



COCKTAIL MENU

WORLD HISTORY
AS SEEN THROUGH
THE BOTTOM OF A GLASS

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FOREWORD

18o6 has lived and breathed mixed drinks since it opened in 2007. Based in the heart of the city’s theatre district, the iconic Melbourne Cocktail Bar is housed in an historic building on Exhibition Street. Opulent furnishings match the old fashioned service.

Named after the year that the word “Cocktail” was first defined in print, 18o6 has designed its menu concept around the complex and engaging history of mixed drinks.

The concept follows a timeline over the past 200 years capturing the essence of each decade and what people were drinking at the time. Dating back to 1756 when concoctions in a punch bowl were the norm, 18o6’s first cocktail menu set a new standard in the world of classic cocktail bars and received international recognition, winning the award for “World’s Best Cocktail Menu” in 2008 at Tales of the Cocktail, New Orleans.

With this edition of the 18o6 Cocktails menu, the bar has been raised yet again, by researching not only the drinks themselves but also how they have been directly implicated with major global events.

FOREWORD

The recipes in this menu have been kept, as much as possible, to the original recipes.

By utilising homemade ingredients, the freshest produce available and the best quality ice, you will find yourself transported back to another time.

This menu restores many long forgotten drinks, not merely for the sake of it, but because we feel they deserve another time in the spotlight. We are sure you will find a few new favourites.

1806 would like to thank all the people who have put their blood, sweat and tears into our beautiful bar, especially those who are still working behind the stick with unbridled passion.

A special thanks to all those patrons who come in time and again to enjoy our drinks. You make all the long shifts and late nights so worthwhile.

Enjoy

The 1806 Team





Drinks in this menu are categorised by style not by date of creation. Any discrepancies are included by design of the authors.

COCKTAILS OF THE 1650-1800 PUNCH ERA

There was once a time, hard as it is to imagine, when the Cocktail as we know it was nothing but a twinkle in the bartender's eye. Sure, there were plenty of people enjoying the virtues of hard liquor but the drinks did not resemble the short, sharp concoctions of spirit and spice which we are familiar with today.

The most common refreshment ritual was one that united all walks of life from sailors to new world planters, aspiring politicians and zealous revolutionaries. Humble in nature, it involved nothing more than standing around the "Flowing Bowl" drinking "Punch".



*During the whole eighteenth century,
punch ruled with a sovereign sway.*

COCKTAILS OF THE 1650-1800 PUNCH ERA



FISH HOUSE PUNCH \$23.00

Mount Gay Black Barrel - Rémy Martin VSOP - Peach
Infused Delord Blanch Armagnac - Lemon juice - Gomme

Tall and Sweet with big stones, just like George Washington.



ROMAN PUNCH \$22.00

Pampero Anejo - Dry Curacao - Lemon juice -
Raspberry syrup - Port

*A classic punch recipe from yesteryear. Sweet, fruity and rich,
served over crushed ice and garnished with seasonal fruit.*



LIGHT GUARD PUNCH \$22.00

Rémy Martin VSOP - Sherry blend - Pineapple -
Lemon juice - Champagne - Gomme

*A drink with more class and sophistication than a New
York City socialite.*



PORT COBBLER \$21.00

Port - Cherry Heering - Raspberry Syrup -
Orange - Lime - Lemon

*Cobbler's were the most popular drink in the 1800's.
Fruity & sweet.*

COCKTAILS OF THE 1800-1850

RISE OF THE BARTENDER

It is a commonly agreed upon fact, amongst scholars, that the American Revolution changed the world in many ways.

This new society of people simply did not have the time to sit around a bowl and drain it until it was done. The time for punch was over. Enter the individualistic and idiosyncratic beast that became known as the Cocktail.

In 1806 Harry Croswell, editor of a conservative newspaper, was describing a bar bill incurred by a candidate applying for votes, in which 25 dozen cocktails had been consumed. A reader wrote in explaining that they had never heard of this term and questioned its meaning.

Croswell replied soon after saying that, “a cocktail was a stimulating liquor combined of spirit, sugar, water and bitters, vulgarly called a bittered sling.” He went on to say that it was of great use to any democratic candidate, for anyone who swallowed a glass of it was ready to swallow anything else.

