



**MUR
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BAR**

Murmur is a quaint, classic cocktail bar secretively hidden away down one of Melbourne's famous laneways. In what was once a coffee and spice warehouse, Murmur has been transformed into a cozy and relaxed environment whilst still maintaining much of its old school charm. Speaking of old charm... here at Murmur we endeavour to provide our customers with excellent cocktails, wine, beer and spirits, a laidback atmosphere in which to enjoy them, as well as good old fashioned service. Be sure to ask one of our friendly staff if you need help deciding which delicious beverage you're in the mood for tonight.

Thankyou to all who helped make our last cocktail list a great success. For your support we've kept a couple of the old favourites on our new list. Frankly, however, it's time to streamline. Sixty-odd cocktails was far too many to expect you all to read, and far, far too many for us to remember after our third beer. As usual, if you're after something that's not on the list, or feel like venturing into the unknown, ask one of the bartenders to make something up according to your taste.

Because we like sampling new beers and spirits, our shelves are constantly in flux. As such it's difficult to provide for all of them on our menu. If you walk in to see the staff grinning maniacally and generally acting more foolish than usual, congratulations: it's new beer and whiskey day! Feel free to enjoy it with us.

Oh and yes, we realise this is a long introduction, so if you got through it – well done you !!!!

Love,
The Gang from Murmur
(The Brotherhood of
the Big Yellow Bastard,
The Boys from Zuzu,
Seany and Abby)

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The ten you love.

1. Burnt Orange Rum Sour \$18

A real crowd pleaser, as well as a staff favourite. Caramelized orange wedges get muddled with aged rum or whiskey, caramel syrup, lemon juice and egg white.

2. Caramelo Colada \$18

Basically a Pina Colada with caramel and without cream. Our guilty pleasure.

3. Bitch Slap \$18

Say please and thankyou or you may get more than you bargained for. Orange, lime and lemon wedges are muddled with tequila, Tuaca, peach liqueur and a bird's eye chilli. Served in a tall glass topped with ginger beer. Comes in hot, medium or order something else.

4. Mexican Breakfast \$18

Had a bad experience with tequila? At Murrmur, we say when you fall off the horse, you get back on. Tromba tequila, Cointreau, blood orange marmalade, cinnamon syrup and lemon juice. Mexican Breakfast is the gentlest of ponies.

5. Papa Doble \$18

"Always do sober what you say you'd do drunk. That will teach you to keep your mouth shut" - Ernest Hemingway. Our tribute to a great drinker (apparently he could write too). White rum, maraschino liqueur, lime and pink grapefruit juice. Served in a paper bag... just how papa would have wanted it.

The other ten you love.

6.Zombie \$18

You must be "this tall" to enter. A particularly boozy combination of white rum, dark rum, in-between rum, passionfruit, pineapple juice, lemon and lime juices, bitters and brown sugar. A favourite, come over-garnish-hour. Mmmm brains.

7.Mesha \$18

Yes, it's sweet. Yes, it's fruity. And yes, it comes in a martini glass. Apple vodka, apple liqueur, raspberry puree, pineapple juice, cinnamon sugar syrup and lime.

8.Mitch Martini \$18

The ultimate fruit martini. Zubrowka bison grass vodka, french apple and peach liqueurs, passionfruit, apple and lemon juices.

9.Blueberry Bramble \$18

Gin, crème de mure, blueberry puree, lemon, sugar and crushed ice. Drink your gin, have a cry, then come back for more.

10.Honey and Vanilla Caipiroska \$18

Honey and vanilla vodkas mixed with lime, honey, vanilla sugar and crushed ice.

The ten new ones.

1. Huey Louis Drambuie \$18

Not quite the 'Power of Love', in fact not a reference to Huey Lewis at all. Gentleman Jack, Drambuie, cucumber, orange bitters and pineapple juice. Like its creator, not as sweet as it sounds.

2. 18th Century \$18

A twist on a 20th Century and one of our own creations. Dark rum, dark chocolate liqueur, lemon juice and Lillet Blanc. Richer than its big sister.

3. Valerie's Vacation \$18

Vanilla vodka, limoncello, lemon juice, caramel and vanilla sugar syrups, and egg white. You may know me as a lemon cheesecake martini.

4. Sarah's Twisted Gimlet \$18

Just like a lime icypole. Gin, lime marmalade and lime juice. A zingy, sexy thing.

5. Salt, Blood and Sand \$18

Talisker scotch whiskey, sweet vermouth, cherry liqueur and orange juice.



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The other ten new ones.

6. Orange and Passion Fruit Sour \$18

Passionfruit vodka, Aperol, passionfruit puree, lemon juice, sugar and egg white. If you've asked for a random cocktail here at Murrmur, you've probably had this.

7. Lemon and Ginger Mojito \$18

Rum, limoncello, mint, sugar and gingerbeer.

8. Fausto Lucien \$20

Mezcal, chilli, coriander, lime juice and a splash of agave syrup. Named after Ricardo's first born male child, because he taught us about mezcal and we love him for it..

9. Ginger Girl \$18

Gin, apple schnapps, lemon juice, sugar, mint, lemongrass and chilli. Topped up with ginger beer. Yes it was on the old menu, but apparently we were making it wrong the entire time. We like it better our way.

10. Tromba Cocktail \$18

Tromba tequila, agave syrup, lime juice and basil.
Remember: you saw it here first.

The five we love.

1. Dark and Stormy \$15
2. Manhattan \$20
3. Martini \$20
4. Old Fashioned \$20
5. Sazerac \$20

If you're after something that's not on the list, or feel like venturing into the unknown, ask one of the bartenders to make something up according to your taste. We like making them as much as you like drinking them. Or alternatively we know pretty much all of the classics.

LOVE,
Murmur

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