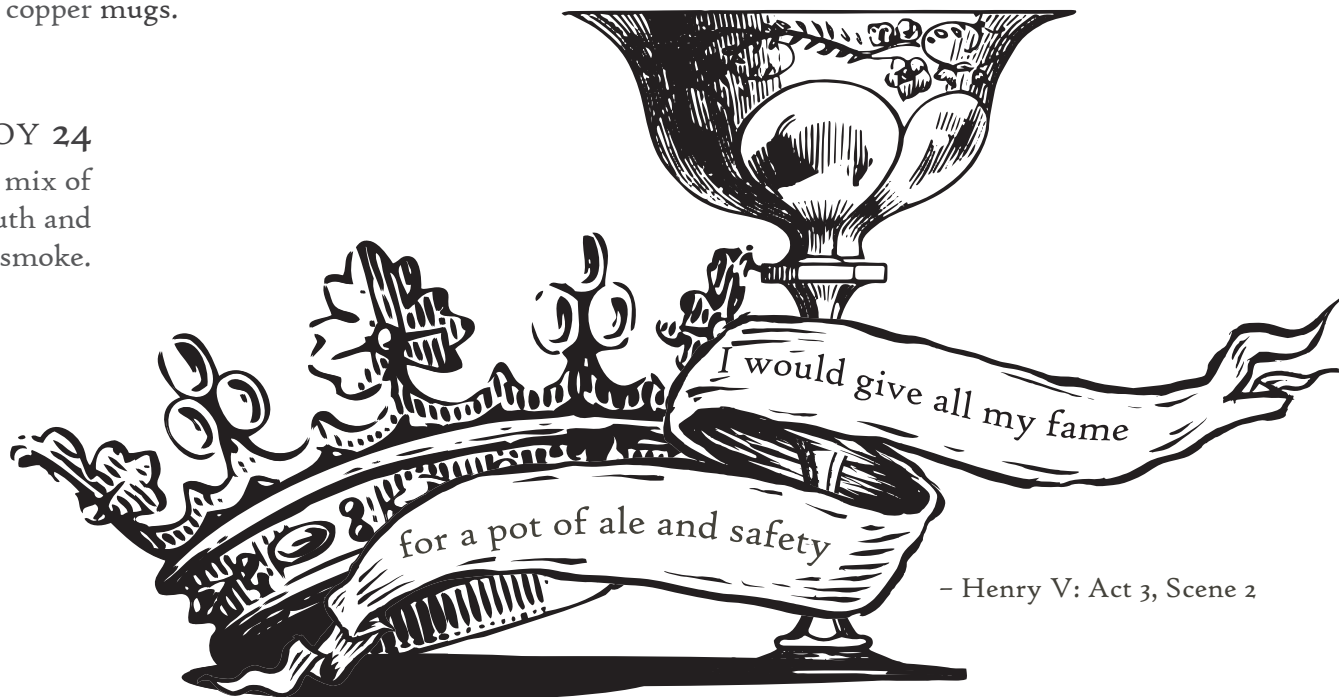
CHOOSE FROM:

