

F A B L E
MELBOURNE

"Your Story Starts Here"

Welcome to Fable

Melbourne.

House Policies

Welcome to Fable Melbourne!

We are an innovative young venue in the heart of Melbourne CBD, on the top floor (Level 13) of a prominent city building overlooking the Melbourne skyline.

Our trading days are Wednesday to Sundays. Our venue spaces are incredibly versatile and allow us to operate across both indoor and outdoor spaces.

Should you wish to extend your stay please let our team know and our staff will do their best to accommodate you based on availability.

Disrespectful behaviour and harassment towards our staff will not be tolerated.

We accept all major credit cards except Diners. A surcharge fee applies for all credit card payments.

Fable has disabled access and facilities in the Venue. Access is provided through the main lift and facilities are accessible at level 5 of our building.

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Gin & Tonics

The perfect way to start your story

The Story:

Presidency armies officers, the military force of the East India Company which operated on the Indian subcontinent, in the early 19th century took to adding a mixture of water, sugar, lime and gin to the quinine (a traditional cure for malaria) in order to make the drink more palatable, and thus the gin and tonic cocktail was born.

Enjoy a 45ml pour of some of our favourite gins over ice, completed with a Fever Tree tonic.

Strange Nature Gin and Fever Tree Grapefruit,
Blackcurrants and Kaffir Lime

\$16

Republic of Fremantle Aromatic Gin and Fever Tree Premium
Indian Tonic, Green Apple and Strawberries

\$16

Botanist Gin and Fever Tree Elderflower Tonic,
Grapefruit and Rosemary

\$16

Cocktails

Pomona's Gems

27

The Story:

Pomona was the goddess of abundance in ancient Rome. She protected the fruit trees, gardens and orchards. In true sense, the fruits in the garden were her true gems.

This cocktail consists of her gems. While she was trapped into an old woman's body by her husband Vertumnus, the berries component in this drink will only make the drinker wiser and more youthful.

Malfy Lemon Gin, Bombay Sapphire Bramble Gin, Black Cream Sherry, Banana Syrup

Creator: Jackson Holbrook - Previous Head Bartender

The Perth Mint Swindle

25

The Story:

This trio of pirates had more in mind than stealing the Rum that lines the base of this drink. One foggy morning in 1982, the Mickelberg Brothers allegedly stole over 60 kilos of gold bars from the Perth Mint in Western Australia. They had the gold transported but were arrested before they could reunite with their treasure, and it has never been found since.

The story of the lost fortune inspired the flavors of this drink, our take on a modern mint swindle.

Antagonist Mango Rum, Blackberry, Lime, Mint, Fever Tree Cola

Creator: Jackson Holbrook - Previous Head Bartender

27

Serpent's Temptation

The Story:

The fable is known to people of the world far and wide. Eve yearned for the apple on the tree, and the Serpent coaxed her to betray the Lord.

The sanctions lashed upon humankind would last forever, but the temptation of the fruit proved too powerful. Much like the flavors of this drink.

This is the Serpent's Temptation: the act of surrendering to something powerful, at the slightest word of encouragement. So go on...

Lot 40 Canadian Rye, Amaro Nonino, Green Apples, Angostura

Creator: Jay Brechin - Bartender

28

Fall of Icarus

The Story:

Icarus, the son of an inventor, was trapped in the infamous labyrinth from Ancient Greek mythology.

His father found a way to fly out of the labyrinth and fashioned him some wings made from wax. His flight and his glory were brief, for wax wings don't survive when flown too close to the sun.

These smokey, peated notes will take you for a blazing ride, but be careful not to get too close to the flame, or like Icarus, down you will fall.

St. Remy Vsop Brandy, Port Charlotte 10 yr Scotch, Maraschino, Pedro Ximénez Sherry, Sugar, Fire

Creator: Chantalle Narith - Bar Manager

Memento Mori

26

The Story:

Memento Mori is an artistic statement as a reminder of the inevitability of death. The term has a long history of being used by philosophers, playwrights, politicians, and poets.

