

Cocktails - History - Theatre

Areword

1806 has lived and breathed the history of classic cocktails since it first opened its doors in 2007.

Located in the heart of the city's theatre district, this iconic Melbourne cocktail bar transports you to a golden era of cocktails. Simply sit back, relax as you explore our thoughtfully crafted menu or request a tailored recommendation from our friendly and knowledgeable staff, and let us transport you to a time dedicated to exquisite drinks and timeless elegance.

We pour quality spirits, whip up fresh homemade ingredients and pay meticulous attention to every detail. No matter what you sip, we'll serve you an experience that's truly one-of-a-kind.

This menu is a tribute to the theatre. Every cocktail spins a tale from the words on a page to the last drop and beyond. Each drink is a bespoke creation, crafted with flair by our passionate mixologists.

Just like the old days, you can still get your hands on classic and personalised creations—just ask!

1806 / Named after the year that the word 'Cocktail' was first defined in print.

# House Rules

/ 1806 is a table service venue only and we kindly ask that you remain seated. All orders can be made through our friendly waitstaff.

/ Due to limited space, 1806 is unable to hold reservations for longer than fifteen minutes unless we are notified.

/ Contrary to the flashing lights, 1806 is not a strip club. For directions to King Street please see a member of staff.

/ 1806 is able to split bills on request; however, we are unable to offer pay-as-you-go bar service.

/ Unless you have a degree in interior design, please refrain from rearranging our furniture as it messes with our feng shui.

/ Please do not click, whistle, swear at, lick or caress our staff, no matter how much you'd like to.

/ Please note a surcharge will be added to all card payments, a 15% surcharge applies on Sundays and a 20% surcharge on public holidays.





#### **COCKTAILS**

A Kabuki Fantasy

A Tribal Tragedy

Drama of Love

**Dreams of Broadway** 

Everybody's Laughing

BEER, WINE & MOCKTAILS

**FOOD MENU** 





A trip through Japanese Kabuki theatre featuring savoury and intense challenges to the palate.

### **SHIBAI UKIE**

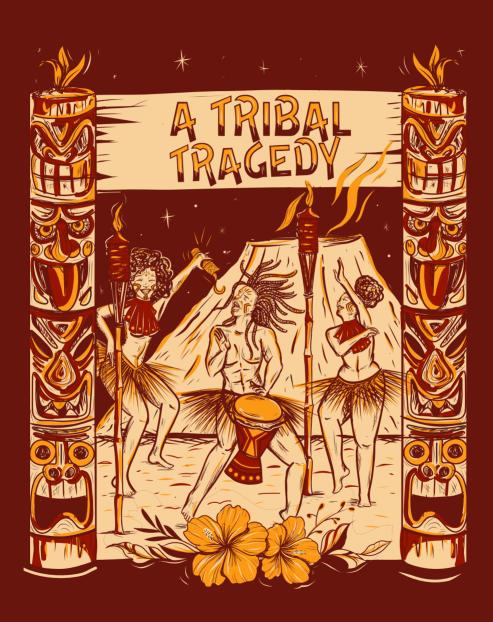
In a sea of colourful masks, there are boundless stories to tell. ARE you ready to write your own?

Gin, Spiced Sake, Cognac, Shiitake 27

### **GAME OF ZEN**

A cunning queen is about to take down her scandalous husband, so long as she can play the waiting game.

Tequila, Shochu, Kombu, Cucumber, Verjuice, Matcha



#### 🗪 A TRIBAL TRAGEDY ベ

Bold and bursting with flavour, celebrating the importance of theatre from cultures very different from what we usually see.

#### **BREATH OF LIFE**

Blink and you'll miss it! At this Hawaiian luau, fire is the spark of life.