Wyborowa vodka - \$19

Chivas Regal 12yo whisky - \$20

Havana Club 7yo rum - \$22

Absolut Elyx vodka - \$22

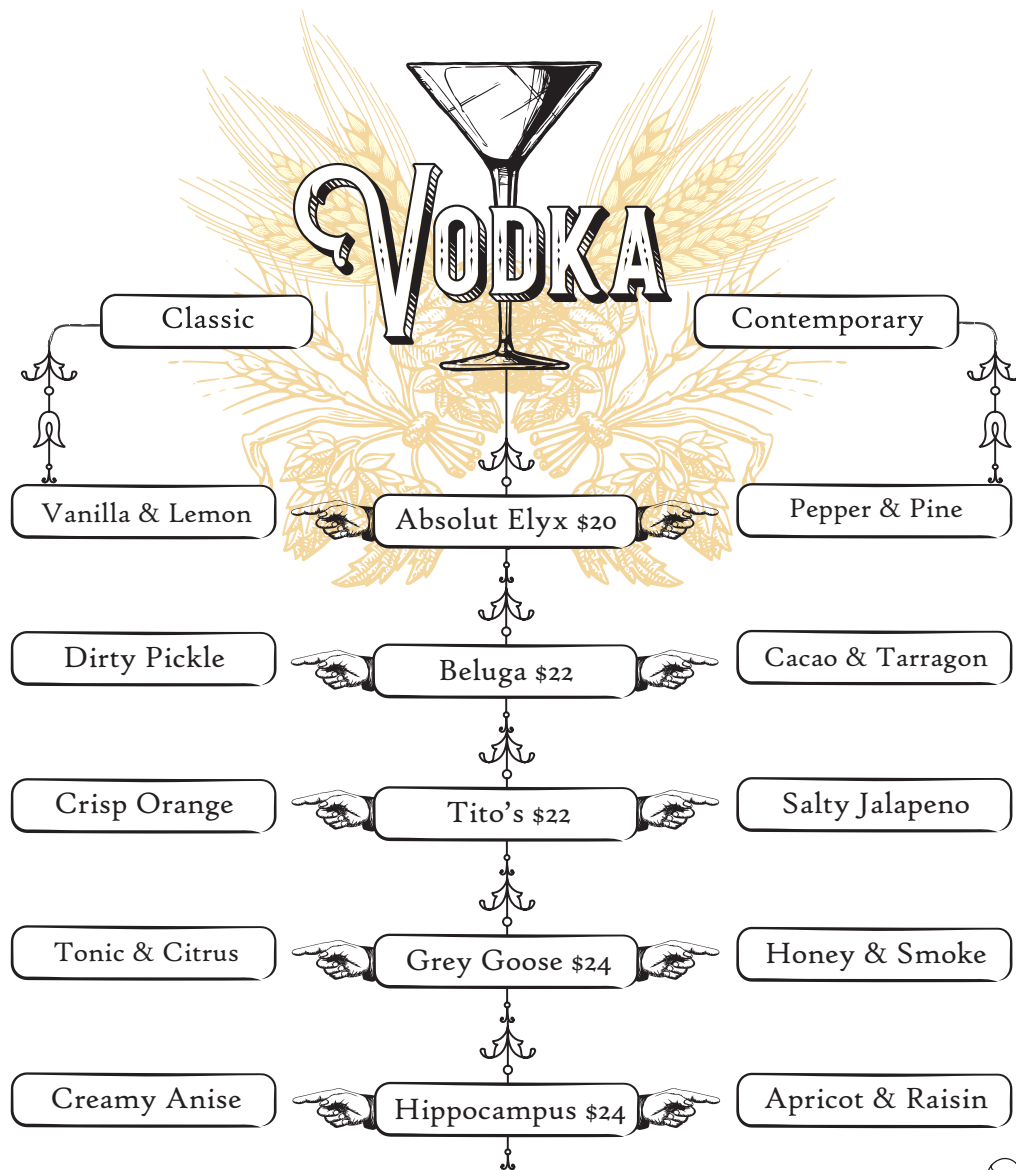
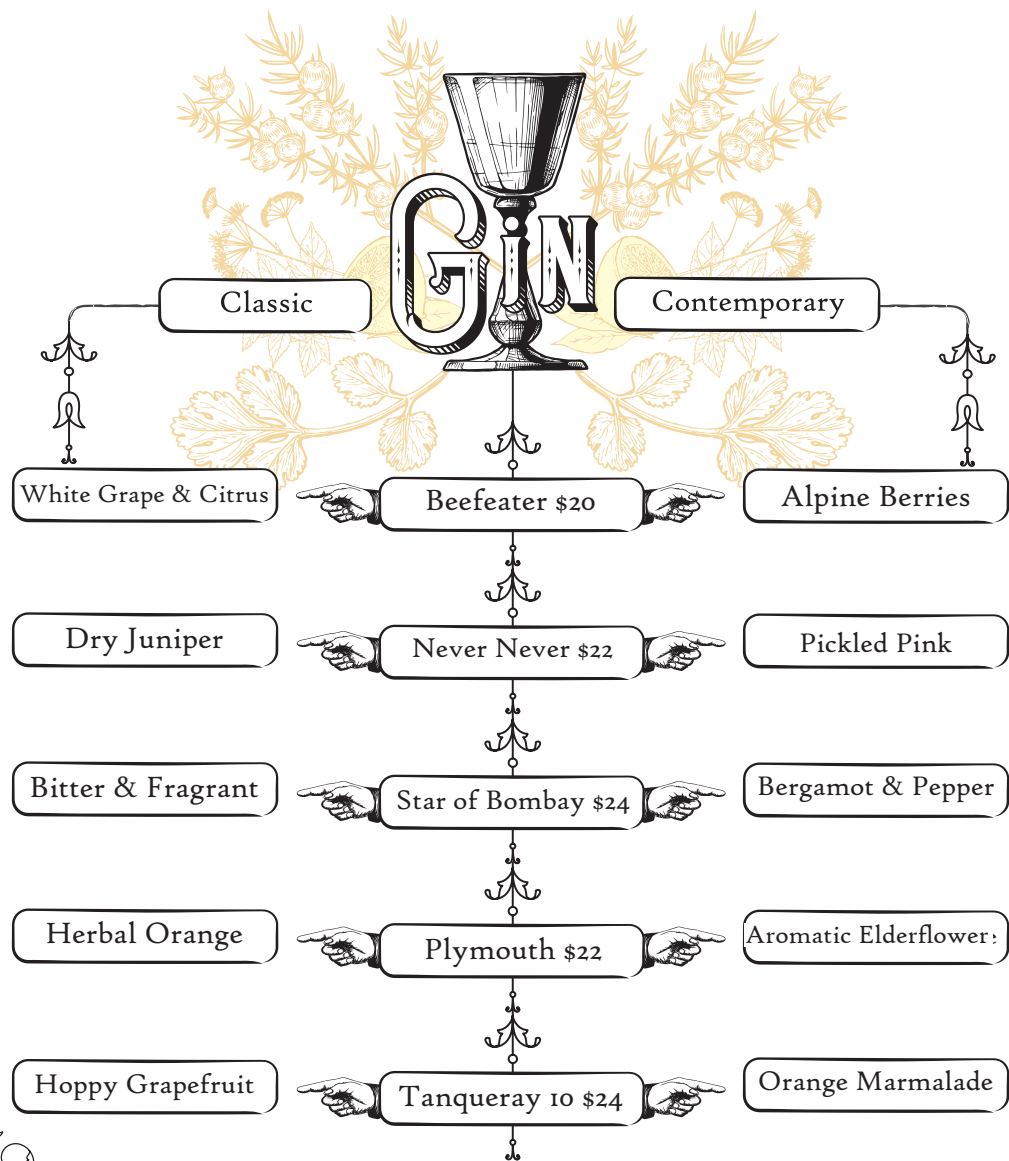


