
Eau-De-Vie

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Often referred to as Australia's Original "Modern Day Speakeasy", Eau-de-Vie harks back to the final years of what has become known as the "Golden Age of the Cocktail": 1920s America. Gents and dames danced their worries away into the early morning, the cocktail was an unparalleled icon, and the illegal, secret, and hidden drinking dens were known as Speakeasys.

Our list pays homage to some of the characters you may have encountered had you been a bar fly during the Prohibition era.

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We cannot guarantee the absence of egg, nut, soy, milk, gluten, fish, shellfish or other allergens in any beverage. If you have any food or drink allergies, please speak to our bartenders.

Weekends and Public Holidays incur a 15% surcharge.

Hall of Fame

No need for introductions



Whether this is your first visit to Eau-de-Vie, or you're a seasoned regular well-versed in our penchant for fire, fog, smoke, and theatrics, the following libations are always recommended. For a true Eau-de-Vie experience, these cannot be missed.

SMOKEY ROB ROY 29.5

Owner Sven Almenning's signature cocktail. A bold and fierce mix of Talisker and Highland Whiskies, Ron Zacappa 23, house sweet vermouth, and orange bitters. Stirred perfectly together in harmony and served under a captivating cloud of wood smoke.

ESPRESSO ZABAIONE

Experience the epitome of sophistication with our EDV hall of fame Espresso Zabaione. Crafted with your choice of vodka, rum, or tequila, stirred down with cold drip coffee and a touch of maple syrup. All topped with a saffron and vanilla mousse, super chilled and frozen with liquid nitrogen. Crack through the cap and enjoy the goods!

CHOOSE FROM:

Wyborowa Vodka 27.5
Patrón Silver Tequila 29.5
Bacardi Reserva Ocho 8yr Rum 29.5
Grey Goose Vodka 29.5

YUZU MULE

Upgrade your Mule game with our textural and refreshing twist. Your choice of spirit, honey, fresh lime juice, tangy yuzu curd, topped off with ginger beer. A renowned crowd-pleaser for any time of day.

CHOOSE FROM:

Wyborowa Vodka 26
Grey Goose Vodka 28
Patrón Silver Tequila 28
Bacardi Reserva Ocho 8yr Rum 28

EDV BLAZER / OLD FASHIONED 31.5

Once named one of the best cocktails in the world by Elite Traveller, this cocktail has sure earned its place in the EDV Hall of Fame! This boozy fusion of Ron Zacappa 23, whisky, scotch ale and PX syrup can be served blazed and hot or served chilled over a super rock. Why not try both?

Bright & Crisp

Palate cleansers with a punch.
Devout martini, Negroni &
spritz fans these are for you



Dorothy Parker was an American poet, writer, theatre critic and satirist based in New York. A brilliant lady who was a founding member of the famous Algonquin Round Table, known for her wit and her enjoyment of the finer things in life.

Birth of Venus 30.5

Bombay Sapphire Premier Cru Gin, citrus liqueur, Suze, white peach sorbet, bubbly, white balsamic pearls; served straight up.

Inspired by Botticelli's Birth of Venus - a depiction of a fully grown woman emerging from the sea immediately after being born. This divine concoction is a crisp and effervescent libation brought together with a fruity sorbet and tart pops of white balsamic.

Don Giovanni 30.5

Grey Goose Vodka, Cocchi Rosa, Amaro Montenegro, citrus peel cordial; carbonated in house.

Served from a duck-anter Champagne style, this cheeky aperitivo style libation is a fizz of excitement followed by an overture of flavours. Citrus and floral notes followed with a stimulating Italian bitterness.

Mulberry Bend 27

Beefeater Gin, Campari, bootleg blood orange, plum & bay leaf cordial, Champagne acid; carbonated in house.

Elevate your Campari soda game with our amped-up rendition of this beloved classic serve. Savour the bitter and bubbles and tell us what you think of our homegrown edition!

Margarita and daiquiri fans rejoice – these are for you.

