

Chronicle

• 502 BAR & DINING •



Welcome to Chronicle 502 Bar & Dining

Housed within the heritage-protected 1901 Salvation Army Printing Works, Lanson Place Parliament Gardens, Melbourne is where historical architecture merges seamlessly with modern design to create a unique urban sanctuary.

As you dine, look up at the stunning 40-metre installation by Melbourne artists Jarra Karalinar Steel and Corey Thomas. Inspired by the native Melaleuca paperbark tree, the layers peel away like a manuscript, gliding gracefully across the centre of the lobby.

We invite you to embark on this journey, where every corner tells a story, every meal is a celebration of the present, and every moment feels like home.

<i>Marinated Mount Zero olives (VG)</i>	\$11
<i>Artisan Sourdough (V)</i> <i>Pepe Saya cultured butter</i>	\$9
<i>Leek and Gruyere Croquettes (2pcs) (V)</i> <i>with caramelized pear</i>	\$16
<i>Australian Native Vegan Pesto Bruschetta (3pcs) (VG)</i>	\$21
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<i>Carrot and Ginger Soup (VG)</i> <i>medley of Victorian heirloom baby carrots</i>	\$18
<i>Caesar Salad</i> <i>baby cos gem, crostini, grana padano, anchovies, soft egg, bacon, Caesar dressing</i> <i>Add Chicken \$6</i>	\$23
<i>Wagyu Darling Downs Beef Burger/ Hazeldene Free Range Chicken</i> <i>bacon, cheddar cheese, fried egg, tomato, lettuce, buttermilk bun, rustic chips</i>	\$32
<i>Handmade Fettuccini Bolognese</i> <i>Parmigiano Reggiano</i>	\$32
<i>Handmade Prawn & Crab Ravioli</i> <i>burnt butter and sage</i>	\$36

Mushroom Medley Risotto (V) \$32
Parmigiano Reggiano

Mt. Leura Lamb Rack \$44
creamy mash, grilled asparagus, rosemary mint jus

Parwan Prime Porterhouse 300g \$52
smoked leek, shallots, kipfler potato, rosemary jus

Freshwater Cod \$46
coconut black mustard nage, celeriac, warrigal green



Farm Leaf Salad (VG) \$12
lemon verbena dressing

Local Seasonal Vegetables (VG) \$14

Rustic Chips \$12
with chipotle aioli

DESSERTS

Red Velvet Cinnamon Cake <i>white chocolate ganache, clotted cream</i>	\$14
Chocolate and Raspberry Fondant <i>Macadamia nut Ice cream</i>	\$16
Selection of Victorian cheeses, choice of two/four (30gm each) <i>condiments and crackers</i>	\$20/\$36

DESSERT WINE

2020 Single Vineyard Hexham Botrytis Viognier	\$22
2022 De Bortoli Noble One Botrytis	\$22

Note:

Please note prices and ingredients/menu items are subject to seasonal changes. An additional surcharge of 10% is applied on Sundays & 15% on public holidays.

All payments are accepted by card or mobile payment only.

A 1.3% surcharge applies to all credit card payments.

Allergens:

Please note that whilst every precaution is taken to prevent cross-contamination, we cannot guarantee traces of allergens are not present. Please advise us of any allergies ahead of the event.

VG = Vegan, V = Vegetarian, VGO = Vegan Option Available

BARISTA COFFEES

<i>White Coffee</i>	\$5.80
<i>Black Coffee</i>	\$5
<i>Iced Coffee/Mocha</i>	\$6.80
<i>Chai Latte</i>	\$5.80
<i>Hot Chocolate</i>	\$5.80