- Henry V: Act 3, Scene 2



Fancy a Martini? Feel free to improvise with a rough script of ours or let one of our knowledgeable staff aide you from the wings with a little direction.

# IMPROMPTU





# THE GREEK CHORUS

SLIGHTLY WORRIED ABOUT A SOLO? WHY NOT INDULGE WITH SOME FRIENDS IN ONE OF OUR SHARED EXPERIENCES. EACH IS RECOMMENDED FOR TWO TO FOUR



## VIN DE TROPICS \$60

WYBOROWA VODKA,  
TARRAGON, TROPICAL  
FRUITS, VERJUS,  
RINQUINQUIN, WHEY

THIS TWISTED HOUSE  
'CHAMPAGNE' IS SERVED  
BOTTLED AND SLIGHTLY  
EFFERVESCENT. A PERFECT  
CELEBRATORY DROP.  
SERVES MINIMUM 4

## THE GARDEN OF VERSAILLES \$80

BEEFEATER GIN, THYME,  
MANDARIN SHRUB,  
HONEY SYRUP, SODA

SERVED IN AN ABSINTHE  
FOUNTAIN, THIS IS ONE FRESH,  
ABSINTHE LACED NUMBER.

SERVES MINIMUM 4

\$20PP EXTRA

## HOLLYWOOD BOWL

WYBOROWA VODKA,  
APEROL, PINK GRAPEFRUIT,  
RHUBARB, FRESH LIME

A SOLID SOCIAL SPARKLER  
OF A PUNCH, FRUITY &  
EFFERVESCENT. THE PERFECT  
WAY TO START YOUR EVENING.

SERVES MINIMUM 4

CHOOSE FROM: SPARKLING - \$80 /  
MUMM CORDON ROUGE - \$100

\$20/\$25PP EXTRA

## THE TRAITOR'S CUT \$50

HAVANA 7 RUM, INNER  
CIRCLE RUM, AMONTILLADO  
SHERRY, PINEAPPLE JUICE,  
LIME JUICE, CHIPOTLE  
FALERNUM, PANDAN SALINE

A TROPICAL CONCOCTION  
NAMED AFTER A RUM PUNCH  
THE ROYAL NAVY WOULD  
DRINK IN THE CARIBBEAN.  
SERVED UP IN A MAGNIFICENT  
COPPER PINEAPPLE. SERVES 2



## KAWATARO \$21

Plymouth gin, Dolin Blanc vermouth, plum wine, lychee; Spritzed.

