



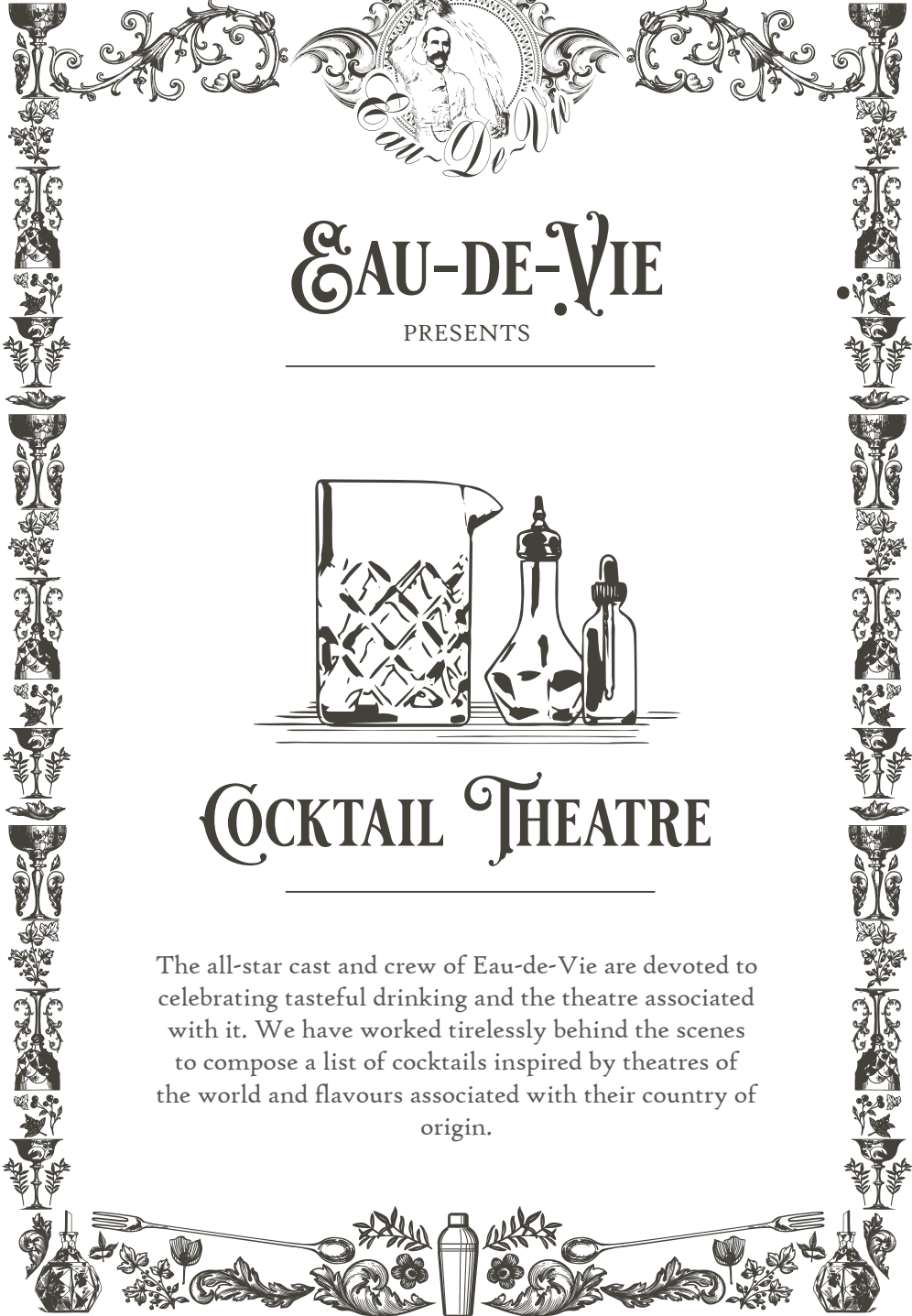
EAU-DE-VIE

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.





