

SIMPSON'S

*Wendell's
Tavern*

COCKTAILS

— Cocktails —

16.00

Mixed drinks inspired by the life & times
of Dame Nellie Melba

PEACH MELBA SLING

**barsol quebranta pisco, peach schnaps,
wild raspberry, lime, cream soda**

This Nellie's Tavern signature drink is a vibrant twist on the classic Singapore Sling, inspired by Escoffier's iconic Peach Melba dessert. Juicy peach and tart raspberry meet bright lime and effervescent cream soda for a refreshing, indulgent serve

BURNLEY STREET PUNCH

**tapatio reposado tequila, honey, ginger, lemon,
mango lassi, lapsang souchong mezcal**

A bold, smoky punch honouring Dame Nellie Melba's Melbourne roots. Mezcal and lapsang souchong bring depth, balanced by mango lassi's creamy sweetness and a whisper of ginger heat

LUCIA DI LAMMERMOOR

**talisker storm, cocchi dopo teatro,
campari, dark chocolate**

A brooding boulevardier variation with a dramatic edge. Talisker's maritime smoke and Cocchi's amaro vermouth evoke the intensity of Melba's Covent Garden debut- dark chocolate adds a final flourish. A perfect "dopo teatro"

JUNE 1889

**herradura plata tequila, pineapple cordial,
coconut, amontillado sherry, champagne**

A sparkling celebration of Melba's triumphant return to London. Champagne lifts tropical notes of pineapple and coconut, while tequila and amontillado sherry provide a savoury backbone



THE DUKE OF ORLÉANS

**elijah craig bourbon, la vieille noix, oloroso sherry,
asterley bros amaro, walnut bitters**

A Sultry variation on the New Orleans classic Vieux Carré, where the seamless interplay of dry sherry and black walnut create a memorable twist. A homage to Melba's scandalous affair with Prince Philippe, Duke of Orléans, that sent him on a two-year self-imposed exile

GIMLET OF THREE Z'S

**portobello road gin, coconut & makrut lime
leaf cordial, green chilli, fresh lime**

Dame Nellie once quipped that Peter Dawson's Adelaide was the "City of Three P's - Parsons, Pubs, and Prostitutes." This lively concoction follows suit: bright, brash, and bursting with zing, zip, and zest

MELODIES AND MEMORIES

**no.3 gin, belvedere vodka, tempus fugit kina l'aero
d'or, sauternes, green apple**

Inspired by Melba's memoir, this is a riff on the most literary of cocktails, the Vesper Martini, taken from Ian Fleming's *Casino Royale*. Complex and aromatic, with sauternes for a golden, honeyed note

FAREWELL WITHOUT BITTERNESS

**santa teresa 1796 rum, sesame honey,
sherry, pear eau de vie**

A contemplative nightcap for long goodbyes, or in the Words of Mimì in *La bohème*: "Addio, senza rancor". Melba is well remembered in Australia for her seemingly endless series of "farewell" appearances with the Australian expression "more farewells than Dame Nellie Melba"

— Tavern Highballs —

14.00

SCOTCH & SODA

BB&R 12yr speyside sherry cask, soda water,
mandarin and chocolate bitters

GOOSEBERRY & LIME

don fulano blanco tequila, clarified lime,
manzanilla, gooseberry and lime cordial,
wild gooseberry soda

COCONUT & PEAR

portobello road gin, oloroso sherry, champagne
& pear cordial, coconut, soda



— Martinis —

8.00 / 16.00

SIMPSON'S GIN MARTINI

no.3 gin, sacred dry vermouth, sherry rinse,
olive or lemon twist

MARTINI SOFIA

belvedere vodka, sofia rose vermouth, lemon zest

TURF CLUB

sipsmith VJOP, dry vermouth, maraschino,
orange bitters, dash of absinthe

— Zero-Proof Cocktails —

10.50

GRAPEFRUIT & TONIC

pentire seaward, giffard grapefruit,
seasn light bitters, tonic

GINGER & HONEY

everleaf forest, fiery ginger honey, ginger ale

ALMOND & BITTER

pentire seaward, lyre's italian spritz,
orgeat, lime juice

Wines by the Glass

Full wine list available upon request

CHAMPAGNE & SPARKLING

	<i>125ml glass</i>	<i>bottle</i>
Herbert Hall Brut 2022, Kent, England,	18.50	87.00
Billecart Salmon Brut Réserve NV, Champagne	20.00	95.00
Pol Roger Winston Churchill 2015, Champagne	55.00	265.00
	<i>half bottle (37.5cl)</i>	
Billecart-Salmon Brut Rosé NV		75.00

WHITE

	<i>175ml glass</i>	<i>bottle</i>
Picpoul de Pinet 2023, Chateau de la Mirande Languedoc, France	11.50	46.00
Riesling Trocken 2024, Weingut Huff, Rheinhessen	13.75	55.00
Bourgogne Chardonnay 2022, Domaine Deux Roches	15.25	61.00
Sancerre 2024, Domaine Raimbault, Loire	17.50	70.00
Chablis 2023, Domaine Courtault Michelet, Yonne	18.50	74.00