Perched on a lily pad, this floral and fresh libation is inspired by a Yokai imp. A protector within Japanese folklore used to warn youths away from lurking in dangerous waters... Take a dip.



## LADY WHITE SNAKE \$24

Sipsmith gin, jasmine Sake, lemongrass, mandarin shrub, lemon oleo saccharum; Swizzled.

A tangy, citric and uplifting combination influenced by Chinese Shadow-play legend, 'white snake demon'. After devouring a river of Sake, she transformed into a beautiful woman, whom her future mortal husband found irresistible.

# SHADOW PLAY



## NIGHT OWL \$22

Patron Silver tequila, white ale syrup, rockmelon cordial, eggwhite, yuzu soda; Served up.

Sip on this silky smooth, fruit driven cocktail and think of the cursed Prince Mael, locked in a tower among the yuzu trees. To win his throne he pledged loyalty to the owlsh legend of Japanese shadow play; Chimaena.



## QING DYNASTY \$22

Jameson Black Barrel whiskey, Paul John peated whisky, pink, black and szechuan peppers, lapsang souchong; Served down.

Spicy, smoky, and complex this drink will transport you to the Wuyi Mountain during the Qing era where the spice loving imperial armies craved vast amounts of dried teas.



## BLACK LANTERN \$20

Laphroaig 10yo whisky, Chivas 12yo whisky, coconut and red bean milk, salt, sesame oil; Served up.

A moreish, rich and smoky embodiment of the shadow itself. Without the light, there can be no shadow, but the shadow is what we come for.

CLASSIC ASIAN INGREDIENTS  
SHINE IN THIS SECTION INSPIRED  
BY POSSIBLY ONE OF THE OLDEST  
FORMS OF THEATRE SHADOW  
PUPPETRY FROM PLUM WINE  
YUZU TO LEMONGRASS SZECHUAN



## HAKKO SAN \$24

Michters Rye whiskey, red miso, Cynar, dry vermouth, cacao, cherry bitters, sesame; Served up.

Spicy, salty and textural, this drink combines Japanese cuisine with the art of the Eau-de-Vie bartender, bringing multiple styles of fermentation together in the one glass. Kampai.

CITTÀ DI MELBOURNE E SYDNEY

TEATRO EAU DE VIE

Presente

# A NIGHT AT THE OPERA

AN ORCHESTRA OF FLAVOURS FROM ITALY TO AUSTRIA WILL TRANSPORT YOU TO A NIGHT AT THE OPERA. THINK CLASSIC ITALIAN AMAROS, ALPINE HERBS, SICILIAN ORANGES, FORTIFIED WINES AND GRAPPA.

## DON GIOVANNI 22

WYBOROWA VODKA, COCCHI ROSA, AMARO MONTENEGRO, LEMON; SPRITZED

SERVED FROM A PICCOLO, THIS CHEEKY ITALIAN LIBATION IS A FIZZ OF EXCITEMENT FOLLOWED BY AN OVERTURE OF FLAVOURS. CITRUS AND FLORAL NOTES FINISHING WITH A STIMULATING ITALIAN BITTERNESS.

## CARMEN 22

TANQUERAY 10 GIN, FINO SHERRY, ROSEMARY, CUCUMBER, CITRUS, ROSEWATER; SWIZZLED.

AN INCARNATION OF THE FAMOUS OPERA CHARACTER CARMEN. JUST LIKE CARMEN HERSELF THIS DRINK IS PACKED WITH CHARACTER. FLORAL, SOUR AND COMPLEX. SALUTE

## COSA NOSTRA 19

MARTELL VS COGNAC, GRAPPA, MONTENEGRO, SICILIAN DESSERT WINE, MARMALADE, ORANGE JUICE, ORANGE BLOSSOM, ORANGE BITTERS, CITRIC ACID, EGGWHITE, NUTMEG; SERVED UP.

DON'T LET THE DESCRIPTION FOOL YOU, BEHIND THE DELIGHTFUL SOFT FRUIT NOTES AND MANY SHADES OF ORANGE LIES A CONCOCTION THAT INTERPOL MAY BE COMING FOR. SICILIAN TILL THE END. TRY SINGING YOUR WAY OUT OF THIS ONE.