Tart & Fresh



Constantino Ribalaigua Vert aka The Cocktail King of Cuba catered for thirsty American tourists, artists, actors, and expats as they fled Prohibition to the now world famous "El Floridita" in Cuba. It was here Ribalaigua invented the Hemingway Daiquiri for arguably one of history's most famous drinkers, Ernest "Papa" Hemingway.

Touch of Tinto 28

Patron Silver Tequila, mezcal, annatto, grapefruit, watermelon, hopped grapefruit bitters, soda, Thai basil, black pepper, black lava salt; carbonated in house.

This lilting rendition of a classic Paloma cocktail combines annatto seed infused tequila with watermelon, hopped grapefruit, black pepper and a hint of heady mezcal smoke for a zippy, fruit-forward highball that will have you booking a ticket across the border.

Lady White Snake 27.5

Plymouth Gin, jasmine tea sake, lemongrass, mandarin shrub, lemon stock, citrus peel cordial; churned.

Lemongrass and jasmine tea play the starring role in this tangy and uplifting citrus forward swizzle. Finished with pickled ginger and star anise, this sleek Japanese inspired sipper is vivacious and strikingly delicious.

Firehawk 30.5

Grey Goose Vodka, ruby port, grapefruit cordial, strawberry gum, eucalyptus bitters, basil oil, gum leaf; served up.

A bold and herbal take on the classic, Gimlet. Ruby port and strawberry gum give a bold tannic back note with the grapefruit cordial providing the perfect amount of zesty acidity. A torched gum leaf finishes the serve to add layers of complexity.

Savoury & Spice

Layers of adventurous flavours. Spiced margarita & Bloody Mary fans - you are home.



Texas Guinan was one spicy lady! Most remembered for the Speakeasies she managed during Prohibition, her clubs catered for the rich and famous. Guinan famously used to greet her customers with the catch phrase "Hello, Suckers! Come on in and leave your wallet on the bar".

Banderillero 30.5

Olmeca Plata Tequila, chorizo mezcal, Aperol, pineapple vinegar, lime, habanero bitters; served straight up.

Unleash your inner bullfighter with this savoury tipple. Thankfully not as vicious as its namesake, but you can still drink this smoky concoction out of a horn. ¡Vamos!

The Hellcat 29.5

Coconut-washed Bushmills 10 Year, saltbush-infused Rhubi Rhubarb liqueur, house-blend sweet vermouth, barrel-aged grappa; served down.

A libation that sits happily between a Negroni and a Boulevardier, this cocktail is for bitter lovers, finished with a touch of funk and earthiness from the saltbush-infused rhubarb liqueur.

Deerstalker 27.5

Glenlivet Founders Reserve Whisky, wormwood, port, Becherovka, Cynar, lemon fog; served down.

The Deerstalker - frequently donned by the head of hunters but more commonly associated with the one and only Sherlock Holmes – experience the mystery through a cloud of lemon fog with this bitter-sweet encore of flavours from anise to alpine herbs.

TROPICAL & LIVELY

Fruity, fresh & exciting.
Fans of tiki classics mai tais
& zombies – pull up a beach chair.



Ernest Raymond Gantt, better known as Don the Beachcomber, was an American adventurer, businessman and World War II veteran who is known as the "founding father" of Tiki Culture. In the 1930's after Prohibition had ended many could not afford overseas travel so opted for a cheaper level of "escapism" by drinking exotic cocktails in beautiful Polynesian "Tiki" inspired surrounds on local soil.

FOR A FEW PESOS MORE 28.5

House spiced rum, Cointreau, Coco Lopez, house grenadine, rose, lime, whites, nutmeg; served up.

Caribbean paradise can be at an arm's reach with this creamy tiki tipple. Kola nut, hibiscus, cacao nib and coconut play a shining role in our house spiced rum with a rose spiked grenadine bringing everything together.

GIANT KILLER 30.5

Havana Club 7 Year Old Rum, Aperol, spiced rosé reduction, mandarin liqueur, pineapple, lime, absinthe, macadamia and pineapple foam; served down.

Turns out you don't need to go to Florence to see Michelangelo's David - you can find him right here on our doorstep! Dark rum, Aperol and a spiced rosé reduction build the base of this serve with a toasty pineapple and macadamia foam bringing an indulgent spin to this playful concoction.