Size: Large +\$1

Alternative milk: +\$0.5

**All coffee comes with a decaf option and alternative milk options.*

TEA BY T2

\$7.50

English Breakfast

French Earl Grey

Just Chamomile

China Jasmine

Peppermint

Lemongrass and Ginger

CHAMPAGNE & SPARKLING

	<i>GLS</i>	<i>BTLE</i>
Laurent Perrier, Brut NV <i>Champagne, FR</i>		\$175
Louis Roederer, NV <i>Champagne, FR</i>		\$250
Bollinger, Brut NV <i>Champagne, FR</i>		\$190
2013 Dom Perignon <i>Champagne, FR</i>		\$700
Clover Hill Pyrenees Cuvee, MV <i>Pyrenees, VIC</i>	\$17	\$75
Levantine Hill Estate Blanc de Blanc, NV <i>Yarra Valley, VIC</i>		\$170
Stonier Sparkling <i>Mornington Peninsula, VIC</i>	\$23	\$100
Chandon, NV <i>Yarra Valley, VIC</i>	\$20	\$90
Louis Bouillot NV Perle d'Aurore Cremont (Rose) <i>Burgundy, FR</i>		\$95
Stefano Lubjana Brut Reserve, NV <i>Stefano Lubjana, TAS</i>		\$125
2023 Yabby Lake, Cuvee Nina, Rosé <i>Mornington Peninsula, VIC</i>		\$100

ROSÉ WINE

		<i>GLS</i>	<i>BTLE</i>
2023	<i>Yangarra Estate Grenache Rosé</i> <i>McLaren Vale, SA</i>	\$17	\$75
2023	<i>Dominic Portet Fontaine</i> <i>Yarra Valley, VIC</i>	\$18	\$85
2022	<i>AIX Maison Saint Aix Rosé</i> <i>Provence, FR</i>		\$95

WHITE WINE

		GLS	BTLE
2023	<i>Henschke Peggy's Garden Riesling</i> <i>Eden Valley, SA</i>	\$19	\$85
2023	<i>Seville Estate Riesling</i> <i>Yarra Valley, VIC</i>		\$100
2023	<i>Stargazer Riesling</i> <i>Coal River, TAS</i>		\$98
2023	<i>Leeuwin Estate Art Series Riesling</i> <i>Margaret River, WA</i>	\$17	\$75
2023	<i>Days And Daze Organic Pinot Gris</i> <i>Yarra Valley, VIC</i> <i>Organic and Vegan Friendly</i>	\$15	\$65
2024	<i>Shadowfax Pinot Gris</i> <i>Macedon Ranges, VIC</i>	\$20	\$90
2023	<i>Even Keel Pinot Gris</i> <i>Mornington, VIC</i>		\$105
2021	<i>Alois Lageder Pinot Grigio</i> <i>Alto Adige DOC</i> <i>Italy</i>		\$110
2023	<i>Olivers Taranga Small Batch Fiano</i> <i>McLaren Vale, SA</i>		\$85
2021	<i>Gippsland Wine Co Fume Blanc</i> <i>Gippsland, VIC</i>	\$19	\$85

WHITE WINE

		GLS	BTLE
2022	Catalina Sounds ‘Sound of White’ Barrel Fermented Sauvignon Blanc <i>Marlborough, NZ</i>		\$90
2022	Cloudy Bay Sauvignon Blanc <i>Marlborough, NZ</i>		\$105
2023	Levantine Hill Estate, Sauvignon Blanc/ Semillion <i>Yarra Valley, VIC</i>		\$90
2023	Shaw & Smith M3 Chardonnay <i>Adelaide Hills, SA</i>		\$135
2022	Rising Chardonnay <i>Yarra Valley, VIC</i>	\$20	\$90
2022	10 minutes by Tractor 10x Chardonnay <i>Mornington Peninsula, VIC</i>	\$22	\$100
2022	Stonier Estate Chardonnay <i>Mornington Peninsula, VIC</i>	\$18	\$85
2018	Penfolds “Bin 311” <i>Piccadilly Valley, SA</i>		\$155
2018	Penfolds “Yattarna” <i>Australian blend</i>		\$400
2020	Louis Jadot Chablis <i>Burgundy, FR</i>		\$155

RED WINE

		<i>GLS</i>	<i>BTLE</i>
2022	<i>Red Claw Pinot Noir</i> <i>Mornington Peninsula, VIC</i>	\$19	\$85
2023	<i>Giant Steps SV Primavera Vineyard Pinot Noir</i> <i>Yarra Valley, VIC</i>		\$180
2023	<i>Lyons Will Estate Pinot Noir</i> <i>Macedon Ranges, VIC</i>	\$17	\$80
2023	<i>Aphelion Welkin Grenache</i> <i>McLaren Vale, SA</i>	\$16	\$70
2022	<i>Yangarra Old Vine Grenache</i> <i>McLaren Vale, SA</i>		\$110
2021	<i>Terrazas Reserva Malbec</i> <i>Mendoza, ARG</i>		\$85
2023	<i>Cullen Cabernet Sauvignon Merlot</i> <i>Margaret River, WA</i>	\$26	\$120
2022	<i>Amelia Park Range, Cabernet Merlot</i> <i>Margaret River, WA</i>		\$100
2018	<i>Hare's Chase Shiraz</i> <i>Barossa Valley, SA</i>	\$15	\$70
2020	<i>Red Claw Shiraz</i> <i>Heathcote, VIC</i>		\$75