However, the common phrase used in today's day and age is "all good things must come to an end" The phrase means we all must fill our lives with as much beauty and magic as we can until our time on this earth has ended.

Rosemary Infused Triple Juniper Never Never Gin, Amaro Averna, Sloe Gin, Sweet Vermouth, Rosemary Sugar

Creator: Joshua McLean - Bartender

Red Carpet Treatment

26

The Story:

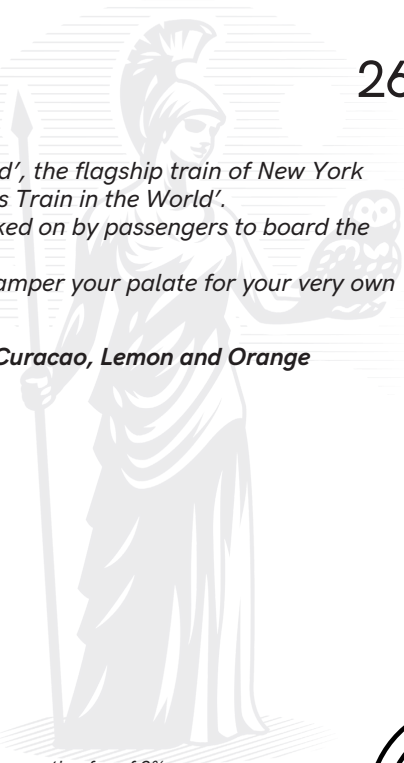
Originating from the '20th Century Limited', the flagship train of New York Central station and considered the 'most famous Train in the World'.

The height of luxury, crimson carpets walked on by passengers to board the train coined the term 'red carpet treatment'.

Notes of chocolate and orange serve to pamper your palate for your very own taste of red carpet royal treatment.

Cacao Washed Republic of Fremantle Gin, Dry Curacao, Lemon and Orange Adjusted Syrup, Orange Bitters

Creator: Finn Beckingsale - Bartender



Golden Karma

25

The Story:

The fable that the Golden Karma stems from, is the story of Captain Vincenzo Gambi. He was known as one of the most vicious and bloodthirsty men to sail around the Gulf of Mexico in the 19th Century.

Captain Gambi spent years terrorizing and plundering ships across the Gulf of Mexico, until his death, which came to him at the hands of his own crew, who after months of not being paid, found the Captain asleep on a pile of gold.

This drink is worth no less than the pile of gold Captain Gambi was found on.

Malfev Arancia Blood Orange Gin, Lime Oils, Brown Molasses Sugar,

Artichoke Digestif

Creator: Jackson Holbrook - Previous Head Bartender

Jupiters Rising

25

The Story:

Just as Jupiter was the king of the Roman gods, Jupiter is the king of our solar system, our largest planet by far.

When we look at the planet Jupiter and we see the bright orange and white stripes that band the planet, we are only seeing the very top of the clouds. And as with the roman god Jupiter, what's going on beneath, is a big mystery.

We use a range of liqueurs and premium spirits to exhibit a rising orange and saffron-flavored fizz.

St. Remy Vsop Brandy, Amaro Montenegro, Orange Liqueur, Saffron Syrup, Fever Tree Clementine Soda

Creator: Iain McCartney - Venue Manager

Caesar's Nectar

25

The Story:

The story starts in 45 B.C. when the infamous Roman, Julius Caesar, returned home fresh from conquests in Egypt and Spain. He and his companions ate, drank, and celebrated their new victories during the Feast of Saturn, a mid - December celebration.

The favorites from the feast were flavors that are slaves to the season. Saturn, their god of agriculture could only do so much for what could be naturally grown then.

We have followed in Caesar's footsteps, bringing to life the flavors of the time through this new cocktail, named after the Emperor himself, Caesar's nectar.