Now like any infant prodigy, it would take some time before the Cocktail’s presence was fully felt, although the Golden Age of the American bar was already in full swing across the world.

COCKTAILS OF THE 1800-1850

RISE OF THE BARTENDER



MINT JULEP

\$22.00

Bulleit Bourbon - Mint - Gomme

Dating back to the 18th Century, when mint was added to the classic sling: spirit, sugar & water.



SHERRY COBBLER

\$21.00

Sherry Blend - Dry Curacao - Lemon - Lime

Created in the early 19th century, this dry and citrus based drink became a worldwide phenomenon. After trying one it's not hard to see why.



SAZERAC

\$23.00

Rye Whiskey - Cognac - Peychaud Bitters - Gomme - Absinthe

*Someone once said, "The problem with New Orleans is finding workmen who can climb a ladder after lunch"
We believe that this drink is definitely the culprit.*

*"Ye 'hail storms,' mint juleps,
and cobblers of sherry,
Egg-noggs, Roman punch,
and ye spiced Tom and Jerry,
Ye toddies, and slings,
ye potations of 'swells,'
I have taken the water;
and receive your farewells."*

*- Wisconsin Democrat, 14th March 1846
Tom & Jerry*



COCKTAILS OF THE 1800-1850

RISE OF THE BARTENDER



BRANDY CRUSTA

\$22.00

Rémy Martin VSOP - Dry Curacao - Maraschino Liqueur -
Lemon juice - Orange Bitters - Gomme

*The sensuous figure of Cognac dressed in lashings of
orange and lemon.*



SINGAPORE SLING

\$23.00

Tanqueray - D.O.M. Benedictine - Cherry Heering -
Dry Curacao - Lemon juice - Pineapple - Soda - Gomme -
Bitters

*Created in 1915 by Ngiam Tong Boon, a bartender who
worked at the Long Bar in Raffles Hotel, Singapore.*

*“Then comes the zenith of man’s pleasure.
Then comes the julep – the mint julep.
Who has not tasted one has lived in vain.
The honey of Hymettus brought no such solace
to the soul;
the nectar of the gods is tame beside it.
It is the very dream of drinks,
the vision of sweet quaffings.”*

- J. Soule Smith, The Lexington Times c1890





“Barkeep!” he roared. “Fix me up some hell-fire that’ll shake me right down to my gizzard!”

Professor Thomas surveyed him calmly and shrewdly estimated his capacity, which was obviously abnormal. He realised that here, at last, was a man worthy of his genius.

“Come back in an hour,” he said, “I shall have something for you then.”

“Gentlemen” he announced, impressively, “you are about to witness the birth of a new beverage!”

-David Wondrich, Imbibe.

COCKTAILS OF THE 1850-1900 BIRTH OF COMMERCIAL ICE

A major reason for the meteoric rise of the cocktail is down to the addition of ice, an ingredient that recent generations take for granted. Ice had been available for much of the 19th century but in the days before refrigeration, it was a rare commodity in a bar and thus used sparingly.

During the 1860's, however, there was a huge increase in the amount of ice being harvested from lakes and transported to the cities. This practice coupled with the invention of an affordable ice machine, meant that ice became more widely available than ever before.

The introduction of ice had a transforming effect in the enjoyment of drinks. They became fresher and more exciting with endless possibilities. If only there was someone with the skill, flair and desire to take advantage of the situation... a celebrity bartender perhaps.

The modern bartender is often viewed as little more than a glorified valet, transferring liquid from bottle to glass, however there was a time when he was regarded with the utmost respect. Although people in far off lands, such as Australia, were also developing a penchant for the American style of drink, it was to be the exquisite hotels of England and Europe that would take them to the next level, whilst back stateside the murmurings of prohibition were becoming louder and louder.