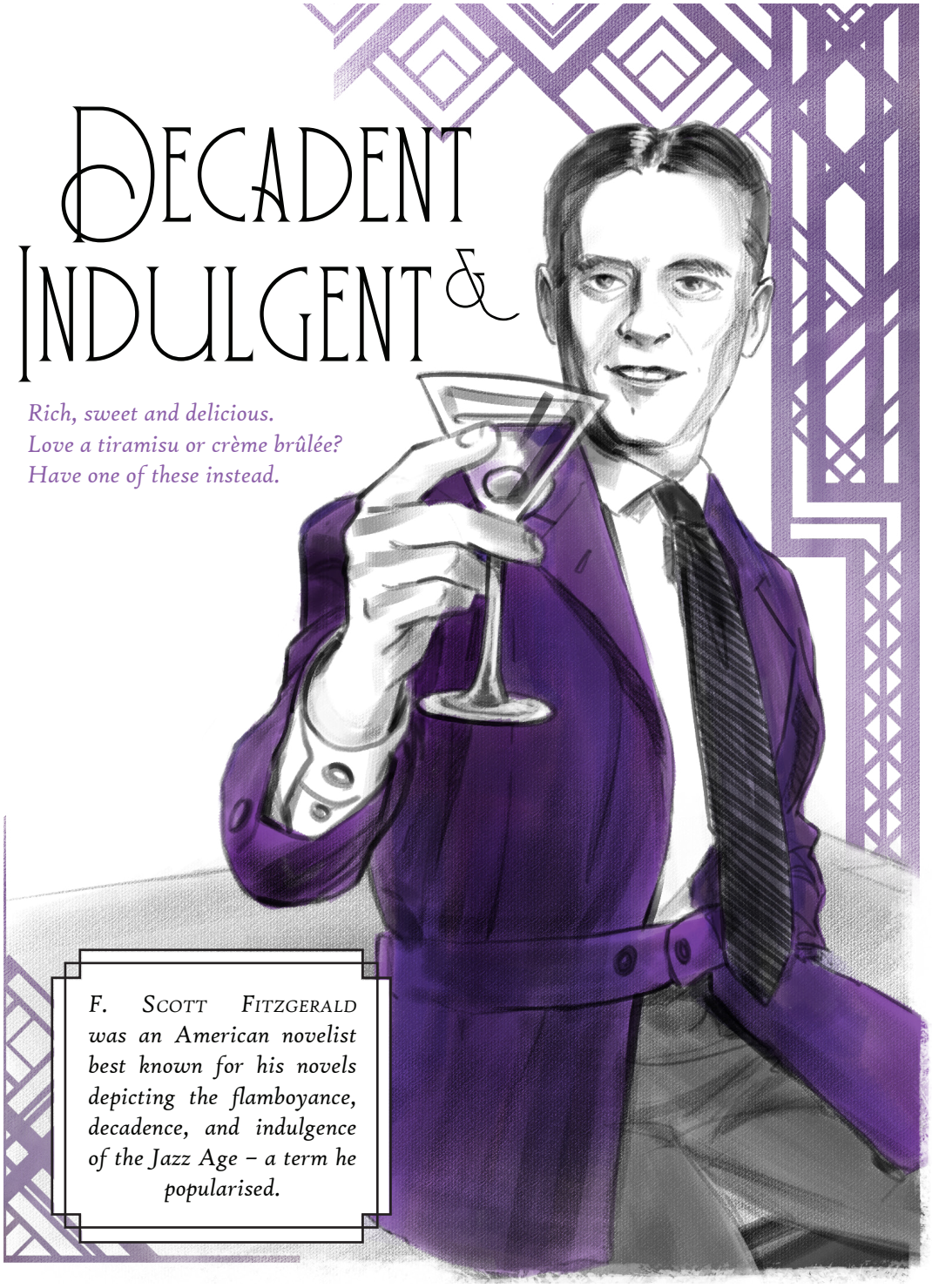
DOC MASON'S DRAGON 57.5 (SERVES 2)

Patrón Reposado Tequila, mezcal, house sweet vermouth, agave, charred pineapple and dragon fruit compote, lime, coconut water; served down.