RED WINE

		<i>GLS</i>	<i>BTLE</i>
2019	<i>Penfolds Bin 389 Cabernet Shiraz</i> <i>Barossa Valley, SA</i>		\$285
2019	<i>Penfolds Bin 798 Shiraz</i> <i>Barossa Valley, SA</i>		\$420
2023	<i>Henschke 'Henry's Seven' Shiraz</i> <i>Barossa Valley, SA</i>	\$20	\$90
2021	<i>Henschke 'Keyneton Euphonium'</i> <i>Barossa Valley, SA</i>		\$155
2022	<i>Aquilani Sangiovese IGT</i> <i>Puglia, ITA</i>	\$15	\$65
2022	<i>Fire Gully Cabernet Sauvignon Merlot</i> <i>Margaret River, WA</i>	\$18	\$80
2022	<i>Tar & Roses 'The Fog' Nebbiolo</i> <i>Heathcote, VIC</i>		\$125
2023	<i>Rochford Isabella Single Vineyard</i> <i>Cabernet Sauvignon</i> <i>Yarra Valley, VIC</i>		\$155

SIGNATURE COCKTAILS

Laneway Flare	\$27
<i>Jimmy Spiced Rum, Mr. Black, vanilla, coffee infused chai</i>	
Gardens by the Bay	\$24
<i>Penni Ave Lemon Myrtle and Kakadu Plum Vodka, matcha, coconut, ginger honey</i>	
Temple Street Smoke	\$27
<i>La Madre Mezcal, Aperol, Donin Genepy, lime, Sichuan pepper, red basil</i>	
Chronicle 502	\$27
<i>Olmecca Altos tequila, Cointreau, lime, agave, lactose, vegemite rim</i>	
Lanson Grove Martini (Everleigh)	\$28
<i>Archie Rose Straight Dry Gin, Carpano extra dry vermouth, mint, green chartreuse</i>	
Authors Aperitif (Everleigh)	\$28
<i>Archie Rose True Cut Vodka, Lustau Manzanilla, Carpano Bianco, Verjuice, Butterfly Pea, Grapefruit & Quandong, Aperol, Campari, Bergamot Extract, filtered water</i>	
1901 Negroni (Everleigh)	\$28
<i>Espolon Tequila Blanco, Campari, Marionette, Lustau Manzanilla, Hibiscus & Lemongrass, Verjuice, filtered water</i>	
Manuscript Manhattan (Everleigh)	\$28
<i>Archie Rose Straight Dry Gin, Carpano Extra Dry, Carpano Bianco, Green Chartreuse, Luxardo Maraschino, Green Mint, Verjuice, filtered water</i>	

CLASSICS COCKTAILS

Amaretto Sour	\$23
<i>Amaretto, lemon juice, simple syrup, wonderfoam</i>	
American	\$22
<i>Campari, sweet vermouth, soda</i>	
Aperol Spritz	\$22
<i>Aperol, sparkling wine, soda</i>	
Espresso Martini	\$23
<i>Vodka, Coffee, Kahlua, vanilla</i>	
Vodka & Gin Martini	\$23
<i>Vodka or gin, dry vermouth</i>	
White Negroni	\$24
<i>Italicus, gin, dry vermouth</i>	
Whisky Sour	\$23
<i>Whisky, lemon juice sugar</i>	
Old Fashion	\$22
<i>Whisky, sugar, angostura bitters</i>	
Sidecar	\$23
<i>Cognac, Cointreau, lemon juice, simple syrup</i>	
Margarita	\$23
<i>Tequila, triple sec, lime juice</i>	

MOCK TAILS

Espresso Martini		\$15
<i>Seedlip spice, coffee, vanilla syrup</i>		
Margarita		\$15
<i>Seedlip spice, lime juice, agave</i>		
Spice Spritz		\$15
<i>Seedlip spice, tonic</i>		