COCKTAILS OF THE 1850-1900

BIRTH OF COMMERCIAL ICE



OLD FASHIONED

\$23.00

Rye Whiskey - Gomme - Angostura Bitters -
Orange Bitters

*The people's champion who requires no introduction.
Patiently stirred and served over pure hand carved ice.*



MARTINEZ

\$22.00

Old Tom Gin - Sweet Vermouth - Maraschino -
Boker's Bitters

*Sweet, innocent and aromatic. This drink paved the way for
the modern day Martini.*



PISCO PUNCH

\$22.00

Pisco - Licor 43 - Pineapple - Lime juice - Gomme -
Egg whites

*Sweet, tropical flavours combine to host a Peruvian pan
flute party in your mouth.*



COFFEE COCKTAIL

\$22.00

Rémy Martin VSOP - Port - Gomme - Whole Egg

*WARNING: This drink tastes nothing like coffee...
it is however delicious.*

*“There is something about a Martini,
A tingle remarkably
pleasant;
A yellow, a mellow Martini;
I wish I had one at present.
There is something about a Martini,
Ere the dining and dancing begin,
And to tell you the truth,
It is not the vermouth -
I think that perhaps it’s the gin. “*

- Ogden Nash, A Drink With Something In It



COCKTAILS OF THE 1900-1919 RISE OF THE MOVIE STAR

This era was defined by drinks which had iron-clad stories of origin and distinct recipes.

The drinks themselves were named after current events, celebrities and the passing enthusiasms of the day.

Hence we have, amongst others, “The Bronx” named after the opening of the Zoo of the same name, “The Charlie Chaplin”, named after the famous silent screen actor and also the “Gibson Martini”, named for and championed by Charles Dana Gibson, the most famous American artist of his day.

Not often discussed outside bartending circles is the effect the war had on the world of mixed drinks. Notable examples include an American in Paris who combined the two subjects more than once, with the “French 75” Cocktail named after a popular artillery weapon, and the “Sidecar” created for an eccentric officer, who would ride in one. This trend would in 1919 indirectly give rise to the “Negroni”, the true Godfather of Cocktails.

Sadly, back stateside, on the night of January 16, 1920, America slipped quietly into a new alcohol-free era. Gone were the Great bars, the Grand hotels and all the splendid Cocktails. The 18th Amendment had come into effect. Prohibition was here... America was dry.

COCKTAILS OF THE 1900-1919

RISE OF THE MOVIE STAR



AVIATION

\$22.00

Tanqueray - Maraschino - Violet Liqueur - Lemon juice
An 1806 favourite. Short, sharp and floral.



NEGRONI

\$22.00

Tanqueray - Sweet Vermouth - Campari - Orange Bitters
Bitter, sweet and rich. If this cocktail was a dinner guest it would definitely be seated at the head of the table.



JACK ROSE

\$22.00

Applejack - Lime juice - House Grenadine
Have you met Jack Rose? A brusque and complex creature thoroughly agreeable in nature.



THE HOUSE MARTINI

\$22.00/\$23.00

Ketel One Vodka or Tanqueray No.10 - Dry Vermouth
Please specify preferences of Spirit, Vermouth and Garnish when ordering your Martini.

COCKTAILS OF THE 1900-1919

RISE OF THE MOVIE STAR



CLOVER CLUB

\$22.00

Tanqueray - Dry Vermouth - Raspberry syrup -
Lemon juice - Egg whites

*A soft, sweet tippie that has lured many a vodka drinker
into the warm, welcoming arms of Mother's Ruin.*



CHARLIE CHAPLIN

\$22.00

Sloe Gin - Apricot Liqueur - Lemon juice - Peychaud Bitters
*A fresh, fruity sloe gin cocktail with all the antics of the little
tramp.*

*"The hotel bar was magic.
It was where adults seemed to
wonderfully transform from
tightly wound disciplinarian
micro-managers into lively,
indulgent, joyful humans."*

*- Christine Sismondo, America Walks into a
Bar: A Spirited History*

COCKTAILS OF THE 1900-1919

RISE OF THE MOVIE STAR



GIBSON

\$22.00

Tanqueray - Dry Vermouth - Pickled Onion
*Cold Gin, Dry Vermouth and a pickled onion
on the side. The Gentleman's Martini.*



MOJITO

\$22.00

Pampero Blanco - Lime juice - Sugar - Mint - Soda
*As suit wearing men across the world will attest this classic
rum concoction is guaranteed to relieve pressure faster than a
Swedish massage.*



FRENCH 75

\$22.00

Tanqueray - Lemon - Gomme - Champagne
*A tall and gin-heavy version of this French classic.
C'est Magnifique!*



COCKTAILS OF THE 1920-1930 THE JOYS OF PROHIBITION

The thirteen years of Prohibition changed America forever. The temperance movement's main aim of eliminating the consumption of alcohol was not nearly successful; in fact, it fell short by a long way.