Tiki giving tequila it's time to shine! This blend of aged tequila and smoky mezcal pair perfectly with the charred pineapple and chili bitters to make for a deeper and more complex tropical serve.

Decadent & Indulgent

Rich, sweet and delicious.
Love a tiramisu or crème brûlée?
Have one of these instead.



F. Scott Fitzgerald was an American novelist best known for his novels depicting the flamboyance, decadence, and indulgence of the Jazz Age – a term he popularised.

"In his blue gardens men and girls came and went like moths among the whisperings and the champagne and the stars."
- The Great Gatsby

KITTY @ THE COCOBONGO 29.5

Absolut Elyx Vodka, elderflower, passionfruit, citrus, vanilla, whites; served up.

Like a sultry caress from a feather boa, this Eau-de-Vie favourite has stood the test of time and will leave you tantalisingly tickled!

MARSHMALLOW FIZZ 27

Bombay Sapphire Gin, strawberry vermouth, Amaro Montenegro, pineapple vinegar, marshmallow syrup, whites, soda; served fizzed.

Sweet and fluffy, textural, and toasty the Marshmallow Fizz is our decadent take on the gin fizz. Perfect for when you want to opt for a liquid dessert!

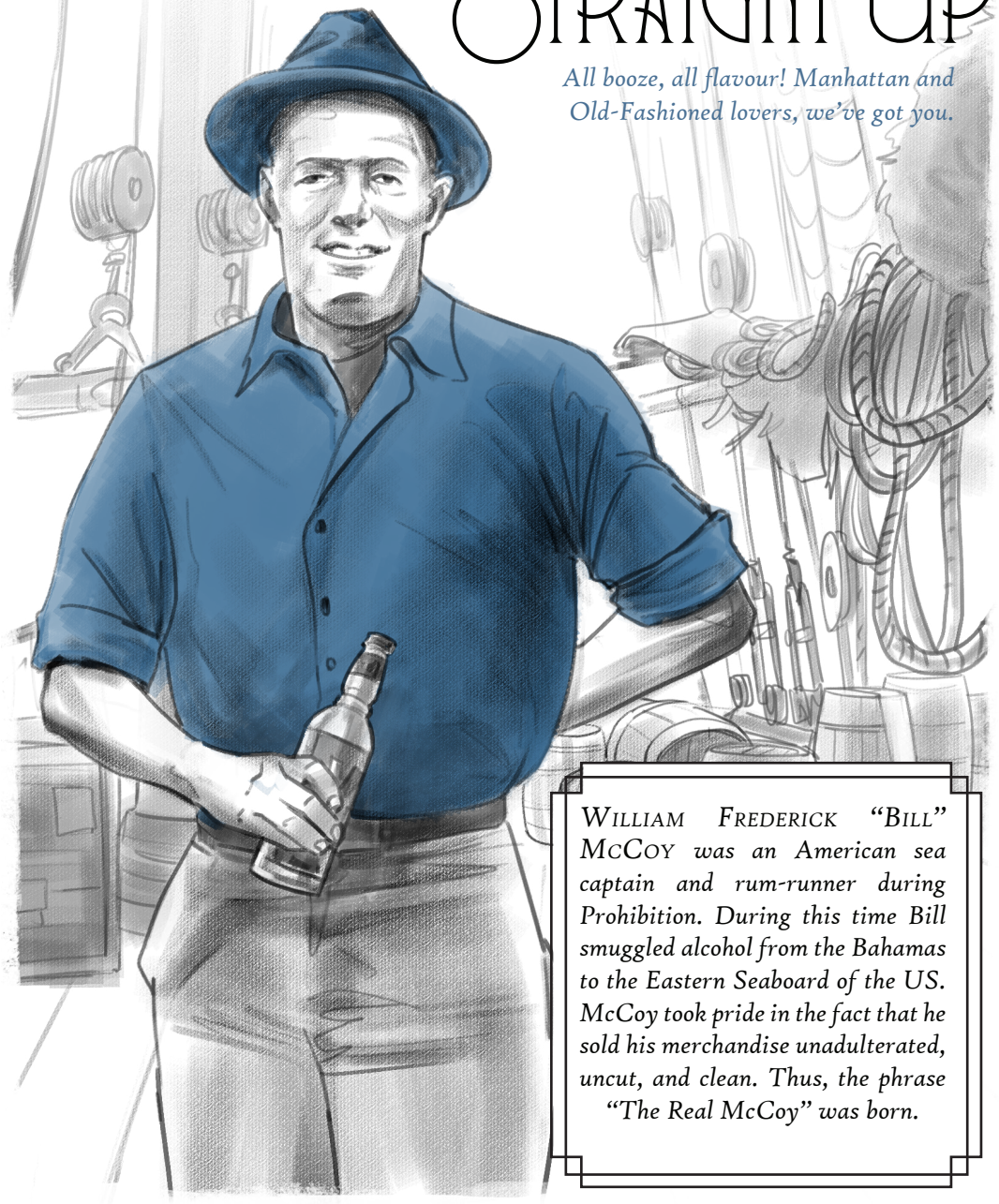
BLACK LANTERN 29.5

Laphroaig 10 Year Old Whisky, Chivas Regal 12 Year Old Whisky, coconut and red bean milk, sesame oil; served up.

A carefully curated blend of smoke, whisky and sesame build layers of flavour in this dessert-esque, whisky forward libation. A house coconut and red bean milk give a creamy and moreish finish. A little treat indeed.

Stirred Down & Straight Up

All booze, all flavour! Manhattan and Old-Fashioned lovers, we've got you.



William Frederick "Bill" McCoy was an American sea captain and rum-runner during Prohibition. During this time Bill smuggled alcohol from the Bahamas to the Eastern Seaboard of the US. McCoy took pride in the fact that he sold his merchandise unadulterated, uncut, and clean. Thus, the phrase "The Real McCoy" was born.

Hearts on Fire or Ice 31.5

