





Eau-de-Vie



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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Shared Experiences

No Booze & Full Flavour

All card payments will incur a transaction fee:

MasterCard Credit 1.4% | MasterCard Debit 0.8%

VisaCredit 1.5% | Visa Debit 0.8% | Amex 1.5% | Speakeasy Group App 1.5%

Sundays & 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 28.5

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 25.5
- Patron Silver Tequila 27.5
- Bacardi Reserva Ocho 8yr Rum 27.5
- Grey Goose Vodka 27.5

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 23.5
- Grey Goose Vodka 25.5
- Patron Silver Tequila 25.5
- Bacardi Reserva Ocho 8yr Rum 25.5

EDV BLAZER / OLD FASHIONED 30.5

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 29.5

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 29.5

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

Served from a duck-anteur 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 24.5

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!

GRAPES 'N' GRAPPA 27.5

Cacao butter washed Absolut Elyx Vodka, pomelo vermouth, moscato grappa, white cacao, pickled red grapes; served up.

Indulge in this velvety and floral martini. Refined and complex, the delicate notes of a Pomelo Vermouth play into the grassy fresh Moscato Grappa. Finish your sip with the zesty pop of a sweet, pickled grape and savour the journey.

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 26.5

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 26.5

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.

CARMEN 24.5

Beefeater Gin, fino sherry, rosemary, cucumber, citrus, rosewater; churned.

An incarnation of the famous opera character, Carmen, a charming and self-assured woman. Just like Carmen herself, this drink is packed with character - we think she would have been right at home sipping on this floral and refreshing smash in Cuba.