SPIRITS

Vodka

<i>Grey Goose</i>	<i>France</i>	\$16
<i>Penni Ave</i>	<i>Australia</i>	\$13
<i>Peni Ave Lemon Myrtle & Kakadu Plum</i>	<i>Australia</i>	\$14

Gin

<i>Patient Wolf Melb Dry</i>	<i>Australia</i>	\$14
<i>Gindu Billy Tea Gin</i>	<i>Australia</i>	\$17
<i>Bass & Flinders Maritime</i>	<i>Australia</i>	\$15

Rum

<i>Archie Rose White Cane</i>	<i>Australia</i>	\$13
<i>Jimmy Rum Spiced</i>	<i>Australia</i>	\$23
<i>Diplomatico Reserva Exclusiva</i>	<i>Venezuela</i>	\$20

Brandy / Cognac

<i>Martell Cognac</i>	<i>France</i>	\$14
<i>Bass & Flinders Noble Stranger</i>	<i>Australia</i>	\$16
<i>Ochre Fine Aged Brandy</i>	<i>Australia</i>	\$35

SPIRITS

Tequila & Mezcal

<i>Olmecca Altos Plato</i>	<i>Mexico</i>	\$13
<i>Don Julio Reposado</i>	<i>Mexico</i>	\$16
<i>Del Maguey Vida Mezcal</i>	<i>Mexico</i>	\$15

Whiskey

<i>Starward Double Grain</i>	<i>Australia</i>	\$13
<i>The Gospel Solera Rye Whiskey</i>	<i>Australia</i>	\$15
<i>Archie Rose Single Malt</i>	<i>Australia</i>	\$19
<i>Lark Classic Cask</i>	<i>Australia</i>	\$40
<i>Naked Malt</i>	<i>Scotland</i>	\$12
<i>Talisker Single Malt 10yo</i>	<i>Scotland</i>	\$18
<i>The Macallan 12yo Tripple Cask</i>	<i>Scotland</i>	\$25
<i>Angels Envy Bourbon</i>	<i>USA</i>	\$19
<i>Nikka Coffey Grain Whisky Hibiki</i>	<i>Japan</i>	\$25
<i>Harmony Whisky</i>	<i>Japan</i>	\$31

Aperitifs & Liqueurs

<i>Disaronno Amaretto</i>	<i>Italy</i>	\$10
<i>Amaro Montegrino Italian</i>	<i>Italy</i>	\$10
<i>Dolin Genepi Chamois</i>	<i>France</i>	\$13
<i>DOM Benedictine</i>	<i>France</i>	\$15
<i>Italicus Rosolio</i>	<i>Italy</i>	\$13
<i>Baileys</i>	<i>Ireland</i>	\$10

BEERS

Ale

<i>Little Creature Pale Ale 5.2%</i>	\$14
<i>Two Bays Brewing Co Session Ale (GF) 3.5%</i>	\$14
<i>Moon Dog Old Mate Pale Ale 5%</i>	\$14
<i>Brick Lane Bommie 5%</i>	\$14
<i>CBCO IPA 6.5%</i>	\$14

Lager

<i>Asahi Super Dry 5%</i>	\$12
<i>Great Northern 3.5%</i>	\$12
<i>Pure Blonde Ultra Low Carb 4.2%</i>	\$12
<i>Stomping Ground Laneway 4.7%</i>	\$12

Ginger Beer

<i>Matsos Alcoholic Ginger Beer 3.5%</i>	\$14
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Ciders

<i>Willie Smith Organic 5%</i>	\$12
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Non-alcoholic Beer

<i>Heaps Normal Quiet XPA</i>	\$12
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BEVERAGES

Juices	\$7
<i>Cranberry / Orange / Apple / Pineapple</i>	
Soft Drinks	\$6
<i>Coca-cola / Coke Zero / Lemon & lime Bitters / Lemonade / Tonic / Ginger Ale</i>	
Milkshakes	\$12
<i>Chocolate / Strawberry</i>	
Iced Chocolate	\$8
Water	
<i>San Pellegrino sparkling mineral water 1L</i>	\$9
<i>Aqua panna Still mineral water 1L</i>	\$9