The many Speakeasies that had replaced the saloons simply could not afford to segregate by sex. For the first time, women could sidle up to the bar next to the men and order themselves a drink.

As such, the assertion can be made that the 1920's Speakeasy had more to do with the unravelling of Victorian manners and ideas than anything else. Centuries-long traditions of courtship were discarded in a few short years, as the practice of dating was created, or at least enabled, in the Speakeasy. As the rules governing the social interactions between genders changed, so too did the choice of liquor and the subsequent cocktails made with it.

Gin became the most prevalent spirit made by bootleggers and home distillers. One only needed to cut pure alcohol with water and add juniper oil, to produce a bath tub full of booze. "Highball" replaced whisky drunk neat, whilst thick, sweet and syrupy cocktails like the "Alexander" became all the rage out of sheer necessity.

The future of the cocktail was bright, but sadly much of its past had gone dark.

COCKTAILS OF THE 1920-1930

THE JOYS OF PROHIBITION



DAIQUIRI

\$22.00

Pampero Blanco - Lime juice - Caster sugar

Rum, Lime, Sugar. If only everything in life was this simple.



LAST WORD

\$22.00

Tanqueray - Green Chartreuse - Maraschino - Lime juice

Green, sharp and pleasantly herbaceous, the Garden of Eden in a glass.



HANKY PANKY

\$22.00

Tanqueray - Sweet Vermouth - Fernet Branca

A bitter drink naughtier than a stolen kiss behind the bike shed.



MILLIONAIRE COCKTAIL #1

\$22.00

Mount Gay Black Barrel - Apricot Liqueur - Sloe Gin - House Grenadine - Lime juice

Just another great classic from Hugo R Ensslin 1917 book!



RED SNAPPER

\$22.00

Tanqueray 10 - Sherry blend - PX Sherry - Tomato juice -

Lemon juice - Worcestershire Sauce - Tabasco - Salt - Gomme
Fresh tomato with gin, two types of sherry and spices...if this can't fix it nothing will.

COCKTAILS OF THE 1935-1965 TIKI TIME

The general euphoria that followed the repeal of the 18th Amendment quickly died down, to reveal a reality in which the bar scene was dramatically different to anything seen both before and during prohibition. Many claim that the lasting legacies of prohibition laws contributed greatly to the overall degradation of the quality of drinks and service in America, from which it never truly recovered.

Vodka's meteoric rise from obscurity to world-beater is down to two distinct, but interlinked factors. Firstly, it was the spirit itself. Americans discovered a few things about Vodka quite quickly, namely that it mixed with anything, lacked a heavy liquor smell and looked as pure and clean as the glass surrounding the new skyscrapers..... Thus drinks such as the "Screwdriver", "Bloody Mary" and even the "Kangaroo" (Vodka Martini) became de rigueur.

The American public's love affair with the South Islands of the Pacific meant that Tiki themed bars popped up everywhere across the states. Each one with more outlandish and insane rum drinks than the last. Two classics that came out of this period were the "Zombie" and the "Mai Tai". We know for a fact that both were created by Don the Beachcomber, though it is Trader Vic's recipe for the Mai Tai that has lasted.

COCKTAILS OF THE 1935-1965 TIKI TIME



PINA COLADA \$22.00

House blend of Rums - Fresh Pineapple - Milk & Cream -
House Coco Lopez

*A winning drink regardless of your preferences for
dancing in the rain. Sweet, rich and easy to drink.*



COBRA'S FANG \$25.00

House blend of Rums - Peach - Absinthe - Lime & Orange
juice - Passionfruit - Ginger - Cinnamon bark - Bitters

Our variation of the great classic by the "King" of tiki drinks.



ZOMBIE \$25.00

House blend of Rums - Pineapple - Lime juice - Grapefruit &
Cinnamon syrup

*I originated and have served this 'thing' since 1934...Anyone
that says otherwise is a liar!" - Don the Beachcomber*



MAI TAI \$22.00

House blend of Rums - Dry Curacao - Lime juice - Orgeat

*The name of the drink literally translates to 'Out of this
world, the best' Try as one might it's hard to disagree.*



YOU MAKE ME SHOUT \$22.00

Ron Zacapa 23 - Coconut Cream - Almond - Pineapple -
Black Eagle Coffee

This is our guilty pleasure, don't tell anyone. Just shout.