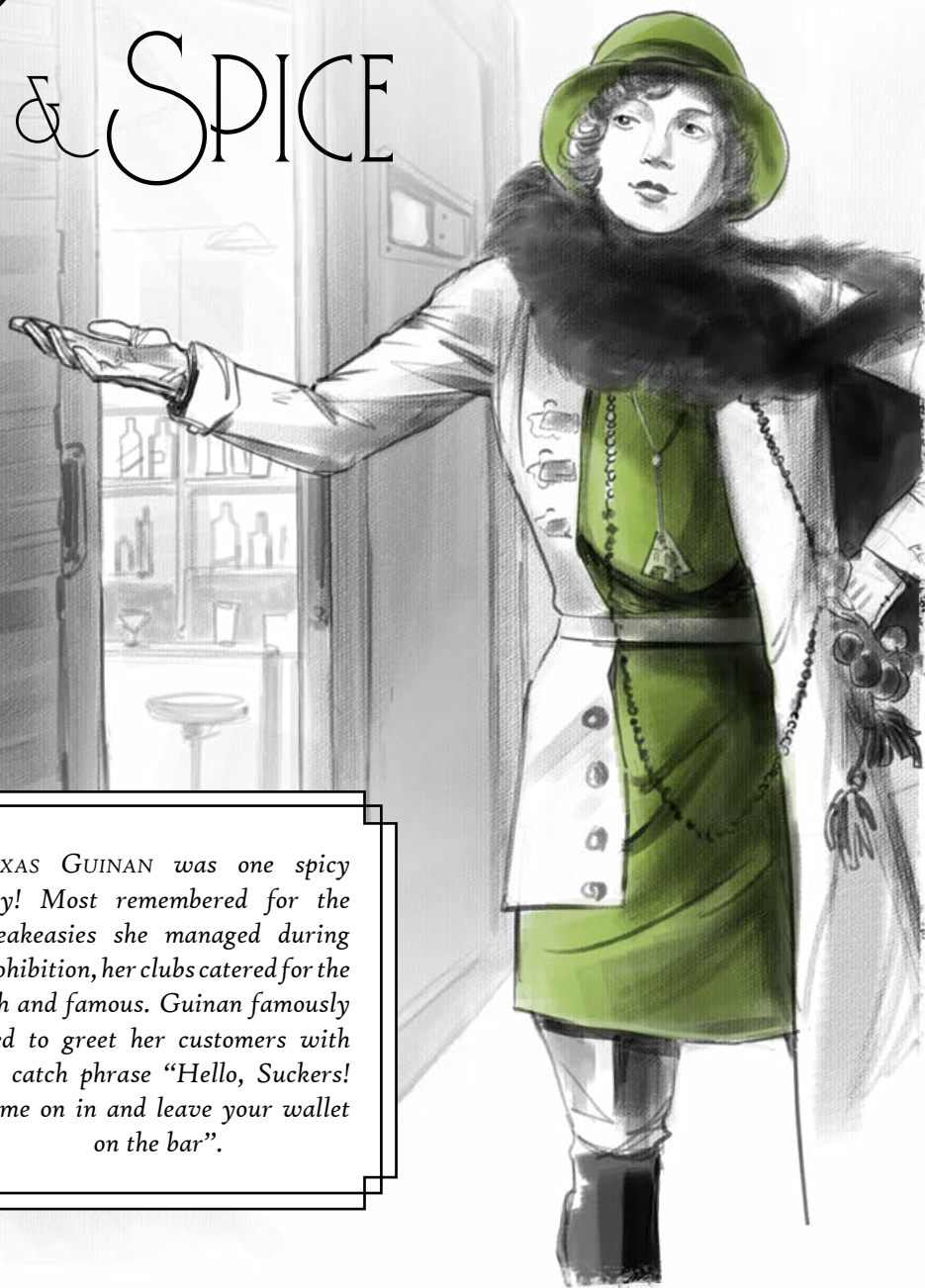
FIREHAWK 29.5

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".



ANGRY MARIA

Choice of spirit, beetroot, tomato juice, Chianti Arrabiata puree, lemon, chili threads, Tabasco; served tall.

CHOOSE FROM:

Wyborowa Vodka 27.5
Beefeater Gin 27.5
Chorizo Mezcal 30.5

This fiery twist on a Bloody Mary pays homage to the one and only "nasty woman" - Texas Guinan. Texas enthralled and inspired many a night walker and was no stranger to prohibition-era speakeasies - she was often found at the helm of some of the rowdiest clubs in NYC.

BANDERILLERO 29.5

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

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

ASSASSIN STING 23.5

Havana 3yr Rum, Nixta Liqueur de Elote, Blanc vermouth, blueberry, Szechuan, mulled wine, baking spices; served down.

Feel the bite from Assassin Sting. The unique spice of a corn liqueur and grassy white rum come together with a blend of blueberry and Szechuan to create a unique fusion of spice and fruit.

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 27.5

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 tippie. Kola nut, hibiscus, cacao nib and coconut play a shining role in our house spiced rum with a rose spiked grenadine bringing everything together.

TOMORROW’S PARTY 26.5

Hennessy VS Cognac, Havana 7yr Rum, Campari, banana liqueur, watermelon, lime, whey, orange dust; served down.

Coconut oil washed cognac, rum and Campari get the party started in this vibrant and refreshing combination of watermelon, banana, and lime. Let the good times roll – until tomorrow!

GIANT KILLER 29.5

Havana 7yr 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 55.5 (SERVES 2)