Fig Infused Vodka, Passionfruit, Mango Vermouth, Champagne Syrup, Verjuice

Creator: Jackson Holbrook - Previous Head Bartender

House of Freyja

24

The Story:

People once planted Elder trees to protect their homes from all sorts of evil mythical creatures. Legend has it, the Nordic Goddess of Love used to live within an Elder Tree.

The goddess Freyja was a glorious spirit of nature and protector of warriors. Elder trees have long been used in herbal medicine and to protect one's home from evil, so why not indulge in this divine spirit of new life?

Let us enchant you and your palate with this herbal cocktail themed after the Nordic Goddess of love.

Antagonist Gin, Elderflower, Maraschino, Lime, Soda

Creator: Iain McCartney - Venue Manager

La Sayona

26

The Story:

La Sayona is an old wives' tale passed on from generation to generation from the people of Venezuela. The story entails a vengeful spirit of a woman who shows up only to men who have love affairs outside their marriages.

A sweet, but dark love affair, the La Sayona cocktail encapsulates those flavors with a raspberry liqueur and dark cacao, along with one of our finest Venezuelan rums.

Diplomatico Mantuano Rum, Raspberry, White Chocolate, Angostura Bitters

Creator: Jay Brechin - Bartender

Pledge Of Aphrodite

25

The Story:

Strawberries have always been associated with love. The fable starts with the ancient greek goddess. Love was a gift from Aphrodite for the ancient Greeks, then became Venus for the Romans and Freyja for the Norsemen; this humble, sweet member of the rose family has always been part of our lives throughout different types of cuisines and drinks, and we try to encapsulate the flavors of this lovely fable through the Pledge of Aphrodite.

Republic of Fremantle Vodka, Fresh Strawberries, Elderflower, Select Aperitivo, Verjuice, Soda

Creator: Chantalle Narith - Bar Manager

Little Lygon Street

26

The Story:

Sometimes, the best stories we can tell are the ones about ourselves. The hospitality industry is a small and tight-knit family. The story of The Little Lygon Street is a fable of industry collaboration, friendship, and camaraderie.

Inspiration for this cocktail struck after the Head Distillers Son flew from Italy to host an Amaro Lucano masterclass. Using a blend of Italian and Australian flavors, we were able to create a delicious new cocktail that even the team at Amaro Lucano thoroughly enjoyed.

What we believe to be a little representation of the deeply ingrained history of Italian culture and its impact on Melbourne's food and drink scene.

Evidence of which can be found on Lygon St, being on record for having the first espresso machine installed and the birth of the Aussie pizza.

Starward Two Fold Whiskey, Amaro Lucano, Tia Maria Coffee, Orange

Creator: Jackson Holbrook - Previous Head Bartender

Dia De Los Muertos

31

The Story:

Death comes for us all, and the ancient Aztec customs of the Day of the Dead celebrations shows the way these communities value and appreciate the dead.

The Day of The Dead is known for its colorful candle-lit altars that people set up in their homes, these candles are designed to guide the spirits of loved ones back to their families. These altars are known for their food offerings to the deceased, and other important items loved ones left in the land in the living.

The Day of The Dead teaches us that while death may be sad, it is a part of life, and will happen to us all one day. So let's choose to celebrate the life we have lived, rather than mourn the loss, and cherish the time with the people we have.

This little ode to the Dia De Los Muertos celebrations might not have all the bells and whistles of a normal festival, but this flaming Tiki cocktail might just be enough to guide the spirits of your loved ones back to you.

Snake Venom Mezcal, Puntas, Chilli Cane Mezcal, Dragonfruit, Cinnamon, Grapefruit, Pineapple, Charcoal

Creators: Iain McCartney - Venue Manager

Jackson Holbrook - Previous Head Bartender

Our Classics

Ambrosia

28

The Story:

In ancient Greece, honey was considered the beloved nectar of the gods. Also referred to as "Ambrosia", it gained popularity all around the world, especially in northern Europe.