Aberlour 12 Year Old Whisky, Heering Cherry Liqueur, amber vermouth, nocino liqueur, cacao and macadamia bitters, pistachio oil; served down over a rock, or hot and blazed.

Feeling a little hot and cold? This loving serve brings notes of cacao, mocha, and green walnut to the spotlight - finished with pistachio oil to bring everything together in nutty harmony. Set your heart ablaze (or don't) with this toasty serve.

La Nonna 30.5

Spiced Maker's Mark Whisky, Cocchi Chinato, oloroso sherry, coffee agave, house blend aromatic bitters, cinnamon; served up.

Don't mess with this Nonna! This punchy blend of American whisky, rich oloroso sherry and Cocchi Chinato unite under a cloud of cinnamon to bring you a rich and full-bodied experience.

Honey Butter Old Fashioned #2 27.5

Butter-washed Bacardi Ocho Rum, saffron, honey, chocolate bitters; served down.

The HBOF #2 has made the Eau-de-Vie menu its home for many years now and has become a beloved staple to many! The classic melody of honey, butter and rum create a sweet and rich mouthfeel and prove that if it ain't broke...don't fix it.

Shared Cocktails

When more than one wants to get in on the action. Swingers, lovers, or just thirsty as hell. Punch bowls and group serves for all to enjoy.



The Algonquin Round Table was a group of NYC writers, critics, actors, and wits. "The Vicious Circle", as they dubbed themselves, met for lunch each day at the Algonquin Hotel from 1919 to 1929. They shared many a beverage, wisecracks, wordplay, and witticisms that were disseminated across the country.

SUNSPRING 113

(SERVES 4)

Beefeater Gin, apricot brandy, Poire William, pear, palm sugar, spent sparkling, house blend aromatic bitters, apple, beetroot; carbonated in house.

This share serve emanates a fruity and crisp bottle of bubbles! Adding an earthy spin to the mix with a beetroot and apple puff – snap frozen with nitro. This unique blend of flavours complement each other so well we think you'll have a spring in your step!

HOLLYWOOD BOWL

(SERVES MIN. 4)

Haku Vodka, Aperol, pink grapefruit, rhubarb, lime, mint, bubbles; served down.