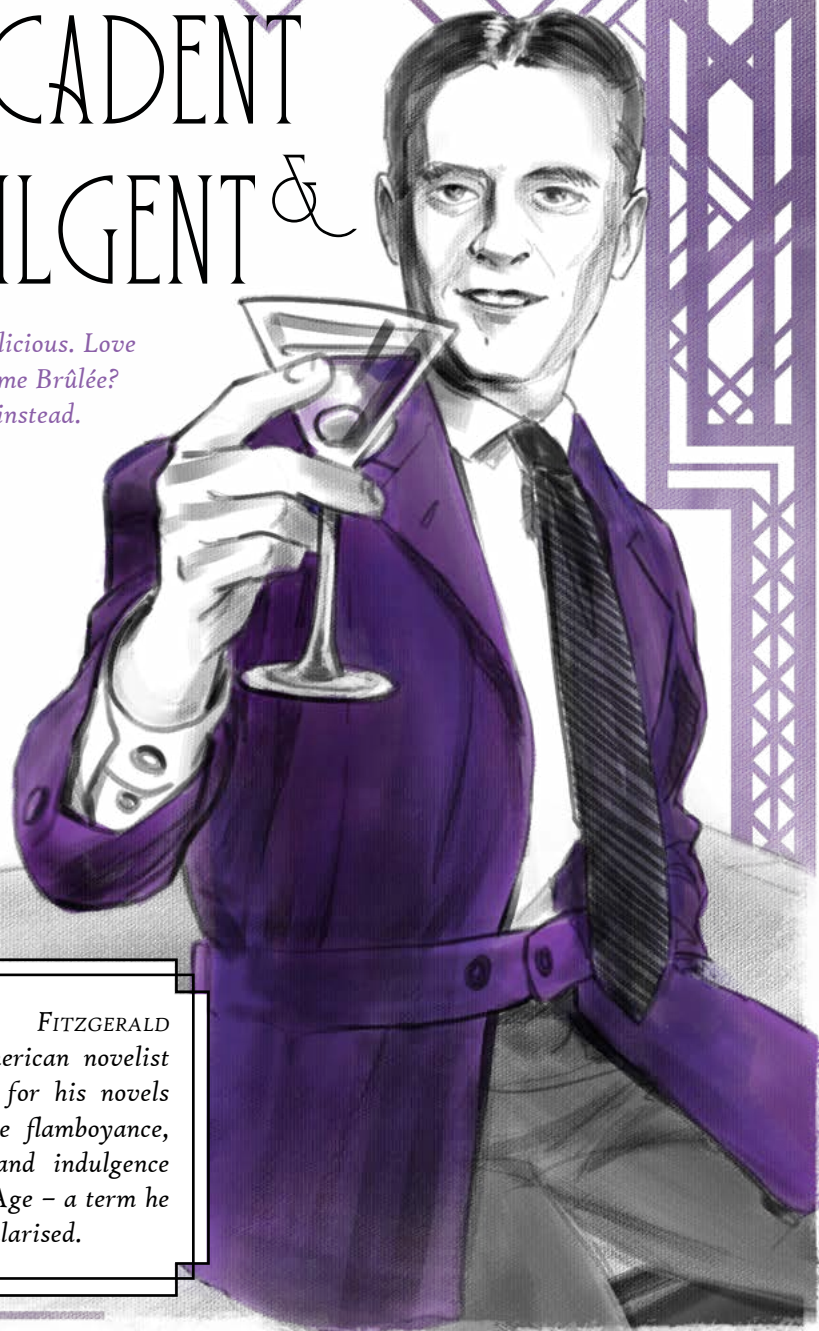
Patron Reposado Tequila, mezcal, house sweet vermouth, agave, charred pineapple and dragon fruit compote, lime, coconut water; served down.

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.

A decorative border with ornate scrollwork and floral motifs, featuring a central crest with a figure and the text 'Eau-de-Vie'.

*“In his blue gardens men and girls came and went like moths
among the whisperings and the champagne and the stars.”*

- The Great Gatsby

SERPENT SONG 27.5

*Condensed milk washed Hennessy VS Cognac, oloroso sherry, maple syrup,
blueberry liqueur, lemon bitters, salted caramel pearls, whole egg; served down.*

Be charmed by the allure of our Serpent Song. Condensed milk washed Cognac create a luscious mouthfeel with the blueberry liqueur bringing a welcome fruitiness in this rich and warming flip.

KITTY @ THE COCOBONGO 28.5

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 24.5

*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 28.5

*Laphroaig 10yo Whisky, Chivas 12yr 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.

HERBAL & SOOTHING

Herbaceous and complex. Fans of herbal digestifs and bitters – welcome.



CHARLES R. WALGREEN founded Walgreen's pharmacy in 1901 and by the time Prohibition hit in 1920 had around 20 stores. Luck shone on Walgreen's with Section 6 of the Volstead Act allowing the purchase of liquor for medical purpose. By 1929 Walgreen's had over 525 outlets. Walgreen himself denies that the growth had anything to do with whiskey, but things like "a superb management team" and an "exceedingly high-quality service". We think it was more the "exceedingly high ABV" of his product.