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All card payments will incur a transaction fee:

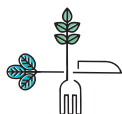
MasterCard Credit 1.4% | MasterCard Debit 0.8%
VisaCredit 1.5% | Visa Debit 0.8% | and Amex 1.5%
Public Holidays incur a 15% surcharge

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

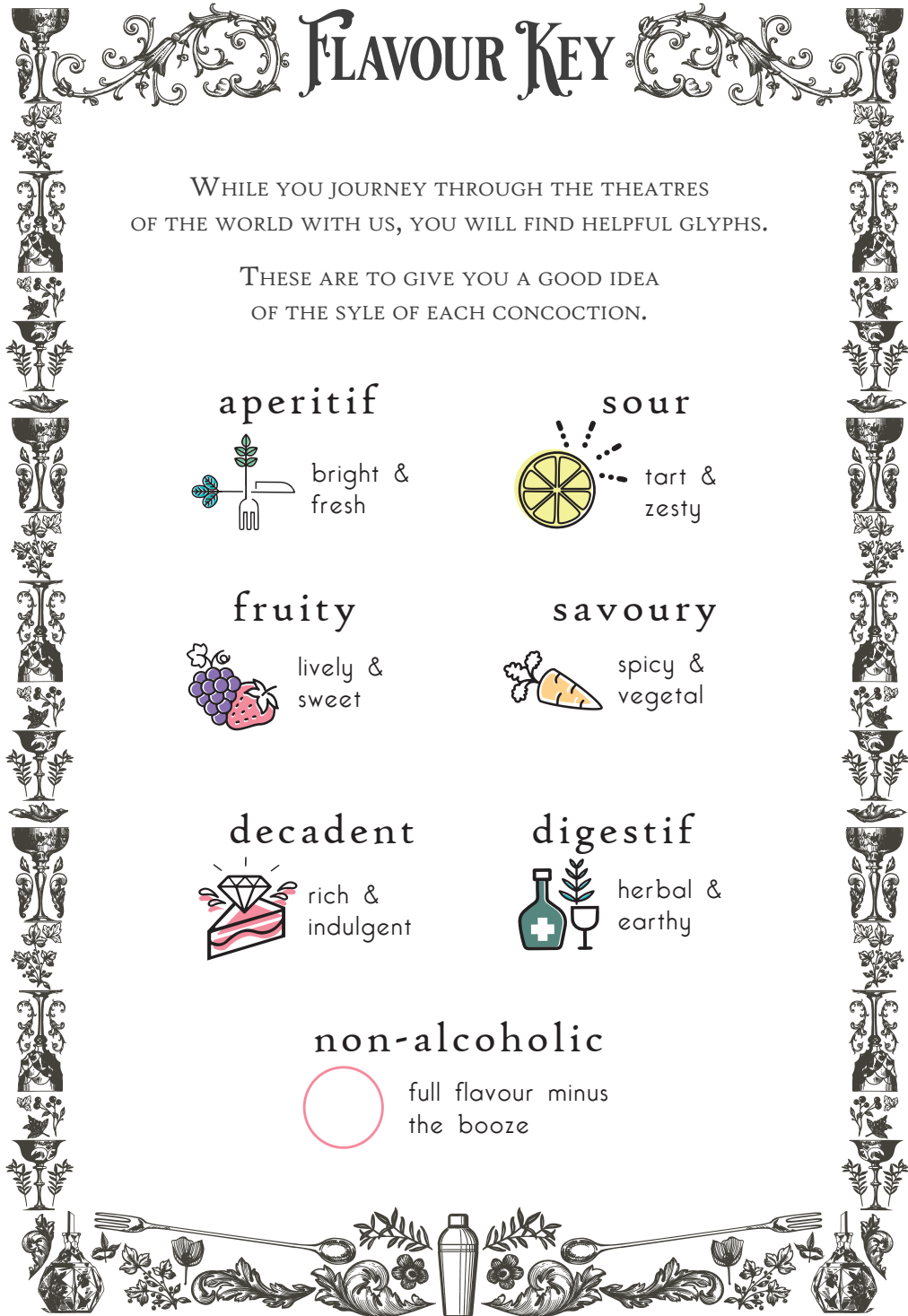


herbal &
earthy

non-alcoholic



full flavour minus
the booze



INTRODUCING THE CAST

BEHIND THE WAISTCOATS, BOWTIES, MAKEUP AND IMPROMPTU ONE-LINERS YOU'LL FIND A STAFF WHO'VE SPENT MANY YEARS CRAFTING THEIR TECHNIQUE. THIS SECTION WILL INTRODUCE YOU TO SOME OF THEIR FINEST CREATIVE MOMENTS.