## ANGRY MARIA

TOMATO JUICE, BEETROOT, CHIANTI BASED ARRABIATA PUREE, PARMESAN, OLIVES; SERVED TALL.

WYBOROWA VODKA \$20 , BEEFEATER GIN \$21 OR BACON BOURBON \$22.

THIS FIERY TWIST ON A BLOODY MARY IS INSPIRED BY FRANZ SCHUBERT'S "AVE MARIA", THAT TELLS OF A HEROINE WHO FLEES WITH HER EXILED FATHER. HER ANGER IS TURNED INTO AN OPERA SONG TO THE VIRGIN MARY, PRAYING FOR FREEDOM AND POSSIBLY A DAMN GOOD DRINK.

## LA NONNA 24

BALVENIE WHISKY, SPICES, ORANGE ZEST, CHINATO, OLOROSO, COFFEE AGAVE, BITTERS, FLAMED ANISE SMOKE; SERVED UP.

IMAGINE IF NONNA SMOKED AND DRANK WHISKY WHILE BAKING! THIS WELL COMPOSED NUMBER WOULD CERTAINLY BE HER TIPPLE. RICH AND PUNCHY, YOU DON'T HAVE TO LIVE AT HOME TO ENJOY THIS ONE...

## DEERSTALKER 20

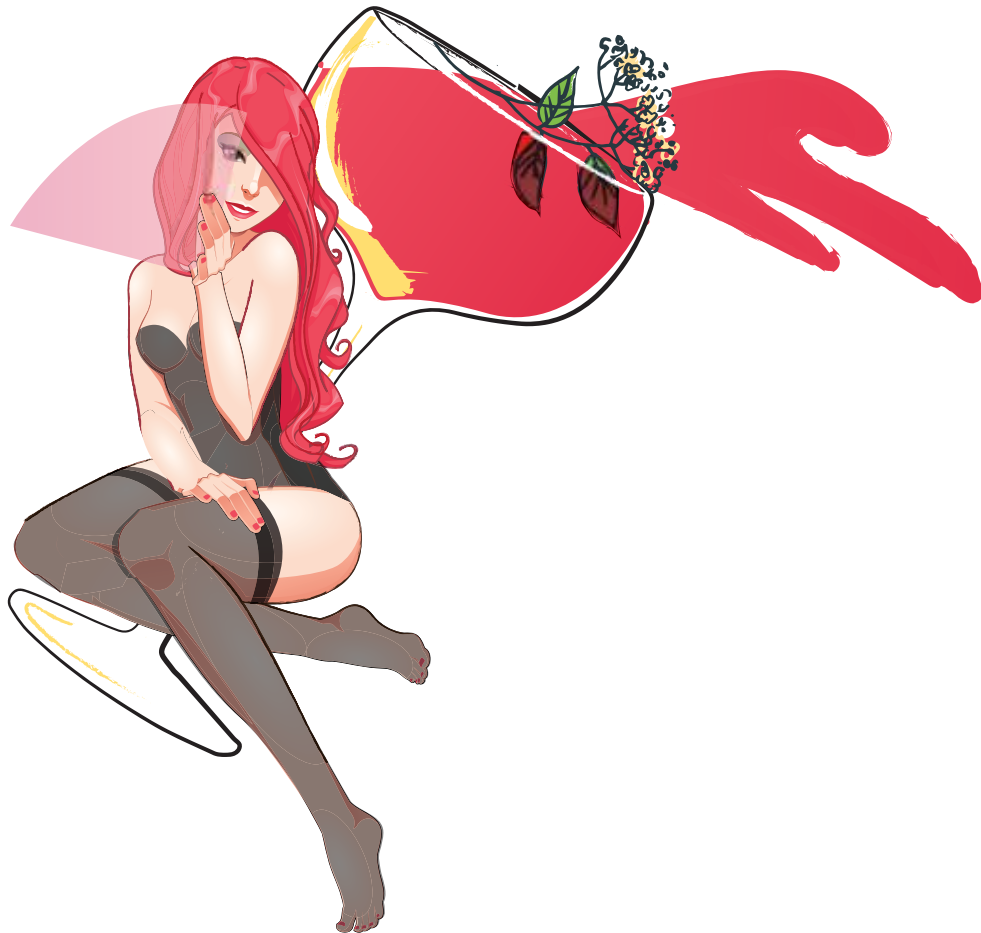
GLENLIVET WHISKY, WORMWOOD, PORT, BECHEROVKA, CYNAR, LEMON FOG; SERVED DOWN.