FUNNY BUSINESS 26.5

Beefeater Gin, fruit and nut vermouth, mezcal, Amaro Di Angostura, mint bitters, lemon olive oil.

Somewhere between a Martinez and Hanky Panky. This baby meets in the middle with a familiar bitter minty note that is amped up through the addition of a smoky mezcal and Speakeasy fruit and nut vermouth. There's no Funny Business here...or is there?

THE HELLCAT 28.5

Tomorrow's Party washed Bushmill 10, saltbush infused Rhubi Rhubarb liqueur, house blend sweet vermouth, barrel aged grappa

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 25.5

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.

BUMBLEBEE BURNS 27.5

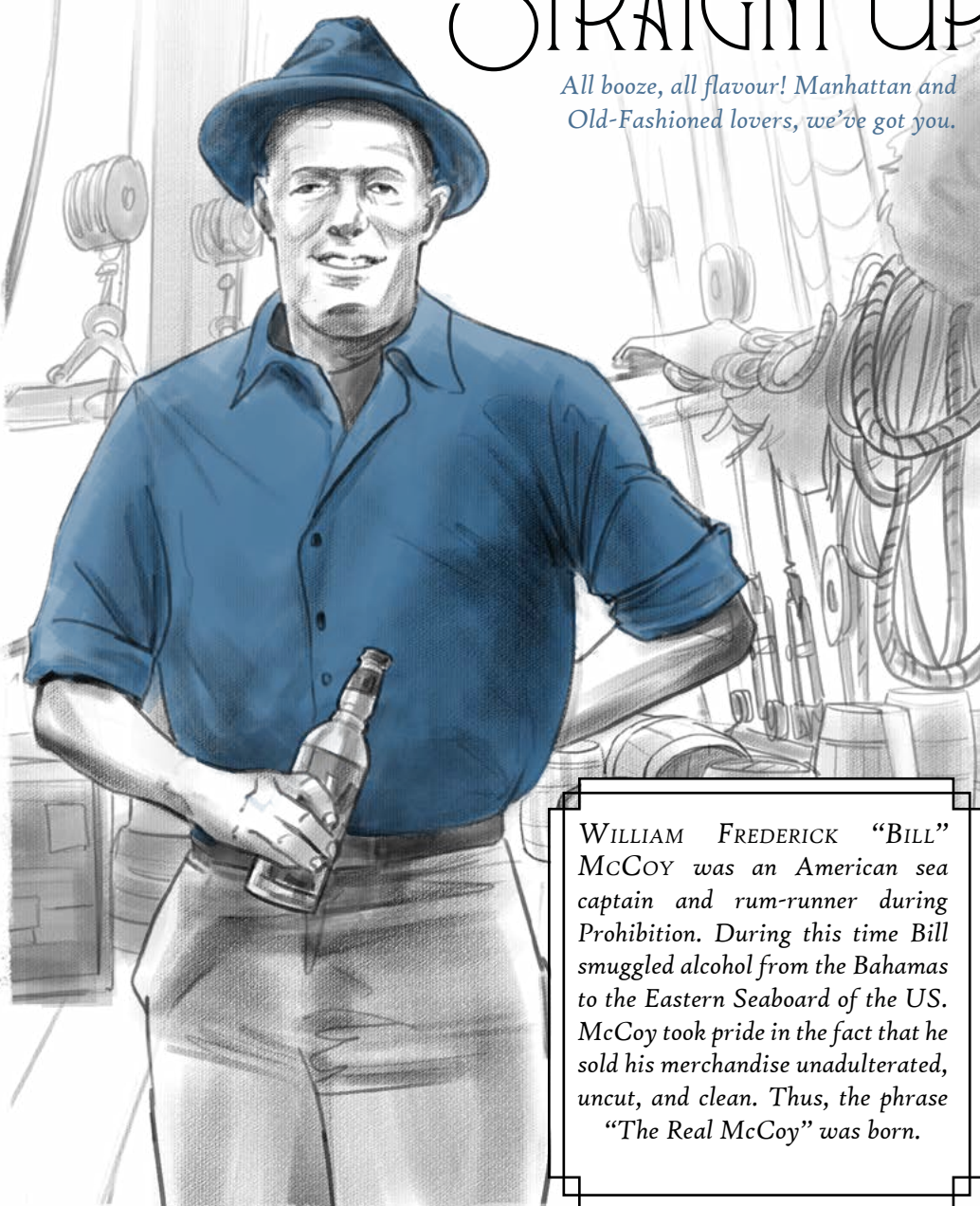
Glenlivet Founders Reserve Whisky, Dom Benedictine, berry tea vermouth, Angostura Bitters, bees wax washed; served straight up.