Our Cocktail expresses all the flavour of Australian local honey without its sweetness. In order to do so we age our whisky in Beeswax and we combine it with some delicious Sherry and Cocoa Bitters.

Beeswax Aged Glenlivet Single Malt, Solera Cream Sherry, Smoked Honey, Cocoa, Angostura Bitters

Creator: Alessandro Nardini - Founding Venue Manager

Carmen

26

The Story:

Inspired by the celeberrimo opera of Bizet, everyone has heard the "Toreador song" before at least once and if you haven't yet you should definitely check it out!

It is sung by the toréador Escamillo as he enters in act 2 and describes various situations in the bullring, the cheering of the crowds and the fame that comes with victory. We would love to pay tribute to Bizet by creating a little riff on a Toreador cocktail.

An easier introduction to tequila and, funny enough, predecessor of our beloved Margarita.

Olmecca Altos Tequila, Del Maguey Vida, Apricot Brandy, Housemade Heirloom Carrot Shrub, Tarragon, Agave, Fresh Citrus

Creator: Alessandro Nardini - Founding Venue Manager

A Beautiful Terrible Thing

30

(Barrel Aged)

The Story:

"I can resist everything except temptation." One of the most notorious quotes of the Irish born dandy, Oscar Wilde.

Notorious for his extravaganza and originality, the wit poet and novelist lived what we can literally define as "Wild" life.

A Fine line between madness and genius where creativity is expressed at its finest. Our temptation is wine cask aged and full of flavor.

Jameson Black Barrel, Glenlivet Founders Reserve, Lemon Syrup, Orgeat
Creator: Alessandro Nardini - Founding Venue Manager

El Caballero

25

The Story:

The notorious novel by Cervantes tells us the stories of the noble Spanish "Don Quijote de la Mancha", who loses his mind and decides to become a Caballero (knight) ready to fight ferocious giants to defend his nation.

Unfortunately, what he believes to be ferocious giants are nothing but windmills. This drink expresses all that bitter- sweet truth, using key elements from the aperitif and citrus complemented by the gentle touch of the sweet Romance.

Olmeqa Altos Tequila, Aperol, Fino Sherry, Scoville Watermelon Cordial, Fresh Lime

Creator: Alessandro Nardini - Founding Venue Manager

Martinis

Mr. Gibbs

25

*Applewood Coral Gin
Dry Vermouth
Shallots Shrub
Homemade Pickled Red Onions*

Our twist on a Gibson, nice and savory with an incredible salinity given by the Pink Coral Gin.

Martini Ellenika

25

*Kalamata Infused Ketel One Vodka
Dry Vermouth
Homemade Olive Brine
Green Olives*

Our twist on a dirty Martini. For this drink we use an homemade infusion of herbs and spices as well as an homemade olive brine with subtle citrus notes. We use premium Italian olives for your garnish!

Al Calar Del Vespro

Shaken, not stirred

26

*Malfy Gin Limone
Absolut Elyx
Mancino Chinato
Orange Bitters
Green Olivea*

Mr Bond is back in town! This time he wants an Italian twist! Shaken, not stirred! You might want to give it a try!

Diminuendo

25

*Malfy Gin Pompelmo
Italian Vermouth Blend
Maraschino
Lemon Zest*

"The names of the music are all Italians"