SHERLOCK'S LOVE FOR THE OPERA FOUND HIM BESOTTED WITH THE CONTRALTO DIVA IRENE ADLER. THE ONLY PERSON TO EVER OUTWIT THE GREAT DETECTIVE. A LENGTHY BITTER-SWEET ENCORE OF FLAVOURS FROM ANISE TO ALPINE HERBS.



# Bal Du BURLESQUE

STEP INTO THE SENSUAL WORLD OF BURLESQUE, MOULIN ROUGE AND ALL THINGS FRENCH. FROM ELDERFLOWER TO ABSINTHE & VERMOUTH TO COGNAC. THESE TANTALIZING TIPPLES BRING SOME CHEEK TO THE STAGE



## *Le Pastille 22*

HAVANA 3YO RUM, AGRICOLE, SUZE, GRAPE MUST, ALOE, FENNEL SEED & BUBBLY, SOUR GRAPE SORBET; SERVED UP.

AS FRENCH AS THE MOULIN ROUGE, THIS FINE APERITIF BRINGS NOTES OF ABSINTHE WITHOUT THE DANGER. MILDLY MEDICINAL FRENCH FLAVOURS ARE PRESSED TOGETHER BEFORE A FRESH CARESS OF GRAPE AND SPRITZ OF BUBBLY.



## *Kitty at the Cocobongo 21*

ABSOLUT ELYX VODKA, ELDERFLOWER, PASSIONFRUIT, CITRUS, VANILLA, EGGWHITE; SERVED UP.

LIKE A SULTRY CARESS FROM A FEATHER BOA, THIS EAU DE VIE FAVOURITE WILL LEAVE YOU TANTALISINGLY TICKLED.



## *Five Frane Frappe 22*

BUFFALO TRACE BOURBON, MARIONETTE CASSIS, ANCHO REYES POBLANO, LEMON STOCK, ALMOND SYRUP; SWIZZLED.

REFRESHINGLY MOREISH WITH A RICH FRUITY BACKDROP OF FLAVOURS. THIS WOULD STAND TALL IN AN UNDERGROUND PARISienne PLEASURE PALACE. PAY THE COVER CHARGE AND SING ALONG WITH THE LOCAL BOHEMIANS.



## *Le Petit Pois 20*

OLD SIMON GENEVER, SNOW PEA, DRY VERMOUTH, CHAMPAGNE VINEGAR, APPLE, ORANGE BITTERS; SERVED UP.

THIS INTERESTING LIBATION SHOWCASES THE FRESH FLAVOURS OF SNOW PEA BALANCED WITH ACIDITY AND BITTERNESS. WITH THE PEA BEING A PRIZED DELICACY DURING THE 1600'S IN FRANCE, ONLY THE WELL TO DO WOULD HAVE BEEN SEEN IMBIBING THIS TREAT.



## *Marshmallow Fizz 19*

BEEFEATER GIN, STRAWBERRY WINE, PINEAPPLE AND MARSHMALLOW SYRUP; SERVED FIZZED.

JUST LIKE A BEAUTIFUL BURLESQUE PERFORMER YOU WILL BE MESMERIZED BY THE SOFT EMBRACE OF THIS SWEET, FLUFFY AND DECADENT COCKTAIL. FRENCH CONFECTIONERS HAVE BEEN INDULGING IN MARSHMALLOW TREATS FOR GENERATIONS AND YOU WILL BE TELLING YOUR GRAND KIDS ABOUT THIS ONE...



## *Elysee Montmartre 21*

MARTELL VS COGNAC, APPLE AND CHESTNUT LIQUEUR, SWEET VERMOUTH, ROSEMARY, ABSINTHE; BLAZED & SERVED UP.

NAMED FOR THE FAMOUS FRENCH THEATRE THAT WAS LOST IN A RAGING FIRE. THIS HOT DRINK FINISHED WITH A BALL OF FLAMING ABSINTHE WILL BE SURE TO IGNITE YOUR EVENING.

# CARNAVAL!



## Tiny Danza 22

**Wyborowa vodka, green capsicum, green chilli, cider vinegar, honey, coriander seed, bay leaves, lime; Served up.**

This fresh and spicy carnival concoction may just have you dancing through the streets. Indulge in one and add some flourish to your moves. Simply fabulous and outrageous.