RED

	<i>175ml glass</i>	<i>bottle</i>
Corbieres Tradition 2023, Château Fontareche, Languedoc, France	11.50	46.00
Château Picherie 2022, Montagne Saint Emilion, Bordeaux	14.50	58.00
Julienas 2023, Domaine Boischamp, Beaujolais	15.50	62.00
Bourgogne Rouge Cote d'Or 2021, Domaine Jean Guiton	18.00	72.00
Reserve de Château Leoville Barton 2019, Saint Julien	23.75	95.00

ROSÉ

	<i>175ml glass</i>	<i>bottle</i>
M by Saint-Maur Côtes de Provence Rosé 2024, Château Saint-Maur	18.00	72.00
Clos Mireille Côtes de Provence Rosé 2024, Domaine Ott		95.00

== Beer & Cyder ==

Meteor Pilsner , Alsace, 5.0% 330ml	6.50
Hogs Back Traditional English Ale , Surrey, 4.2% 500ml	7.50
The Kernel Export India Porter , Bermondsey, London, 6.0% 330ml	7.50
Mondo Dennis Hopp'r IPA , Battersea, London, 5.3% 330ml	6.50
Harviestoun Ola Dubh 12 Barrel Aged Stout , Scotland, 8.0% 330ml	8.00
The Newt Orchard Amble Cyder , Somerset, 5.5% 375ml	7.50

== Snacks ==

Croquettes	5.25
Lancashire cheese puffs	5.50
Bar Nuts	6.25
Smoked salmon oatcakes	7.50
Sausage rolls	7.75

== Spirits ==

All served in 50ml measures -
25ml measures are available on request

VODKA

Portobello Road Winter Wheat	12.00
Chopin Potato	13.00
Broken Clock	13.00
Vault Chalk & Rain	13.00
Belvedere	14.00
Konik's Tail	14.00



GIN

Portobello Road No. 171 London Dry	12.00
Cambridge Dry	13.00
No. 3	13.00
Sipsmith London Dry	13.00
Tarquin's Cornish Dry	13.00
Fifty Pounds	13.00
Eight Lands Speyside Gin	14.00
Hepple	14.00
The Botanist	14.00

== Spirits ==

All served in 50ml measures -
25ml measures are available on request

AGAVE SPIRITS

Tequila

Tapatio Blanco	12.00
Herradura Blanco	14.00
Don Fulano Blanco	15.00
Fortaleza Reposado	16.00
Herradura Anejo	17.00
Casadragones Blanco	22.00
Don Julio 1942	50.00

Mezcal

Los Siete Misterios Doba-Yej	14.00
Alipus San Andres	16.00



RUM

Chairman's Reserve White Rum	12.00
East London Liquor Co. White Rum	12.00
Santa Teresa 1796	16.00
Mount Gay XO	17.00
Hambden Estate Pure 8yr	18.00
Rhum IM 12yr	20.00
Appleton 15yr	22.00
Ron Zacapa Centenario XO	25.00

== Spirits ==

All served in 50ml measures -
25ml measures are available on request

BRANDY

Cognac

AE Dor Selection VS	14.00
Hine Rare VSOP	16.00
Camus XO Borderies	42.00
Paul Giraud Très Rare 40yr	49.00
Hennessy Paradis	160.00

Armagnac

Castarède VSOP	13.00
Château de Lacquy XO 17yr	24.00
Château de Léberon Solera 2001	25.00

Calvados

Château du Breuil VSOP	12.00
Morin XO Pays d'AUGE 20yr	22.00

Eau De Vie

Louis Roque Poire William	12.00
Nusbaumer Framboise Sauvage	22.00

Pisco

BarSol Quebranta	12.00
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== Spirits ==

All served in 50ml measures -
25ml measures are available on request

WHISKIES

Scotch Whisky

Blended

Johnnie Walker Black Label 12.00

Johnnie Walker Blue Label 40.00

Speyside

BB&R Sherry Cask 12yr 14.00

Balvenie Caribbean Cask 14yr 17.00

Glenfarclas 105 18.00

Macallan 12yr 19.00

Glenfarclas 1999 25yr
'The Last of The Millennium' 75.00

Highlands

Glendronach 15yr 19.00

Oban Distiller's Edition 20.00

Lowlands

Glenkinchie 12 yr 14.00

Islands

Talisker Storm 15.00

Islay

Kilchoman Sanaig 15.00

Ardbeg Uigeadail 19.00

Lagavulin 16yr 20.00

Bunnahabhain 18yr 28.00

Campbeltown

Springbank 15yr 20.00

== Spirits ==

All served in 50ml measures -
25ml measures are available on request

WHISKIES

English Whisky

East London Liquor Co. Blended Whisky	14.00
The Lakes - Whisky Maker's Reserve No.7	20.00

Irish Whiskey

Bushmills Black Bush	13.00
Green Spot Bordeaux Cask	16.00
Redbreast 12yr Cask Strength	22.00

Japanese Whisky

Nikka From The Barrel	16.00
Yamazaki Distiller's Reserve	19.00
Hakushu Distiller's Reserve	19.00

American Whiskey

Bourbon

Woodford Reserve	13.00
Maker's Mark	13.00
Elijah Craig Small Batch	13.00
Blanton's Original	25.00
Stagg Batch 25A	28.00

Rye

Rittenhouse	13.00
High West Double Rye	14.00
Michter's Rye	16.00

Blended

High West Campfire	18.00
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