CHOOSE FROM:

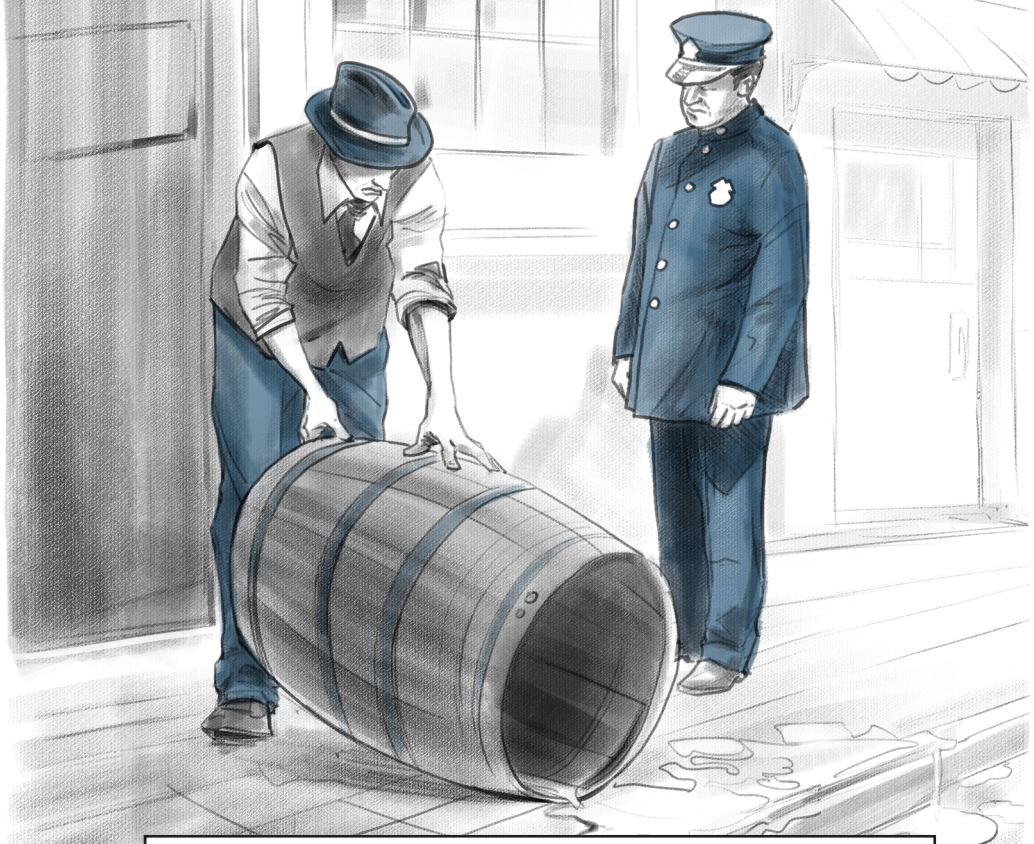
Chandon Brut 133.5

Moët Impérial Brut 154

Kick off your soiree in style with our social sparkler punch. Effervescent, citrusy, and fruity - it's the perfect way to get the night started!

No Booze & Full Flavour

Delicious drinks without the kick.
Keeping a clear head and still
want the full experience?
We've got you.



The Volstead Act, formally known as The National Prohibition Act, was enacted across the U.S. in 1919 (taking effect in 1920) to provide enforcement for the 18th Amendment, prohibiting the manufacture and sale of alcoholic beverages. Herbert Hoover called it a "noble experiment", but the effort to regulate people's behaviour proved impossible. Soon, such terms as "bootlegger", "bath-tub gin" and "speakeasy" became household words.

Georgie Collins 17

NON 3 - toasted cinnamon & yuzu, falernum, ginger, juniper,lime; served tall.

A Collins without Tom? This non-alcoholic take brings ginger, juniper, and yuzu to the forefront. A heavily spiced falernum then adds an extra layer of rich spices to this refreshing and quenching libation.

Metamorphosis 17

Turkish delight tea, sumac, cacao nib, carob molasses, verjus, rose; served short.

This tea-based non-alcoholic libation features a seamless mixture of familiar western flavours with exotic Arabic ingredients of sumac and carob. Intoxicating without the intox.