## Watermelon Bomba 19

**Havana 7yo rum, pisco, hopped fennel & watermelon syrup, lime, honey, absinthe; Served down**

Vibrant fruit and floral notes bring a party to your senses like the traditional Bomba or 'dance of the slaves' from the 17th Century Caribbean. The workers on the Rum plantations used this dance style as a form of communication, forming relationships and a carnival atmosphere wherever they were.

*South America's Carnaval brings theatre to the streets in an explosion of vivid colour, dance, music and flavour! No need to pack your bags, just let your taste buds take you there with drinks in this section showcasing guava, quince, coconut, hibiscus and so much more!*



## Just waiting for a Maté 21

**Cuatro Gallos Pisco, dried mate, Cachaca, Yellow Chartreuse, agave, fresh grapefruit; swizzled.**

From humble origins to ceremonious beverage, Maté, a traditional South American tea takes many forms. This concoction celebrates the complexity of Maté with a plethora of bright spice and fruit notes.



## Fat Tuesday 20

**Ratu Rum, fig aperitif, avocado pit orgeat, lime, pink grapefruit; Served tall.**

The literal translation of Mardi Gras, this drink reflects the biggest day of celebration during carnival. Rich and fruity this one will set you up for an easy lent.



## Sierra Madre 21

**Tonka infused Vida mezcal, rum, vermouth, maraschino; Served up.**

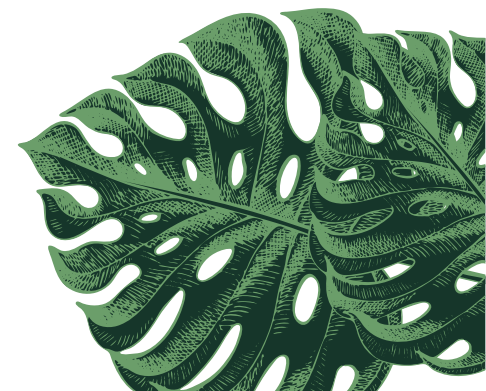
Much like the disguised richness of this strong concoction. Humphrey Bogart's 1920's film "Sierra Madre", tells the story of a gold prospector in search of a hidden fortune thought to be found in the north west of Mexico.



## Fistful of Pesos 24

**Havana 7yo rum, apricot, sloe gin, lactart, eggwhite, hints of lapsang, hibiscus, cacao nib, coconut, kola; Served up.**

If you've spent any time in the multicultural Caribbean, you will find flavours from Africa, Europe and Asia. These notes are mirrored in our house spiced rum. Textural with a fiery surprise.