Ezio Bosso

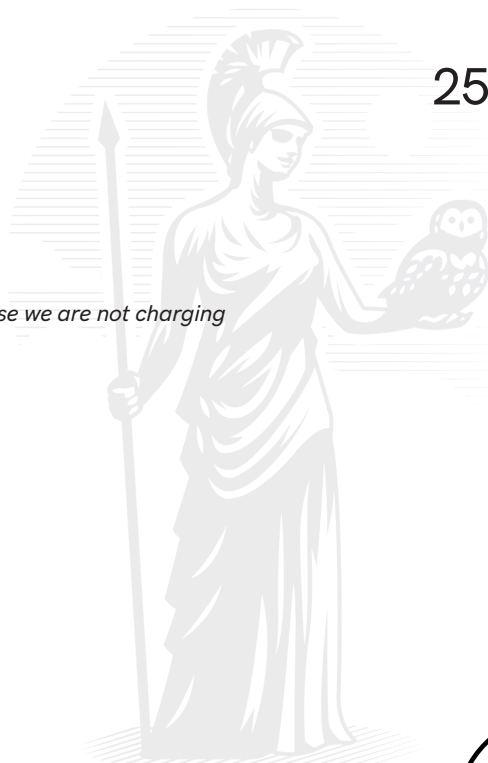
If this is the start of your night, this drink will be your Hero! Our Italian take on the "Wet Martini".

The Pink Tax

25

*Brockmans London Dry Gin
Cocchi Americano
Grapefruit Bitters
Orange Bitters
Blueberry*

For all the Girls, Theys, and Gays, we promise we are not charging extra.



Stripped Back Cocktails

A collection of alcohol free cocktails that range from the Fresh, to the Sweet, to the Herbaceous

Sancho Panza

15

The Story:

Loyal friend and squire to Don Quijote, this character follows him everywhere! We'd like to re-propose our Cocktail with a "Virgin" twist on it. If you are the loyal friend designated driver, we got your back!

Orange Citrate, Scoville Watermelon Cordial, Aquafaba, Fresh Lime

Sleipnir

15

The Story:

As stable as an eight legged-steed, this drink will be smooth enough to ride into battle, but with none of that messy ethanol to cloud your judgment. Keep your vision clear and your hands steady with Odin's loyal steed.

Naked Spiced Rum, Naked Aperitif, Pinapple, Verjuice, Sugar

La Menthe Framboise

15

The Story:

Taken right from the southern coast of France, this ode to our friends across the globe gives inspiration to this fruity, fresh drink. But while French culture might be full of wine and whisky, this drink has neither, infact, it has no alcohol at all. Best enjoyed by all.

Grenadine, Orange, Mint, Lime

Beer & Cider

Tap

<i>Thatchers Gold Apple Cider</i>	<i>Sanford,</i>	<i>England</i>	<i>14</i>
<i>Bricklane Japanese Lager</i>	<i>Victoria,</i>	<i>Australia</i>	<i>14</i>
<i>Bricklane Draught</i>	<i>Victoria,</i>	<i>Australia</i>	<i>14</i>
<i>Bricklane 'One Love' Pale Ale</i>	<i>Victoria,</i>	<i>Australia</i>	<i>14</i>
<i>Bricklane Red Hoppy Ale</i>	<i>Victoria,</i>	<i>Australia</i>	<i>14</i>

Cans

<i>Sunsetter Alcoholic Ginger Beer</i>	<i>Victoria,</i>	<i>Australia</i>	<i>12</i>
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Cellar

Sparkling

Salatin NV Treviso Doc Prosecco	Veneto	Italy	16	---	90
Tropo NV Blanc de Blancs	Adelaide hills	Australia			96
Perrier Jouët NV Brut	Épernay,	France	35	---	200
Perrier Jouët NV	Épernay,	France			260
Perrier Jouët NV Rose	Épernay,	France			220
Perrier Jouët Rosé Blasson	Épernay,	France			220
Perrier Jouët Belle Epoque Vintage	Épernay,	France			500
Perrier Jouët Belle Epoque Rosé	Épernay,	France			650
Mumm NV Grand Cordon	Reims,	France			150
Mumm RSRV Blanc	Reims,	France			355
Mumm RSRV 4.5 Cuvee	Reims,	France			280
Mumm RSRV Foujita Rose	Reims	France			375