Silver Scarab 17

Mint syrup, white chocolate creaming soda syrup, saffron, hibiscus, whites, soda; served fizzed.

Indulge that sweet tooth with our non-alcoholic Grasshopper Twist. A beautiful creamy texture, saffron and a touch of hibiscus creates a balanced, slightly tannic finish that's sure to satisfy without any compromise on taste.

Midnight Brew 17

Blueberry & star anise syrup, cold-drip coffee, vanilla saffron mousse; served up.

A non alcoholic twist on our famous espresso zabaione. Think of a spiced coffee, with a beautiful frozen mousse. The ultimate desert drink!

NO BOOZE & FULL FLAVOUR

Orchard Spritz 17

Bitter orange, verjuice, rhubarb purée, peach syrup, soda; carbonated in house.

Imagine yourself on the Amalfi coast, sipping away a refreshing, fruity spritz. Life does not get any better than that!

Green River 17

River mint & native oregano syrup, apple juice, green tea, carbonated; served tall.

This drink marries native Australian botanicals, with green tea to create perfect harmony. Refreshing and herbal.

Cooler 17

Beetroot, strawberry, hibiscus, sage, apple cider vinegar; served swizzled.

Do you like it funky? Then this is the drink for you. Herbal and sour, this drink has it all.

Sodas

StrangeLove Lime & Jalapeno Soda	13
Capi Sparkling Yuzu Soda	9
Sanpellegrino Chinotto	10

Non-alc Beer

Heaps Normal 'Another Lager' < 0.5%	11
Mornington Peninsula Free - Pale Ale < 0.5%	11
Gage Roads Yeah Buoy Non-Alcoholic XPA < 0.5%	11

Non-alc Wine

Doom Juice Zero	70
Altina Finger Lime Sauvignon Blanc	70

Shared Experiences

at Eau-de-Vie



The Showstopper Experience

$184 for two

Encompassing our love of all things fire, liquid nitrogen and pushing the boundaries of drink creation, look no further than our showstopper package for two.

To start choose from a Smokey Rob Roy or Don Giovanni
Followed by a Doc Masons Dragon to share
Finishing with our iconic Espresso Zabaione

Complemented by a mini EDV Everything Board to share whilst you enjoy your cocktails.

The Quintessential Experience

$87 per person

Let us guide you through three of our signature cocktails that truly capture the essence of all things Eau De Vie.

To start, choose from either a Smokey Rob Roy or Don Giovanni
To follow, choose from an EDV Blazer / Old Fashioned or Yuzu Mule
Finishing with our iconic Espresso Zabaione

Includes some nibbles to enjoy whilst sipping your cocktails

CHAMPAGNE & SPARKLING

	Glass	Bottle
NV Chandon Brut, Yarra Valley, AUS	16.5	76.5
NV Chandon Brut Rose, Yarra Valley, AUS	16.5	76.5
NV Chandon Blanc de Blancs, Yarra Valley, AUS		76.5
NV Moët & Chandon Impérial, Epernay, FRA	36	224.5
2015 Moët & Chandon Grand Vintage Brut, Epernay, FRA		255
2017 Dom Perignon, Epernay, FRA		714

WHITE

Punt Road Pinot Gris, Yarra Valley, VIC	17.5	84
Voyager Estate Coastal Chardonnay, Margaret River, WA	19.5	94

ROSÉ

Bannockburn 1314 Rosé, Geelong, VIC	18.5	89

RED

Airlie Bank Pinot Noir, Yarra Valley, VIC	18.5	89
Spinifex “Miette” Shiraz, Barossa Valley, SA	18.5	89

BOTTLED BEER & CIDER

Ocean Reach Hazy IPA, VIC	15.5
Stomping Ground Laneway Lager, VIC	14.5
Venom Pale Ale, VIC	14.5
Red Hill Scotch Ale, Red Hill, VIC	14.5
The Hills Apple Cider, SA	13.5

WHISKY APP

Download the Eau de Vie Whisky App now via the Apple Store. Developed with the drinker in mind, you will be guided through the whisky ordering and drinking journey; allowing you to peruse the whisky list based on your personal preferences.