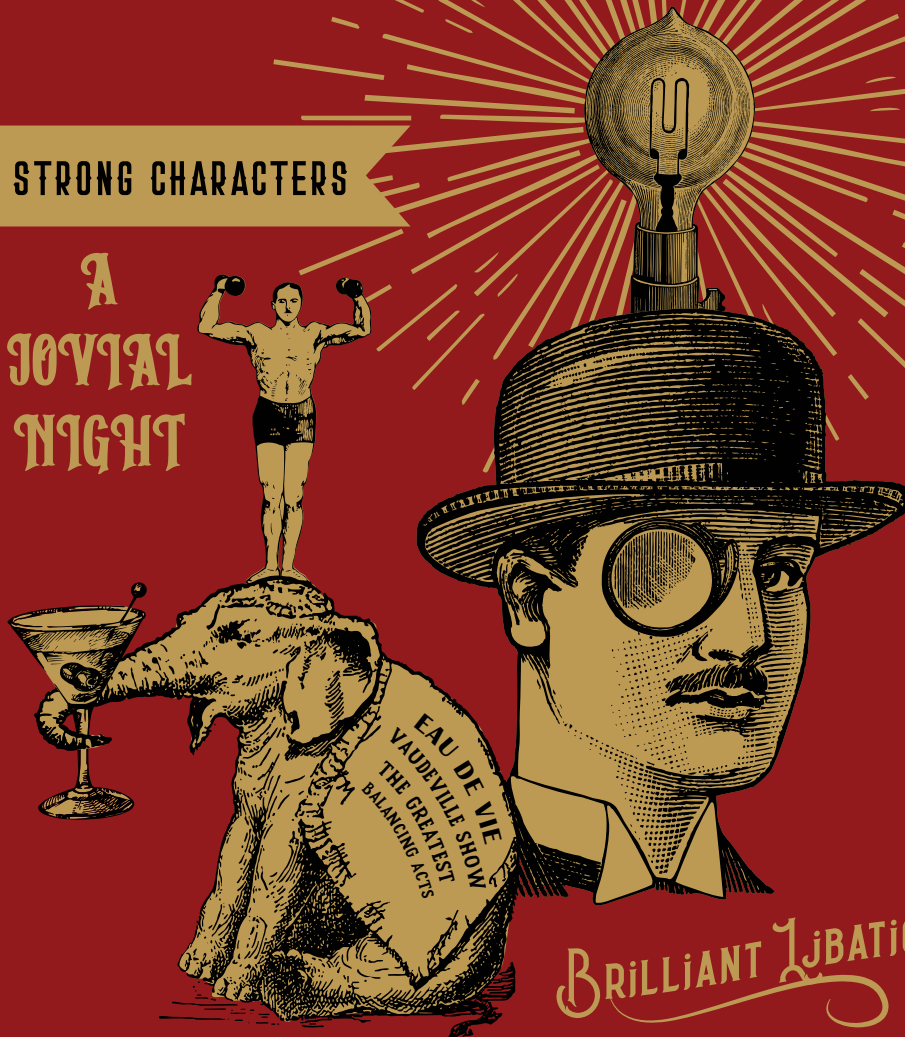


EAU DE VIE PRESENTS

# VAUDEVILLE

STRONG CHARACTERS

A  
JOVIAL  
NIGHT



BRILLIANT LIBATIONS

CALLED BY MANY "THE HEART OF AMERICAN SHOW BUSINESS", VAUDEVILLE SHOWCASED A VARIETY OF ENTERTAINMENT AND WAS POPULAR IN THE U.S. AND CANADA FOR SEVERAL DECADES. THIS TROUPE OF COCKTAILS SHOWCASES A VARIETY OF INFLUENCES FROM THE NORTH AMERICAS. THINK BACON, BUTTER, PEAR, CHERRY, CACAO, MEZCAL AND BOURBON.

## LA GATITA BLANCA



19

OLMECA BLANCO TEQUILA, PEAR LIQUEUR, FINO SHERRY, CACAO, EPAZOTE, ACIDS, DRIED PEAR; SERVED UP.

Strong and sophisticated like Maria Conesa, thought to be the first major Mexican vaudeville actress. Dubbed 'The White Kitten' for her playful yet suggestive performances.

## BANDERILLERO



23

OLMECA BLANCO TEQUILA, CHORIZO MEZCAL, PINEAPPLE VINEGAR, APEROL, LIME, AND HABANERO BITTERS; SERVED UP.

Unleash your inner bullfighter with this savoury tippie. Thankfully not as vicious as its namesake, but you can drink this smoky potion out of a horn.

## THE VALENTINO



21

BALLANTINES BACON WHISKY, SWEET VERMOUTH, MARMALADE SYRUP, LEMON JUICE, CHERRY, SMOKE; SERVED UP.

Bringing together dark flavours of whisky, Cherry and smoke. This drink is brightened with a splash of citrus. A twist on the classic Blood and Sand cocktail named after the 1920's movie starring sex symbol Rudolph Valentino.

## POPCORN FLIP



22

MARTELL VS COGNAC, CURACAO, WHITE CHOCOLATE, HONEY, EGG, POPCORN; SERVED UP.

Take your seat while we dim the lights. Grab yourself a carton of this, put your phone on silent and let us entertain you. A sweet and complex sipper.

## AVIATOR



20

BEEFEATER GIN, MARASCHINO, RHUBARB AND JUNIPER PUREE, FRESH LEMON; SERVED UP.

An eccentric concoction that would have pleased the famous director and Aviator Howard Hughes. An entrepreneur of many forms including entertainment and hospitality, he was also known to be a lover of anything containing Rhubarb. Served with a plane in candy-floss clouds.

## HONEY BUTTER OLD FASHIONED #2



24

BUTTER WASHED MOUNT GAY RUM, SAFFRON, HONEY SYRUP, CHOCOLATE BITTERS; SERVED DOWN

This twisted classic is the strongman of the troupe. Based on the classic from the late 1800's. Oaky & rich from the rum with lifted spices and a smooth texture.