JONNY INSTEAD

The man, the myth, the hat! You'll find our conductor of this booze symphony at the door entertaining guests with his Scottish wit and never ending whisky chat.



TOAST TO EDEN 22

Aberlour 12yo, Pimento dram, dark cacao, oloroso sherry, Punt e Mes, pecan bitters; Served down or blazed.

ALEX WOODMASS

A denizen of the whisky world and the man with the keys to our exclusive whisky lockers. Alex has a knack for finding you the perfect libation that is sure to leave you entertained.



ROSE DAIMYO 24

Beefeater 24, rose & hibiscus cordial, yuzu, Petit Cordon; Served long.



DEE ALLEN

A self-confessed spirits enthusiast. Dee's been mixing and creating libations at Eau-de-Vie for years, with a real passion for the science behind the concoctions.



BITTER STRIPPER 20

Plymouth gin, dry vermouth, Gentiane, Cointreau; Served up.



PHOENIX JARMYN

Not always the jester, Phoenix takes his imbibing seriously! He's the master of our Degustation, and the king of the chat. Take a seat and allow him to regale you with his penchant for the flamboyant.



THOUSAND EYED CHILD 23

Coconut washed Havana 7yo rum, Amaro Montenegro, Pedro Ximenez, spiced pineapple shrub, lime & sugar; Served down.



STEFANO CANOVA

Our illustrious head bartender, hailing from northern Italy, he is the master of Amari and the king of classics. Stefano joined us here at Eau-de-Vie to share his passion for cocktails.



SPRITZER 21

Beefeater 24, grapefruit, rhubarb & vanilla shrub, thyme tincture, Aperol, acids; Served down.



MIKE WILLMOTT

Colloquially known around these parts as 'Dr. Daiquiri', Mike is the man tasked with the procurement of all the exotic spirits you see before you. A bar manager like no other.



JET LAG 23

Olmea Altos Plata, passionfruit, lime juice, pineapple, Petit Cordon; Served tall.





SHAKESPEARE'S FAVOURITES



YUZU MULE

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

Choose from

Wyborowa Vodka - \$19

Olmecca Altos Plata - \$21

Havana Club 7yr Anejo - \$21



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.

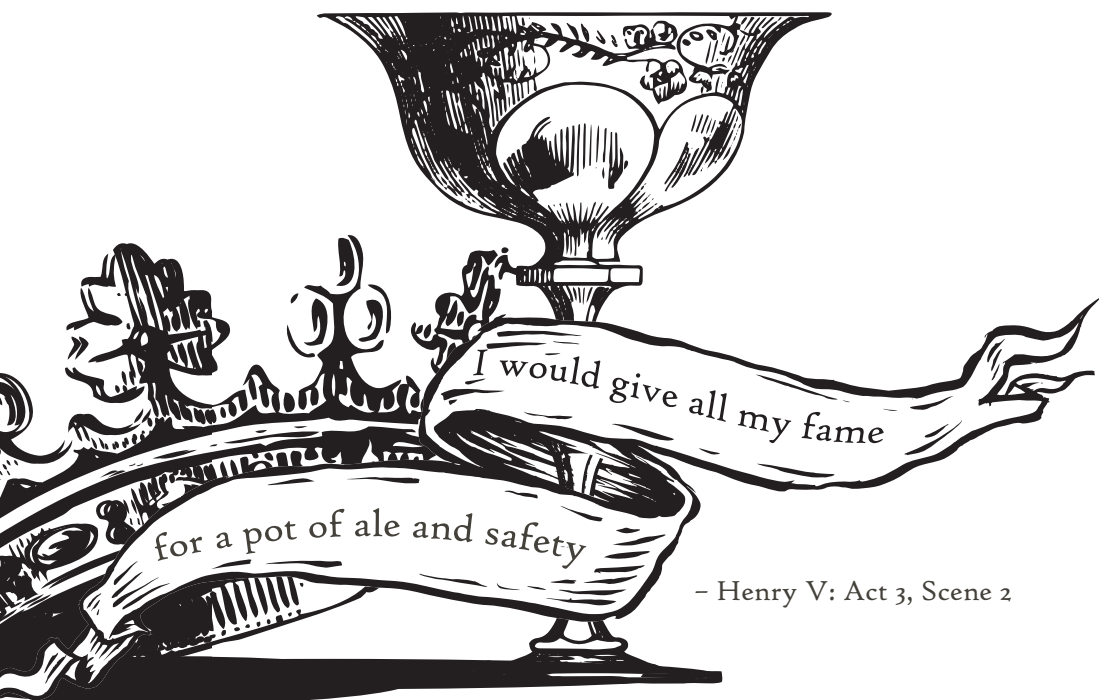
CHOOSE FROM:

Wyborowa Vodka - \$20

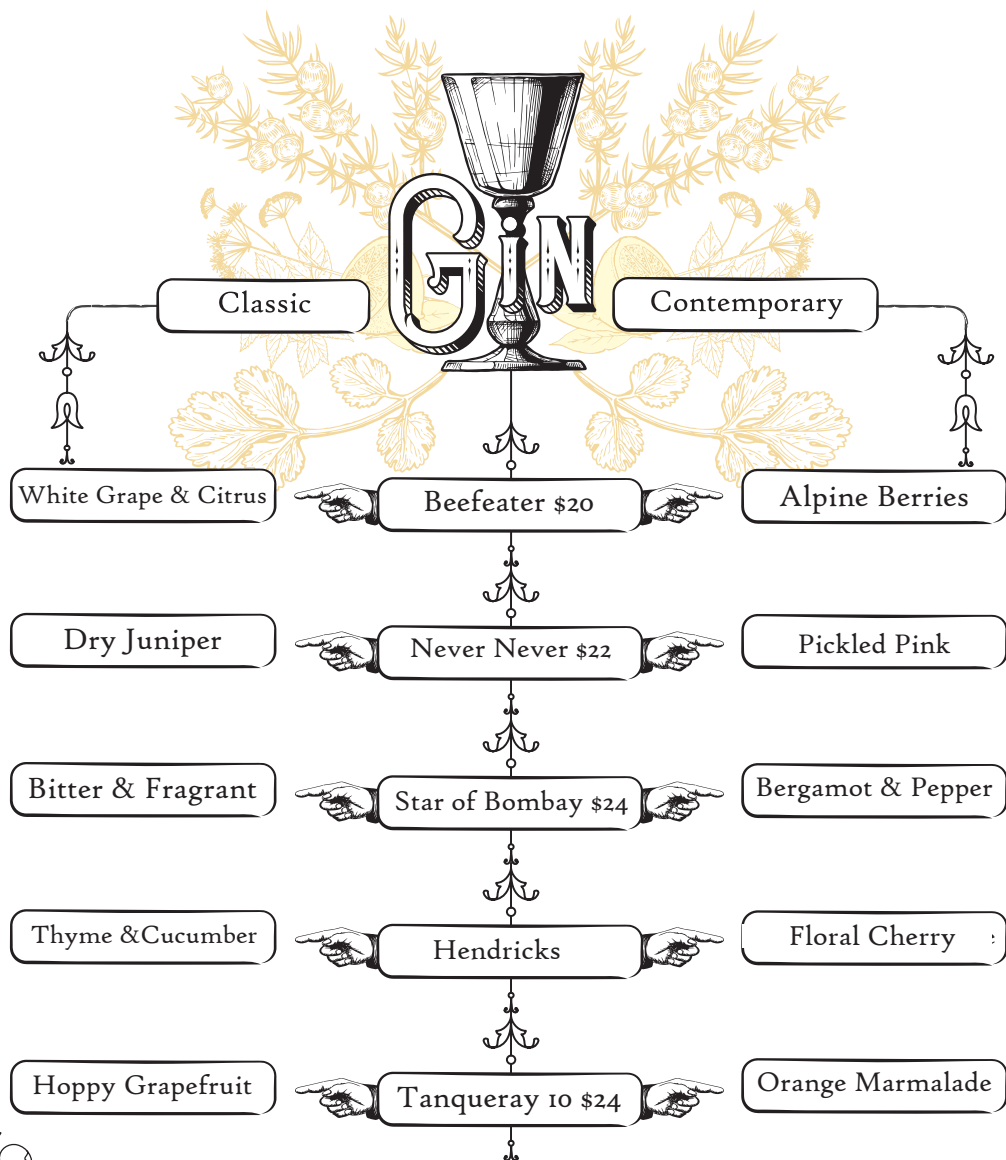
Chivas Regal 12yr Whisky - \$20

Havana Club 7yr Anejo Rum - \$22

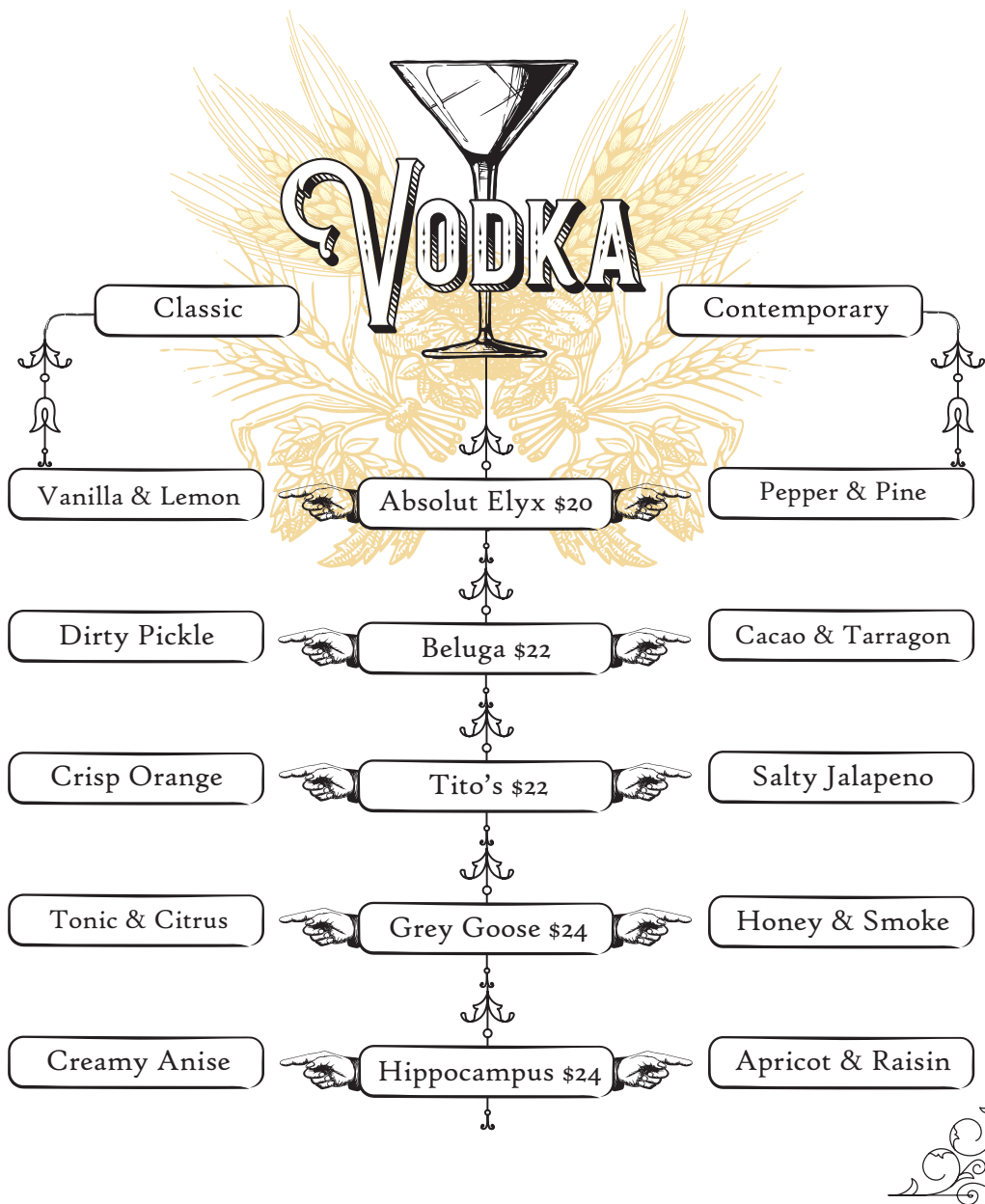
Absolut Elyx Vodka - \$22



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



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

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



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

PLANTATION PINEAPPLE,
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
DOWN IN A MAGNIFICENT COPPER
PINEAPPLE. SERVES 2



KAWATARI \$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 tea Sake, lemongrass, mandarin shrub, lemon citrus peel cordial; 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

Olmecca Altos Plata, rockmelon and white ale syrup, lemon juice, yuzu soda, egg white; 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, Kilchoman Machir Bay 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

Woodford rye whisky, 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



DON GIOVANNI 22

**ABSOLUT ELYX, COCCHI ROSA,
AMARO MONTENEGRO, CITRUS PEEL
CORDIAL; SPRITZED.**

SERVED FROM A DUCK-ANTER CHAMPAGNE
STYLE, 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 23

**HENDRICKS, 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 20

**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.



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.