This Bobby Burns riff is an approachable and fruity take on the OG. Notes of raspberry complement the orchard fruit notes found in the Whisky, rounded off with a tannic tea finish.



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.



THE AMBER GLOW 29.5

Apricot and nori infused Glenfiddich 12, Drambuie, pimento berry liqueur, salt, Talisker Skye spray

A funky and savoury twist on the Rusty Nail. Apricot and nori are infused into Glenfiddich 12 to add sweet and salty notes to this serve, before being mixed with Drambuie - a whisky liqueur fortified with heather honey, along with pimento berry before being sprayed with Talisker Skye.

HEARTS ON FIRE OR ICE 30.5

Aberlour 12yr Whisky, Heering Cherry liqueur, amber vermouth, Nocino liqueur, cacao and macadamia bitters, pistachio oil; served down over 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 29.5

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 25.5

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 EXPERIENCES

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 110.5

(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!

FORK IN THE ROAD 85.5

(SERVES 2)

Monkey Shoulder Whisky, Balvenie 12yr Doublewood Whisky, Martell VS Cognac, Chianti Vermouth, citrus peel cordial, fig leaf, white cacao, Lactart;

A beautiful blend of whisky and cognac give this elevated Old-Fashioned serve the perfect base to work from. Served with one bitter coffee and chicory ice sphere and one sweet maple and coconut ice sphere – so, who is bitter and who is sweet...? Only one way to find out!

HOLLYWOOD BOWL

(SERVES MIN. 4)

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

CHOOSE FROM:

Chandon Brut 130.5

Moët & Chandon Impérial Brut 150.5

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!

