



maeve **fox**

After opening the doors in 2009, Maeve Fox have since offered quality cocktails, delicious food, great service and most importantly; personality. We have hosted thousands of milestones in our function space, and have continued to grow and develop with the industry and surroundings. In 2019, we celebrated our 10th birthday and we could not have done it without each and every one of you.

Whether you've been here once at 2am, or come in each and every Friday night; thank you.

Cheers to the the next 10 years! #maevefoxbar





WHAT WE'RE DRINKING

A rotating selection of beverages, focusing on our favourite spirits or ingredients of the month. They might be Maeve Fox's own recipe, or even an old classic - these drinks are just all round great drinks!

Southside

Beefeater Gin, lime, mint

22

SPECIALS

Members Discount

Whether you live locally, work locally or work in the hospitality industry. At Maeve Fox and our sister venues Katuk and The Blacksmith, you can sign up to be a member and get a 25% discount. In other words, every three drinks you buy, we give you one for free!

Like it or love it. See the bar staff for details.

Wednesday Drink Specials

Half price classic cocktails and \$5 basic spirits, all night long

Friday Happy Hour 5pm-9pm

Half price pots, pints & jugs

\$12 Modern Cocktails

\$5 House wine and bubbles

\$1 Dumplings

Hospo Sundays

Half price EVERYTHING. That's right, you read correctly.

*Please note bottles of wine and some rare limited edition spirits will be not discounted.

MODERN COCKTAILS

- Dharma & Diego** 22
Vida Mezcal, Licor 43, caramel and banana syrup, lemon juice, soda
- Thank Me Later** 20
Pancho Fierro Pisco, Midori, lime juice, sugar syrup, mint
- Sorry Mum** 22
Olmeca Reposado Tequila, Yellow Chartreuse, Amaro Montenegro, lime juice, sugar syrup, serrano spice bitters
- Tell No Tales** 24
Plantation Pineapple Rum, sugar syrup, black walnut bitters, orange bitters
*please note this cocktail contains nuts
- Down The Rabbit Hole** 22
Luxardo Lemoncello, Absolut Vodka, Cointreau, caramel biscuit syrup, raspberry, lime juice
- La Vie En Rose** 23
Olmeca Reposado Tequila, Aperol, raspberry, elderflower, lime juice, whites
- Smoke House** 22
Green Chartreuse, Beefeater Gin, lime juice, sugar syrup, rosemary





MODERN COCKTAILS

Red Rum Cooler 22

Havana Spiced Rum, Pimms, Shiraz, lime juice, ginger ale

Please Hold 23

Beefeater Gin, Apricot Brandy, Green Chartreuse, apple juice, lemon juice

Sazerac No. 7 24

Gentlemen Jack, Martell VS Cognac, sugar syrup, Peychaud's bitters, Absinthe spray

Flaming Fox 22

Absolut Vodka, Absolut Vanilla Vodka, Luxardo Lemoncello, Parfait Amour, passionfruit, apple guava

Apple Cinnamon Crumble 22

Butterscotch Schnapps, Jack Daniels Fire, fresh apple juice, lemon juice

Fox Ale 22

Jack Daniels Fire, Ballantines Scotch Whisky, lemon juice, sugar syrup, whites





SPRITZ MENU

Aperol Spritz	16
Aperol, Dal Zotto Prosecco, Soda	
Campari Spritz	16
Campari, Dal Zotto Prosecco, Soda	
Elderflower Spritz	18
Fiorente Elderflower, Dal Zotto Prosecco, Soda	
Pampelle Spritz	18
Pampelle, Dal Zotto Prosecco, Soda	
Gin Spritz	18
Botanist Gin, Dal Zotto Rose, Soda	
Limoncello Spritz	18
Villa Massa Limoncello, Dal Zotto Prosecco, Tonic	

MOCKTAILS

Eastside

Seedlip Grove, lime, sugar, mint

16

Eleven

Seedlip Spice, lemon, whites

16

Ginger Spice

Seedlip Spice, pineapple, honey, ginger, mint

16

Strawberry Basil Smash

Seedlip Spice, lime, strawberry, basil, soda

16



BEER & CIDER

Tap	Pot	Pint	Jug
Furphy	6.5	13	26
Heineken	7	14	28
James Squire Apple Cider	7	14	28
Panhead XPA	7	14	28

Packaged Beer

Bottle

Balter XPA	10
Corona	11
Hawthorn Pale Ale	10
Heineken 0	7
Heineken 3	8
Mornington Brewery Pale Ale	10
Peroni	11
Pirate Life IPA	11
Stone & Wood Pacific Ale	10
White Rabbit Dark Ale	10

Packaged Cider

Bottle

Somersby Pear Cider	10
---------------------	----

BOILERMAKERS

In our opinion, the best way to enjoy a drink. A boilermaker is just a fancy way to describe a beer with a shot of spirit, to be enjoyed however you please. We recommend sipping the spirit, then the beer, spirit, beer and so on. You get the picture.