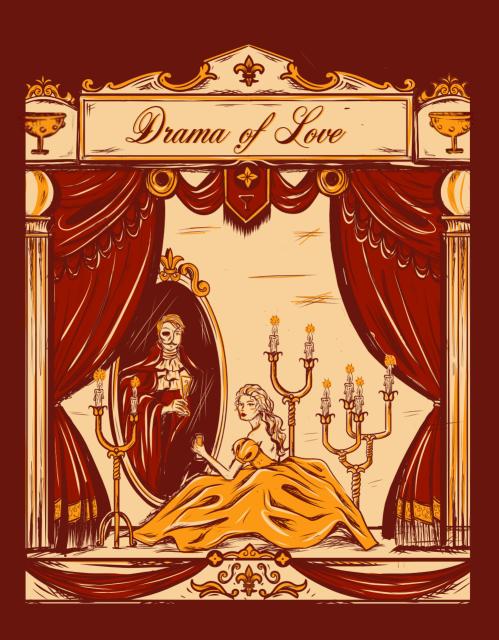
Bourbon, Rhum, Smoked Rum, Tamarind (Clarified), Grapefruit, JC Banana, Acai

28

#### A FIERY SECRET

In the Dreamtime, the Crow plays a clever yet devious trick to steal the magic of fire.

The Gospel Rye, Australian Amaro, Citrus Oleo, Pineapple



#### >>> DRAMA OF LOVE <><

Delicate and fresh flavours paying homage to two of the greatest theatrical dramas of all time.

### A PHANTOM AFFAIR

Heartbroken and betrayed! The Phantom envelops the Paris Opera House in a shroud of darkness.

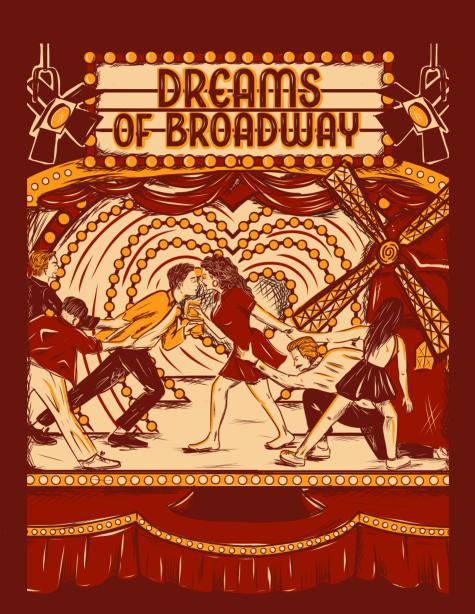
Grand Marnier, Pear & Apple Brandy, Verjuice, Butterfly Pea, French Sparkling 25

#### **PANACHE**

Don't wait 'till the last breath to show your colours.

Be daring—love waits for no one!

Pisco, Chardonnay, Apricot, Capsicum, Soda



#### DREAMS OF BROADWAY C

Strong and intense flavours, the pinnacle of theatre, and the kind of drinks to enjoy at the top.

### **SOMETHING IS COMING**

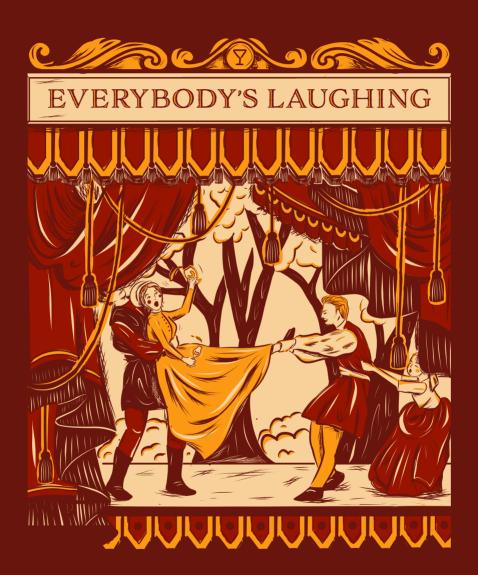
What will you do when your friends and family stand in the way of your heart's desire?

Bourbon, Bacardi 10, Amaro, Italicus Liqueur, Bitters 26

#### **ROSE ROUGE**

Bright and intoxicating, the Moulin Rouge awaits your visit!

Sloe Gin, Lillet Rosé, Rhubi, Strawberry, Lime





Our absolute favourite style of theatre, these drinks put a smile on your face with their sweet and easygoing flavours.

#### **PLAYING WITH FIRE**

It's comedy night at 1806! It's the hottest show in town, but can you keep it going?

Mascarpone & Butter-Washed Rum, Averna, Maple Syrup 24

#### MY (BIG FAT GREEK) MIDSUMMER WEDDING

Don't let this enchanting concoction distract you from your big day.