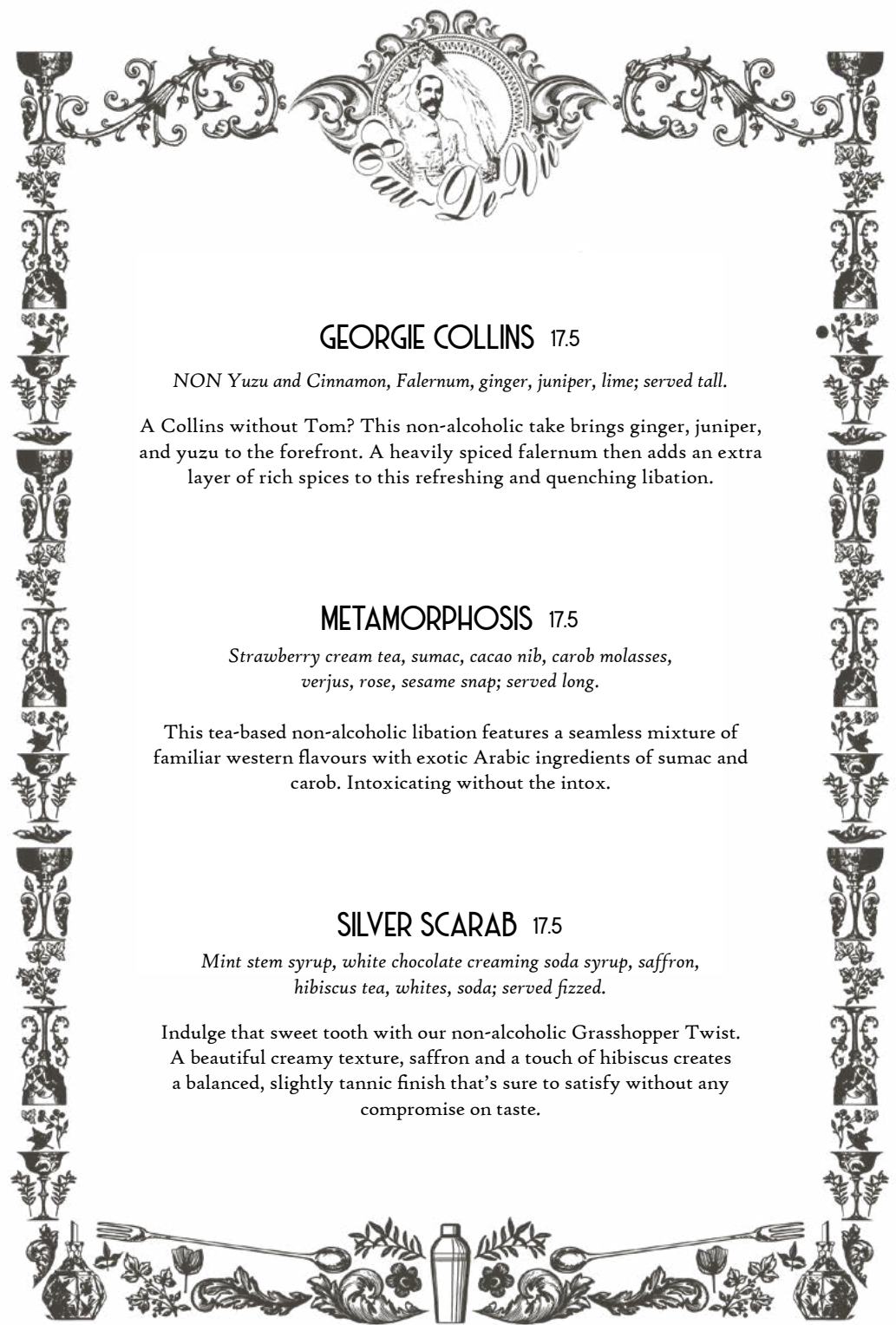


NO BOOZE & FULL FLAVOUR

*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 17.5

NON Yuzu and Cinnamon, 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 17.5

Strawberry cream tea, sumac, cacao nib, carob molasses, verjus, rose, sesame snap; served long.

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 17.5

Mint stem syrup, white chocolate creaming soda syrup, saffron, hibiscus tea, 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.

CHAMPAGNE & SPARKLING

	Glass	Bottle
NV Chandon Brut, Victoria, AU	19	93
NV Moët & Chandon Impérial, Épernay, FRA	35	195
NV Ruinart Brut, Reims, FRA		229
NV Ruinart Blanc de Blancs, Reims, FRA		363
2013 Dom Perignon, Épernay, FRA		529

WHITE

2023 Greywacke Sauvignon Blanc, Marlborough, NZ	19	94
2023 Colterenzio Pinot Grigio, Alto Adige, IT	19	94
2023 Alain Geoffroy Petit Chablis, Chablis FRA	26	128
2022 Collector 'Tiger Tiger' Chardonnay, Tumberumba, NSW	24	118

ROSÉ

2024 Le Grand Noir 'Diamante' Rosé, Rieux-Minervois, FRA	19	92
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RED

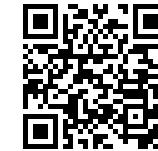
2023 Red Claw Pinot Noir, Mornington Peninsula, VIC	19	93
2022 Teusner Shiraz, Barossa Valley SA	19	93

BOTTLED BEER & CIDER

House Lager	15
House Ale	15
Seasonal Brew	15
Heaps Normal quiet XPA, VIC 0.5%	12
The Hills Cloudy Apple Cider, SA 5%	14

SPIRITS

Scan the QR code below to view our spirit collection.



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.

