







17 Casselden Place (on the right) is now the last remaining single-story cottage in Melbourne's CBD. It is heritage listed inside and out.





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## WELCOME TO 17 CASSELDEN PLACE AND THE LITTLE LON DISTRICT

Little Lon Distilling Co. is a small spirits distillery located in the last remaining heritage-listed red brick cottage (c1877) in the Melbourne's CBD.

Once the slums and red light district of Melbourne, Little Lon was a place to celebrate, commiserate and get on with the job of living. Drinks were poured, deals were made, arguments thrown and laughter abounded.

Today we pay tribute to the lively characters who once lived in the laneways of Little Lon, by distilling a range of small-batch, handcrafted spirits, very much influenced and inspired by the energy of this great city. It's our way of keeping Melbourne's spirit alive.

Experience our story and attend our unique Melbourne Gin Masterclass today!

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# SIGNATURE COCKTAILS

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- Enjoy the creations of our world class mixologists

FRESH

HERBACEOUS

SPICY

SWEET

SOUR

SAVOURY

STIFF



## ELDERFLOWER SOUR



\$24

Miss Yoko Gin, St Germaine elderflower liqueur, grapefruit, lime

## T's SPICY MARG



\$24

Ginger Mick Gin, orange zest infused Mezcal, jalapeño shrub, lime, sesame oil

+ \$2 HERO MODE: only for heroes 

## OLIVE OIL WASHED MARTINI



\$26

Olive oil washed Proudfoot Gin, Maidenii dry vermouth, olive brine

## LITTLE LON NEGRONI



\$24

Ginger Mick Gin, Poor Tom's amaro, Regal Rogue sweet vermouth, Regal Rogue dry vermouth

## RHUBARB MARTINI



\$26

Mauds Rhubarb Gin, rhubarb shrub, vermouth, rhubarb brine





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## SEASONAL COCKTAILS

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### STRAWBERRY & RHUBARB SOUR



\$24

Green tea infused Miss Yoko Gin, Mauds Rhubarb Gin, strawberry shrub, lemon

### LITTLE LON '75



\$22

Earl Grey + honey infused Proudfoot Gin, lemon, lime and ginger cordial, sparkling wine

### HARD VANILLA LEMONADE



\$18

Kolinski Vodka, lemon, vanilla bean, soda

### BLOOD ORANGE GIMLET



\$22

Dilmah blood orange tea infused Ginger Mick Gin, lime and ginger cordial, grapefruit, lime

### DUCK FAT WASHED OLD FASHIONED



\$28

Duck fat washed Barrel Aged Dutchy Thomas Gin, burnt sugar, Cointreau, Angostura

### BARREL AGED BOULEVARDIER



\$28

Barrel Aged Dutchy Thomas Gin, Amaro, Regal Rogue vermouth





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# GIN & TONIC

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## CONSTABLE PROUDFOOT

### Classic style gin

Double juniper, fresh rosemary and star anise.

\$14

Served with Capi tonic

## GINGER MICK

### Australian style gin

Navel orange, ruby grapefruit and fresh ginger

\$14

Served with Fevertree lime & yuzu soda

## DUTCHY THOMAS

### Dutch style gin (whiskey meets gin)

Malted barley, navel orange and fresh ginger

\$14

Served with Fevertree mediterranean tonic

## MISS YOKO

### Speciality gin

Fresh lychees, lemongrass and vanilla

\$14

Served with Fevertree elderflower tonic

## MAUDS RHUBARB & VIOLETTE

### Pink gin

Fresh rhubarb, vanilla, violet liqueur

\$14

Served with Fevertree mediterranean tonic

## FISHBOWL GIN AND TONIC

\$24

A double serve of one of the above combinations





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# TASTING FLIGHTS

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Spirit flights served with tonic or soda

<b>CLASSIC</b>	GINGER MICK - Citrus and fresh ginger	
	MISS YOKO - Lychee, lemongrass and vanilla	\$20
	PROUDFOOT - Rosemary and double juniper	
<b>MALT</b>	DUTCHY THOMAS - Whiskey meets gin	
	BARREL AGED DUTCHY - 100 day aged	\$35
	XO BARREL AGED DUTCHY - 2 year aged	
<b>NEGRONI</b>	RHUBARB NEGRONI - Light and floral	
	LITTLE LON NEGRONI - House Negroni	\$30
	UMAMI NEGRONI - Savoury & umami	