Melbourne Vodka, Gentian, Elderflower, Domaine de Canton, Blueberry, Bubbles



HAWKERS PILSNER (5%) ———————	—— 12
HAWKERS PALE ALE (4.8%) —————	12
HAWKERS PILSNER WEST COAST IPA (7.2%) —	16
HAWKERS STOUT (5.4%) ————————	—— 15
HAWKERS YUZU & PLUM KETTLE SOUR (7%) —	15
APPLE THIEF CIDER (4.5%)	13
HAWKER NON-ALC XPA (<0.5%)	12

# Mocktails

FLAMINGO CLUB  London Dry, Italian Orange, Strawberry Syrup, Lemon Juice, Prosecco.	—— I3
CURTAIN CALL White Cane, Capsicum Syrup, Lemon Juice, Ginger Beer.	13
BALLET DANCER White Cane, Orange Juice, White Chocolate, Cream.	12
QUIET ON SET  London Dry, Italian Orange, Aperitif Rosso, Coffee	—— 15

## Wine

#### White 12/60 WOOD PARK PINOT GRIS King Valley (VIC) ROB DOLAN BLACK LABEL CHARDONNAY — 14/65 Yarra Valley (VIC) Rosé ÉTÉ ROSÉ 15/60 Red 14/65 RIVERSDALE ESTATE SCORPIO PINOT NOIR Coal River (TAS) THREE DARK HORSES SHIRAZ 13/65 McLaren Vale (SA) **Sparkling** 12/60 PAUL LOUIS BLANC de BLANCS France **MUMM GRAND CORDON ROSÉ** 120 LAURENT-PERRIER LA CUVÉE 220 France LAURENT-PERRIER ROSÉ NV 400 France

## Caviar Service

CAVIAR BUMPS (GF) ————————————————————————————————————	<b>— 33</b>
Enhance your experience with with a glass of Laurent-Perrier La Cuvée Champagne	<b>–</b> 60
TRASMONTANUS 20G (GF)  Served with warm blini, white truffle & lobster potato chips, crème fraîche, capers, shallot, egg, chives.	<sup>-</sup> 165
OSCIETRA PRESTIGE 20G (GF)  Served with warm blini, white truffle & lobster potato chips, crame fraiche capers shallot eag chives.	225

Chefs Tasting Menu

WHISKY AND MUSTARD MELT (VG) ————————————————————————————————————	15
IPA KOREAN FRIED CHICKEN  Honey mustard, spring onion, pickled radish.	17
PULLED PORK SLIDERS Served with white truffle & lobster potato chips.	21
CHILLI GARLIC PRAWNS (GF)  Served with toasted sourdough.	25
BEEF CARPACCIO (GF) ————————————————————————————————————	27

Food service available until 11 pm GF- gluten free V - vegetarian VG - vegan All dishes may contain traces of nuts

FRENCH FRIES (GF/VG/V) ————————————————————————————————————	- 11
FRIED HALLOUMI CUBES (GF/V) ————————————————————————————————————	19
LA NARVAL SARDINES (GF) Served with artisanal crackers.	22
BAKED CAMEMBERT (GF/V) ————————————————————————————————————	26
PORK TERRINE (GF)  Pistachio & date terrine, cornichons, mustard, toasted sourdough.	28
FOIE GRAS (GF) Served with toasted sourdough.	38
CHEESE PLATE (GF/V)  A selection of artisanal cheeses including Délice de Bourgogne, Gorgonzola and Chevrano, served with house-made pickles, fresh fruit and artisanal crackers.	37
CHARCUTERIE PLATE (GF)  A selection of cured meats including Noix de Jambon, pork & fennel salami and Sopressa hot salami, served with house-made pickles, fresh fruit and artisanal crackers.	38
CHEF'S BANQUET (GF)  A curated selection of our favourite cured meats and three artisanal cheeses, served with house made pickles, fruit and crackers.	72

BAR SNACKS:

Chili peanuts (VG/V) \$8.00 | Marinated olives (GF/VG/V) \$9.00

Toasted sourdough served with premium Pottu-Charentes butter (GF/V) \$6.00





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