ANGRY MARIA

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

WYBOROWA VODKA \$20 , BEEFEATER GIN \$21 OR OLMECA ALTOS PLATA \$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 PRAYING TO THE VIRGIN MARY, FOR FREEDOM AND POSSIBLY A DAMN GOOD DRINK.



LA NONNA 24

STARWARD TWO FOLD, SPICES, ORANGE ZEST, CHINATO, OLOROSO, COFFEE AGAVE, BITTERS, FLAMED CINNAMON 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 22

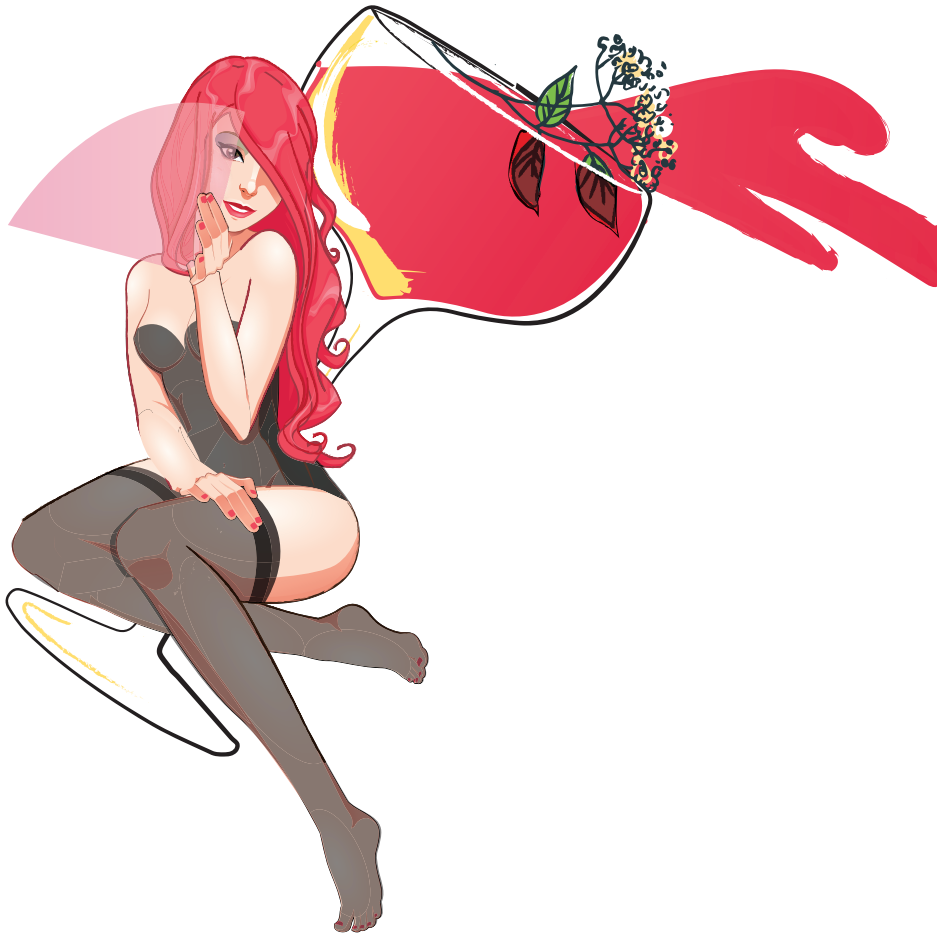
GLENLIVET WHISKY, WORMWOOD, PORT, BECHEROVKA, CYNAR, LEMON FOG; SERVED DOWN.

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

UPGRADE WITH PERRIER-JOUET BRUT FOR \$3.

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 22

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.



