

<b>Tasting paddle</b> <i>A sample serve of our 3 different gins and your choice of 1 liqueur with matched mixers + garnishes</i>	<b>18</b>
<b>G&amp;T</b> Choose from The Journey or Sub-urban gin	<b>13</b>
<b>Closing Time</b> Dirty pickle martini by The Drinks Directive Sub-urban gin, dry vermouth, dill pickle brine	<b>18</b>
<b>Lady Midnight</b> Prickly Pear Negroni by The Drinks Directive Sub-urban gin, Bitter Sweet Aperitivo, vermouth	<b>18</b>
<b>Dirty Chai</b> All Seasons gin liqueur, cold brew coffee, wattleseed	<b>18</b>
<b>Southern Bell</b> Sub-urban barrel aged gin, house-made peach syrup, tea  <i>Available booze free</i>	<b>16</b>
<b>Sun Salutation</b> The Journey gin, French 75 marmalade, citrus	<b>18</b>
<b>Summer Camp</b> Sub-urban barrel aged gin, rye whisky, chamomile, citrus	<b>18</b>
<b>Tipsy Spider</b> with Boca Gelato + booze! Ask us for today's flavour combo	<b>18</b>

Other spirits	<b>From 14</b>
<b>Pupp-a-rita</b> The friendly margarita! White wine, citrus, botanical salt rim	<b>18</b>
<b>Jimmy's Passion</b> Rum, coconut, passionfruit  <i>Available booze free</i>	<b>18</b>
Beer/cider as on display	<b>13</b>
	<b>10</b>
By the glass Helen + Joey Pinot Gris Kellybrook Pinot Noir	<b>14</b>
Helen + Joey sparkling (250ml)	<b>18</b>
<b>Capi</b> Cola/grapefruit/ginger	<b>5</b>
<i>Ask us about today's cocktail specials</i>	



<b>Picnic Paddle</b> A changing selection of charcuterie, cheese and accompaniments served with Sourdough + crackers – ask us about today's selection! <i>Veg/vegan/GF alternative available</i>	<b>20 for 1</b> <b>35 for 2</b>
<b>Chicken liver pate</b> with boozy damson plum preserve <i>Veg/vegan/GF alternative available</i>	<b>15</b>
<b>Salt cured olives</b> with spent gin botanicals (GF, VG)	<b>6</b>
<b>Chocolate dipped pretzels</b> by Cocoa Oven	<b>4</b>
<b>Truffled Potato Chips</b> (GF, VG)	<b>5</b>
<b>Crackle Corn popcorn</b> Rosemary caramel (GF, V) or salted caramel (GF, VG)	<b>5</b>
<b>Wondersnack nuts</b> Maple Duck fat (GF) or Spicy Miso (GF, VG)	<b>6.5</b>



Imbue Distillery brings you spirits rich with flavour and imbued with the story of us, founders Mel + Mick Sheard. Our good friends Luke + Nikki joined the Imbue family in 2019 and bring much needed logic to our hair-brained plans!

Combined we share 60 years experience in Melbourne's food industry from retail to wholesale, bakeries, catering + hatted restaurants.

We're not afraid to play with flavours and push the boundaries to bring you both new and nostalgic experiences from our distillery in Research.

We love how the sense of taste is such a powerful gateway into hoarded memories – with every sip, you can reminisce and evoke; and write your future stories...