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# SPIRITS

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BARREL AGED DUTCHY THOMAS	\$16
30mL served your way	
EXTRA OLD DUTCHY THOMAS	\$20
30mL served your way	
ABSINTHE	\$20
30mL served your way	





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## BEERS, CIDER & BOILERMAKER

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LOCAL BREWING CO. XPA 5.0%	\$12
LA SIRENE NATURAL PILSNER 5.0%	\$13
BELLS BEACH BREWING 'KANAGAWA' LAGER 5.3%	\$13
STOMPING GROUND 'LANEWAY' LAGER 4.7%	\$13
BRICKLANE 'ONE LOVE' PALE ALE 4.4%	\$13
CO-CONSPIRATORS HAZY PALE ALE 4.5%	\$13
VENOM BREWING CHERRY SOUR 4.0%	\$13
BAD SHEPHERD PEANUT BUTTER PORTER 6.4%	\$14
HOP NATION HAZY PALE ALE NON ALC <0.5%	\$10
DAYLESFORD 'SESSION' APPLE CIDER 4.8%	\$14
LITTLE LON BOILER MAKER (Dutchy Thomas Gin nip with paired beer)	\$24





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# BUBBLES & WHITES

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## BUBBLES

GL / BTL

Louis Perdrier Sparkling Rose (France) / \$60

Stewart & Prentice Brut (Gippsland) \$15 / \$65

Mitchell Harris 'Sabre' Sparkling Pinot Noir/Chardonnay (Pyrenees) - / \$90

## WHITE

Scorpo Pinot Gris '25 (Mornington Peninsula) \$18 / \$85

Te Whare Ra Gewurztraminer '24 (Marlborough) - / \$75

Dog Point 'Section 94' Sauvignon Blanc '18 (Marlborough) \$22 / \$100

Frankland Estate Gruner Veltliner '25 (Margaret River) \$18 / \$85

Clarnette Riesling '22 (Grampians) - / \$65

Nocturne 'SR' Chardonnay '24 (Margaret River) - / \$90

Shaw + Smith 'M3' Chardonnay '24 (Adelaide Hills) \$24 / \$115





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# ROSE & REDS

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## ROSE

Solara 'Natural' Rosé '22 (Romania) - / \$55

## RED

Sanziana Pinot Noir '22 (Romania) \$14 / \$65  
Yabby Lake 'Single Vineyard' Pinot Noir '23 (Mornington) \$24 / \$115  
Mitchell Harris Pinot Noir '22 (Pyrenees) - / \$90  
Dalwhinnie 'Three Valleys' Pinot Noir '21 (Tasmania) - / \$105  
Trenel 'Coteaux Bourguignon' Gamay '23 (France) - / \$65  
Yangarra Estate Vineyard 'Old Vine' Grenache '24 (McLaren Vale) - / \$95  
Aphelion 'The Affinity' GSM '21 (McLaren Vale) \$18 / \$85  
Mitchell Harris Shiraz '22 (Pyrenees) - / \$80  
Te Mata 'Bullnose' Syrah '20 (Hawkes Bay, New Zealand) - / \$140  
Corymbia Tempranillo Malbec '23 (Swan Valley, WA) - / \$80  
Glaetzer 'Anaperenna' Shiraz Cabernet '22 (Barossa Valley) \$22 / \$100





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## NON ALC

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<b>HOUSEMADE VANILLA LEMONADE</b>	 	<b>\$10</b>
Fresh lemon, vanilla bean, soda		
<b>NONTARITO</b>	  	<b>\$14</b>
Lemon, lime, orange, vanilla, grapefruit soda		
<b>DILMAH BLOOD ORANGE ICED TEA</b>		<b>\$7</b>
<b>CAPI SODA - CRANBERRY / BLOOD ORANGE</b>		<b>\$6</b>
<b>COKE / COKE ZERO / SPRITE</b>		<b>\$5</b>

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## BAR SNACKS

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<b>OLIVES</b>	<b>\$10</b>
<b>PUB CHIPS</b>	<b>\$14</b>
with aioli (v,gf)	
<b>BUFFALO CHICKEN WINGS (5 pieces)</b>	<b>\$18</b>
with blue cheese and celery (gf)	
<b>CHICKEN TENDERS</b>	<b>\$22</b>
with spicy mayo	
<b>OLIVE HUMMUS</b>	<b>\$18</b>
with grilled flat bread	

Lovingly prepared by our friends at Coopers Inn

Kitchen open from 5:00pm until 8:45pm

Please note there may be a wait-time on orders.

Please check with your server if you are limited with time.