Le Dauphine 20

MARTELL COGNAC, MAKERS MARK BOURBON, LEMON STOCK, BLACKBERRY FENNEL WINE, STEM SYRUP, CREME DE MENTHE & SALINE; SWIZZLED SERVED UP

WHERE BOURBON MEETS BORDEAUX. TRY THIS REFRESHINGLY BOOZY BLEND OF BLACKBERRY AND BOURBON. THIS WOULD STAND TALL IN AN UNDERGROUND ARISENNÉ PLEASURE PALACE.



Le Petit Pois 20

TANQUERAY NO 10, GENEVER, APPLE, NOILLY PRAT, CHAMPAGNE ACIDS, SNOW PEA; SERVED UP

THIS FRESH LIBATION SHOWCASES HINTS OF SNOW PEA BALANCED WITH ACIDITY AND BRIGHT APPLE. 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 20

BOMBAY SAPPHIRE, STRAWBERRY WINE, PINEAPPLE, MARSHMALLOW SYRUP AND EGG WHITE; 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 20

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.

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, coconut, hibiscus and so much more!



Andes Warning 24

Havana 3yo rum, Cuatro Mosto Verde pisco, raspberry syrup, maraschino, Suze, basil, lemon stock; swizzled.

This bright fresh concoction celebrates the complexity of Pisco with a plethora of bright fresh, fruit notes. A ceremonious celebration of South America.



Fat Tuesday 22

Havana 7yr, fig aperitif, avocado pit orgeat syrup, 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

Havana Club 7yr, Tonka infused mezcal, 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



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 AMERICAS. THINK BACON, BUTTER, PEAR, CHERRY, CACAO, MEZCAL AND BOURBON.

LA GATITA BLANCA #2



20

OLMECA PLATA TEQUILA, STRAWBERRY GUM, FIORENTE ELDERFLOWER, MANZANILLA SHERRY, WHITE CHOCOLATE ACIDS; 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 PLATA 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

MONKEY SHOULDER 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

HENNESSY VS, CURACAO, CHOCOLATE, BUTTERED POPCORN, EGG; 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 BACARDI OCHO 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.



Wine

White

	<i>Glass</i>	<i>Bottle</i>
2019 Coriole, Fiano, McLaren Vale AUS	15	70
2018 Lethbridge, Pinot Gris, Geelong, AUS	17	80
2017 Fraser Gallop, Chardonnay, Margaret River, AUS	18	85

Red

2018 Mandala, Pinot Noir, Yarra Valley, AUS	16	70
2017 Bishop, Shiraz, Barossa Valley, AUS	19	90
2014 Stage Door, Cabernet Sauvignon, Eden Valley, AUS	22	105

Champagne & Sparkling

NV Mumm Petit Cordon, NZ	16	75
NV Perrier-Jouët, Brut, Épernay, FRA	23	125
NV Mumm Cordon Rouge Brut, Reims, FRA	28	140
NV Perrier-Jouët, Blason Rose, Épernay, FRA	30	180
NV Billecart-Salmon, Brut Rose, Mareuil-Sur-Ay, FRA		250
NV Ruinart Blanc de Blanc, Reims, FRA		360
2011 Perrier-Jouët, Belle Epoque , FRA		450
NV, Grand Krug Cuvee, 167th Edition, Reims, FRA		950
2008, Dom Perignon, Blanc, FRA		1000

Bottled Beer & Cider

Mornington, IPA, Mornington, VIC	14
Boatrocker, Pilsner, Braeside, VIC	14
Fury & Sons, Pale Ale, Keilor Park, VIC	13
Red Hill, Scotch Ale, Red Hill, VIC	13
Boatrocker, Miss Pinky, Braeside, VIC	13
St. Ronan's, Apple Cider, Yarra Valley, VIC	13

- Vintages subject to change due to availability -

Cocktail Degustation

A stunning five-course menu designed by our talented head chef, paired with cocktails designed by award winning bartenders. A truly unique and theatrical experience, the dinner is fully hosted by our charismatic team.

The dinner runs for approximately 3 hours and is held in our Library, at our custom-built degustation table. This is a shared dining experience for up to 16 guests. The table can also be hired exclusively for private and corporate events.

\$150 per person

7.30pm Wednesday – Saturday



Reservations essential – melbourne@eandevie.com.au

