



[THE BOND LOUNGE BAR/BOND MARTINI]

Melbourne Supper Club Bar

Many newcomers – and, for that matter, oldcomers – to the Supper Club are surprised to learn that the bar is not yet 10 years old. That's right folks, the overstuffed couches, oils, old-school waiters and atmosphere are all artful illusion. The venue is none the worse for the fact, and there's no hint of artifice in the wine list. The weighty, award-winning volume offers an extensive selection of local and international heroes, as well as much to interest more experienced drinkers. The space has style to burn, yet is also a favourite haunt for the 4am-and-beyond crowd, for whom an early morning toasted sandwich by the arch window overlooking Parliament House is the mark of a good night.

Address: 161 Spring Street, Melbourne, phone (03) 9654 6300.
Hrs: Sun-Mon 8pm-4am; Tues Thurs 5pm-4am; Fri 5pm-6am; Sat 8pm-6am **Must try:** Botanical, Espresso Martini

Double Happiness Bar

Named after a traditional Chinese wedding blessing, Double Happiness continues the Chinese theme throughout its cosy interior. The drinks list resembles *Quotations from Chairman Mao Tse-Tung*, walls are adorned with propaganda posters and bar snacks include homemade dumplings. Cocktails are based around historical events during Mao's rule and include the Gang of Four, The Red Guard, the Imperial King, the Long March, and the Dictatorship of the Proletariat (smoked paprika and fennel-infused vodka, tomato juice and spices).

Address: 21 Liverpool Street, Melbourne, phone (03) 9650 4488.
Hrs: Sun-Wed 5pm-1am; Thurs-Sat 5pm-3am. **Must try:** Lychee Martini, Big Beard Wang
Food: Asian bar snacks, including homemade steamed dumplings

The Gin Palace

Yes, they serve other things, but it's gin they take most seriously at this otherwise unserious downstairs den of louche luxury. Find a beaded booth, bed down on a mismatched vintage lounge or pull up a stool to examine the martini menu – a document imbued with the same combination of wry humour and appreciation for the *Esquire* age of cufflinked conviviality permeating the rest of the bar. Try the Martini That Won the 1953 Chicago Martini Contest (accented with Cointreau and anchovy-stuffed olives) or, more esoteric still, the Martini From Luis Buñuel's *My Last Sigh* – a concoction prepared with ingredients and equipment that has been frozen for a minimum of two days.

Address: 190 Little Collins Street, Melbourne (entry via Russell Place), phone (03) 9654 0533. **Hrs:** 4pm-3am seven days. **Must try:** 1951 Martini, Negroni **Food:** Bar menu

[THE GIN PALACE]