“There continues to be controversy over who originally came up with the Mai Tai. It has never bothered me that Vic Bergeron took credit, and I have never held a grudge. The plain fact is, there can be no truer form of flattery than when other people claim credit for your concepts and ideas and use them for their own benefit.”

- Don the Beachcomber



PLEASE DON'T STEAL OUR TIKI MUGS, IF YOU WOULD LIKE TO PURCHASE ONE JUST ASK YOUR BARTENDER!

“Anybody who says I didn't create the Mai Tai is a dirty rotten stinker.”

- Trader Vic

COCKTAILS 1985-PRESENT

To term the years between 1970 and the late 1980's "The Dark Ages of Mixed Drinks" might seem a touch precious or even melodramatic. However, this is truly the best way to describe these desperate times.

The days where new drinks were created by proud and skillful bartenders, working hard to please their patrons were well and truly gone. The only new cocktails being made during this period were thought up by ad executives, working for liquor companies keen to promote new products.

The cocktail scene hit rock bottom at the same time that the Schnapps fad hit its peak in the early 80's, when such mixological "wonders" such as the "Fuzzy Navel", "Woo Woo" and the "Fluffy Duck" became all the rage. It seemed clear to all and sundry that after nearly three centuries, many triumphs and countless obstacles, the fine art of the mixed drink was dead. Or was it...

Just like the fabled phoenix, cocktails managed to rise from the ashes, and over the past 15 years we have seen a huge resurgence in the popularity of mixed drinks. This era can aptly be described as the Renaissance period, with many similarities to the Golden Age.

COCKTAILS 1985-PRESENT



CONTINENTAL EGG NOG \$23.00

Bowmore 12 - Rémy Martin VSOP - Stout Ale - Velvet
Falerum - Spice Syrup - Whole Egg



PENICILLIN \$22.00

Johnnie Walker Black - Lemon juice - Honey Syrup -
Ginger Juice - Lagavulin 16

*The brainchild of a local boy who moved to NYC
and beat the yanks at their own game...Here's to you Sam.*



TOMMY'S MARGARITA \$22.00

Don Julio Blanco - Lime juice - Agave
*100% Agave Tequila, Vitamin C, No Salt, Low GI..
Your doctor would be proud.*



GIN SMASH A LA BYRON \$22.00

Bols Genever - Lemon Sherbet - Lemon juice - Blanched Mint
Syrup - Celery Tincture
Adapted from Dead Rabbit, N.Y.C

COCKTAILS 1985-PRESENT



VODKA ESPRESSO \$22.00

Ketel One Vodka - Tia Maria - Black Eagle Coffee - Gomme
In honour of Dick Bradsell, the creator of this contemporary classic, we refer to it by the title under which it originally appeared.



COSMOPOLITAN \$22.00

Ketel One Citron - Dry Curacao - Lime juice -
Cranberry juice - Orange Bitters
Sharp, dry and a light shade of pink just how it's supposed to be.



RUSSIAN SPRING PUNCH \$22.00

Ketel One Vodka - Raspberry & Blackcurrant liqueur -
Lemon juice - Champagne

Created by the late Dick Bradsell in 1980's



KEEP ME WALKING \$21.00

Coconut Infused Johnnie Walker Gold - Buttered Southern
Comfort - Spices - Ginger Liqueur

A twist on the hot buttered rum.

BARTENDERS' CHOICE

Here is a selection of some of 1806 Bartenders creations and a selection of our favourite classics



MAYCHEE EMERALD \$22.00

Sake - Yellow Chartreuse - Lychee Liqueur - Matcha Honey Syrup - Lime - Egg White

Everyone has got a guilty pleasure.



LEAVE NO TRACE \$22.00

Buffalo Trace Bourbon - Dry Curacao - Velvet Falernum - Lime juice - Pineapple - Maple syrup

Fans of Bourbon, step right up!