Rosé

2019 Rameau Rose "Petit Amour"	Côtes de Provence, France		16	---	85
2020 Maison Saint Aix Rosé	Provence,	France			100

F A B L E

MELBOURNE

Whites

2021 Monte Tondo Soave "Mito"	Veneto,	Italy	16	---	75
2020 Ca Montini Pinot Grigio "Terre di Val Fredda"	Trentino,	Italy	18	---	87
2020 Dominique Portet Chardonnay	Yarra Valley,	Australia	19	---	90
2021 Settlement Sauvignon Blanc	Marlborough,	New Zealand			78
2021 Shut The Gate Riesling "Watervale"	Clare Valley,	Australia			90
2019 Le Domaine d'Henri Petit Chablis	Chablis,	France			160

Reds

2021 Red Claw Pinot Noir	Mornington Peninsula ,	Australia	19	---	90
2020 Dominique Portet Cabernet Sauvignon	Yarra Valley,	Australia	17	---	80
2019 Menhir Salento Primitivo	Salento, Italy		18	---	85
2018 Granite Hills Pinot Noir	Macedon Ranges,	Australia			110
2022 Te Mata Gamay Noir	Hawkes' Bay,	New Zealand			80
2018 La Linea Tempranillo	Adelaide Hills,	Australia			90
2019 Nick O'Leary Shiraz Shiraz "Heywood"	Canberra District,	Australia			100

Aperitivo

Perfect for pre-dinner drinks, the Fable Aperitivo menu is a collection of light drinks, this menu contains a collection of classic and light, Italian classic style cocktails, as well as a more bold and complex collection of drinks, with a focus on Italian Amaro

*Wednesday & Thursdays, 5pm - 7pm
Friday, Saturday, & Sundays, 3pm - 5pm*

Light & Smooth

<i>Campari Soda</i>	10
<i>Americano</i>	12
<i>Negroni Sbagliato</i>	16
<i>Amaretto Sour</i>	19

Bitter & Bold

<i>Campari Shakerato</i>	12
<i>Negroni</i>	16
<i>Campari Spritz</i>	17
<i>Paper Plane</i>	19
<i>Old Fashioned</i>	19

Fresh Spritz's

<i>Aperol Spritz</i>	17
<i>Limoncello Spritz</i>	17
<i>Hugo Spritz</i>	17
<i>Strawberry & Lemongrass Spritz</i>	17
<i>Watermelon & Basil Spritz</i>	17
<i>Peach & Rosemary Spritz</i>	17

Bar Snacks

<i>Merimbula Southern coast oysters, mignonette</i>	6/35/68
<i>Smoked Almonds</i>	5
<i>White taramasalata, extra virgin olive oil, grilled focaccia</i>	19
<i>Harissa Chicken Croquettes, Chevrano, Bechamel (5)</i>	26
<i>Beef tartare, egg yolk aioli, caraway crisps</i>	26
<i>Fried calamari, ouzo-lemon mayonnaise</i>	28
<i>Cured kingfish, granny smith, radish, lime, "onion and garlic"</i>	29
<i>Local Haloumi, fig, lemon, thyme</i>	26
<i>Red wine Poached pear , fourme d'ambert, cashew crumble</i>	18
<i>Chocolate and almond, rhubarb, whipped mascarpone</i>	19
<i>Chestnut and blueberry tart</i>	19

Charcuterie (50g)

<i>Mr Cannubi Noix de Jambon</i>	15
<i>La Boqueria Hot Pamplona</i>	15
<i>La Hoguera Duroc Jamon 18mth</i>	15
<i>San Jose Saucisson</i>	15

Fromage (50g)

<i>Nimbin Valley Tintenbar Brie (Triple Cream, Cow)</i>	16
<i>Castel Reggio Gorgonzola Picante (Blue vein, Cow)</i>	16
<i>Van Der Heiden Chevrano (Semi Hard, Goat)</i>	16

All charcuterie and fromage are served with condiments and crackers

***All our menu items are gluten free, some items may contain traces of soy and nuts.
Please let us know if you have any allergies or dietary requirements, so we can best
accommodate you.***

Menu by Alex Xinis