Alice & The Monk 19.5

Green Chartreuse w/ White Rabbit Dark Ale

Blackbeard 23

Pantation Pineapple w/ Panhead XPA

Cap'n William Kid 22.5

Glenmorangie Whisky w/ Panhead XPA

Speedy Gonzales 21

Vida Mezcal w/ Corona

The Big V 21

Naked Grouse w/ Furphy



WHITE WINE

	Glass	Bottle
2018 Bay Of Stones Sauvignon Blanc South Eastern, SA	9	41
2018 Rockbare Riesling Clare Valley, SA	9.5	43
2017 Innocent Bystander Pinot Gris Yarra Valley, VIC	10	45
2018 Hoddles Creek Chardonnay Yarra Valley, VIC	11	50
2017 La Vis Simboli Pinot Grigio Trentino, Italy		50
2016 Louis Jadot Macon-Villages Grand Magnien Burgundy, France		58

RED WINE

2018 Bay Of Stones Shiraz South Eastern, SA	9	41
2017 Catalina Sounds Pinot Noir Marlborough, NZ	10	45
2014 Cape Mentelle 'Trinders' Cab Merlot Margaret River, WA	12.5	56
2016 Terrazas Reserva Malbec Mendoza, Argentina	12.5	56
2018 Fletcher 'The Minion' Nebbiolo Yarra Valley, VIC		50
2018 Giant Steps Pinot Noir Yarra Valley, VIC		60
2017 Heathcote Estate Shiraz Heathcote, VIC		85

PINK WINE

	Glass	Bottle
NV Innocent Bystander Moscato 275ml Yarra Valley, VIC		14
2019 Dal Zotto Rosé Whitfield, VIC	10	45
2018 Rameau d'Or Rosé Provence, France		55

SPARKLING WINE

NV Bay Of Stones Brut Barossa Valley, SA	9	41
2019 Dal Zotto Prosecco Whitfield, VIC	10	45
NV Chandon Brut Yarra Valley, VIC	11.5	52
NV Mumm Grand Cordon Reims, France		85
NV Veuve Clicquot Reims, France		115
2006 Moet & Chandon Grand Vintage Epernay, France		150
NV Moet & Chandon Brut Imp. Gold Magnum Epernay, France		175



BAR SNACKS

Available everyday

Jaffles

8

Spaghetti & Cheese (v)

Spaghetti, cheddar cheese

Chorizo

Chorizo, swiss, aioli

Chicken

Chicken, brie, caramelized onion

Aunty Em's Bolognese

Beef, tomato, garlic, onion, basil,
mint, red wine, bay leaf, parmesan

Croque Monsieur

Ham, Swiss cheese, dijon

Three Cheese (v)

Cheddar, Swiss, brie, truffle oil

It's Vegan Baby! (vg)

Pumpkin, pesto, jalapeno, vegan cheese

Meats & Cheeses

Peter Bouchier spicy meatballs

11

Four meatballs (45g each) served with a homestyle
tomato sauce and Mario Fongo tongue biscuits

Cheese Board

29

Three rotating cheeses, Manuka honey pot,
prune & walnut slice, and seasonal fruit & nuts.

*Served with an assortment of Mary's Gone Crackers Original
(Vegan) (non-gmo) (gf), Mario Fongo tongue biscuits, Mario
Fongo grissini and Valley Seed fig & olive crisps*

FROM THE KITCHEN

Available Friday & Saturday

Dumplings (5 per serving - one type per serve)	9
Vegetarian (vg)	
Pork	
Roast Duck	
Prawn & Chive	
Wagyu beef dumplings (4 per serving)	9
Vegetarian spring rolls (5 per serving) (v)	9
Polenta dusted calamari served with wasabi mayo (gf)	9
Homemade mushroom arancini (5 per serving) (v)	9
Nachos with beef, salsa, guacamole and sour cream (veg. option)	9
Southern fried chicken served with chipotle mayo	9
Shoestring fries with sweet chilli mayo (v) (gf)	6
Loaded fries with caramelized onion & trio of cheese (v)	9
Loaded fries with smoky BBQ sauce & bacon bits	9