KAFFIR & LOATHING \$22.00

Don Julio Blanco - Quiquiriqui Mezcal - Campari - Kaffir lime leaf - Pineapple syrup - Lime juice



THE MILKY TOAD \$22.00

Bundaberg 1806 Blend - Macadamia - Fermented Strawberries - Madeira - Coconut - Lemon Myrtle

BARTENDERS' CHOICE



ROSETHORN HIGHBALL \$22.00

Tanqueray No. 10 - Cucumber infused Chardonnay -
Rhubarb Cordial - Lemon juice - Peychaud's Bitters -
Lemonade



DON'S DETOX \$22.00

Turmeric infused Don Julio Reposado -
Grapefruit juice - Lime juice - Orgeat



MR. T \$22.00

Peanut Butter infused Rum - House Coco Lopez -
Amaro Nonino - Pineapple - Orange Juice



THE COBBLER'S AFFAIR \$18.00

Butter Washed Ron Zacapa - Shiraz - Cacao -
Lemon Sherbet - Raspberry



TWO IRISHMEN \$22.00

Teeling Small Batch - Cocchi Americano -
D.O.M. Benedictine - Peychaud Bitters
*A lively interpretation of the Manhattan from
The Sun Tavern, London.*



*“If this dog do you bite, soon as out of
your bed, take a hair of the tail in the
morning.”*

- Scottish Proverb

HOT DRINKS



BLUE BLAZER

\$23.00

Talisker 10yr - Johnnie Walker Black - Gomme - Bitters -
Hot Water - Lemon Zest

Scottish Single Malt Whisky + Fire = A show stopping cocktail



WHISKY TODDY

\$22.00

Johnnie Walker Black - Spiced syrup - Lemon juice -
Gomme - Honey - Ginger - Water

*A tried and trusted remedy for whatever 'ails ya'.
Darn tasty to boot.*



MIDNIGHT DREARY

\$22.00

Buttered Washed Peach Whiskey - Chestnut Liqueur -
Port - Spices - Chocolate Bitters

Inspired by the classic Edgar Allan Poe poem, The Raven.



BEER AND CIDER

All our beers and ciders are bottled.

BEERS & CIDER

4 Pines Stout - NSW	\$10
Boatrocker Pale Ale - VIC	\$12
Hawkers Pilsner - VIC	\$10
Sample 3/4 IPA - VIC	\$12
Colonial Bertie Apple Cider - VIC	\$10

WINE AND FIZZ

WHITE WINES

Pizzini Lana Pinot Grigio - VIC	\$12/50
Port Phillip Estate Sauvignon Blanc - VIC	\$13/52
Sidewood Chardonnay - SA	<i>bottle</i> \$54

RED WINES

Louis Max Beaujolais Villages - France	\$12/50
Mt Langi Ghiran Vine Road Shiraz - VIC	\$13/52
Spring Vale "Melrose" Pinot Noir - TAS	<i>bottle</i> \$54

ROSÉ

Yering Station Village Rose - VIC	\$12/50
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SPARKLING

Rob Dolan Blanc de Blanc - VIC	\$12/60
Laurent-Perrier La Cuvée Champagne - France	<i>bottle</i> \$140
Laurent-Perrier Brut Rosé - France	<i>bottle</i> \$180

SOFT DRINKS & MOCKTAILS

SOFT DRINKS

Full range of Fever Tree Soft Drinks \$4

MOCKTAILS \$12

LYRA

Black Eagle Coffee - Coconut Cream - Pineapple -
Lime juice - Orgeat

TAME TIKI

Pineapple - Grapefruit syrup - Lime & Orange juice

MULLED APPLE

Apple Juice - Honey - Ginger - Spices - Lemon

HOUSE RULES

- 1806 is a fully table service venue only. As such we kindly ask that you remain seated at your table from where we will look after all your needs.
- Due to limited space 1806 is unable to accommodate groups larger than 8 without prior reservation. Reservations can be made via our website www.1806.com.au, or at drinks@1806.com.au.
- Contrary to the flashing red 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...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 1.7% surcharge will be added to all card payments.

HOUSE RULES

Note:

We ask that you do not see the above stipulations as a sign of attitude; we just like to give our drinks the chance to be fully appreciated.

If we turn you away it's not because we don't want your business, but because we want to stay in business and keep offering the right ambience and best possible service to those who are already seated.

Thank you,

1806 Management

