Chronicle

• 502 BAR & DINING •


1901

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.

Marinated Cerignola Olives (VG, GF) ***$12***
Citrus, house spice blend

Freshly Shucked Oysters, Mignonette (GF) (A) ***$36/ 60***
Half dozen/ dozen

Rosemary Focaccia (2pcs) ***$12***
Garlic Chimichurri

Truffle Pecorino Arancini (3pcs) ***$19***
Wild mushroom, truffle, aged pecorino, smoked garlic aioli

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Seared Scallops, Saffron and Nduja (A) ***$28***
Pan-seared scallops, cauliflower purée, nduja butter

Signature Wagyu Beef Sliders (2pcs) ***$22***
Classic Red Leicester cheese sauce

Roasted Carnival Pumpkin (VG) ***$24***
Roasted pumpkin, Shio Koji tofu cream, herb oil, crispy sage, walnut crumble

Salvation Army Soup ***$21***
Seasonal market vegetable & chicken soup, rosemary focaccia
100% of the proceeds donated to The Salvation Army

Garden Pea and Mint Soup (VGO, GFO) ***$22***
Crème fraîche, mint oil, crispy shallots

Caesar Salad (GFO) (I) ***$29***
Baby cos lettuce, crostini, aged cheese, anchovies, soft-boiled egg, bacon, Caesar dressing
Add chicken $8

Wagyu Beef Burger/ ***$38***
Hazeldene Free-Range Chicken Burger
Bacon, cheddar, pickles, buttermilk bun, rustic chips
Add egg $3

Fettuccine Bolognese ***$39***
Slowly braised Bolognese, aged cheese

Mt Leura Lamb Rack (GF) ***$52***
Mt Leura lamb rack, seasonal greens, mint jus

Southern Ranges Porterhouse 300g (GF) ***$58***
Broccolini, wholegrain mustard
Choice of mushroom or green peppercorn jus

Market Fish, Peach and Lemongrass (GF) (A) ***MP***
Pan seared, peach and lemongrass purée, ratatouille

Hazeldene Free-Range Chicken Breast (GF) ***$46***
Sous vide chicken breast, carrot purée, seasonal greens, thyme jus

Wild Mushroom Gnocchi (VGO) ***$39***
Wild mushrooms, seasonal greens, carrot, zucchini, black garlic, thyme, Parmesan cream

Mashed Potatoes (GF) **$12**

Seasonal Vegetables (VGO, GF) **$15**
Locally sourced vegetables, herb butter

Farm Leaf Salad (VG, GF) **$12**
Yuzu dressing

Rustic Chips (V) **$15**
Truffle aioli

CHILDREN'S MENU

Cheesy Pasta **$18**
Creamy cheese sauce over soft pasta

Crispy Chicken Tenders & Rustic Chips **$16**
Tomato sauce

Mini Burger & Rustic Chips **$20**
Beef or chicken, cheddar cheese, tomato sauce

Fish & Rustic Chips (M) **$18**
Lightly battered fish, tomato sauce

Ice Cream Sundae **$14**
Vanilla ice cream with chocolate or caramel sauce

Please note prices, ingredients and menu items are subject to seasonal changes. An additional surcharge of 10% is applied on Sundays & 15% on public holidays. A 10% gratuity is applied to groups of 8 or more. Bills may be split up to 5 ways. Please advise us of any allergies and other dietary requirements. While every care is taken to avoid cross contamination, we cannot guarantee our dishes are completely free from allergens.

VG = Vegan, VGO = Vegan Option Available, V = Vegetarian, GF = Gluten Free, GFO = Gluten Free Option Available | A = Australian, I = Imported, M = Mixed Origin

DESSERTS

Mango Bloom — ***$22***
Mango sorbet, kuih rose, passionfruit, lime coconut cream, fresh tropical fruit

Warm Apple Crumble — ***$21***
Cinnamon oat streusel, sea salt caramel ice cream

Dark Chocolate Raspberry Fondant — ***$21***
Vanilla bean ice cream

Selection of Victorian Cheeses — ***$22/ 38***
Choice of two or four (30g each)
Condiments, crackers

Affogato — ***$12***
Vanilla bean ice cream, a shot of hot espresso
Add a shot of:
Baileys $10
Kahlúa $13
Mr Black Coffee Liqueur $13

DESSERT WINE

Narkoojee Late Harvest Viognier 2019 — ***$22***
Gippsland, VIC

De Bortoli Noble One Botrytis 2022 — ***$22***
Riverina, NSW

Please scan the QR code to view detailed allergen information:

CHAMPAGNE & SPARKLING

	GLS	BTL
Astoria Butterfly Extra Dry Prosecco DOC NV *Veneto, Italy*		***$75***
Howard Vineyard Sparkling Chardonnay Pinot Noir NV *Adelaide Hills, SA*		***$85***
Bird in Hand Tasmanian Sparkling 2026 *Tamar Valley, TAS*	***$18***	***$90***
Vigna "Sancol" Prosecco DOC Brut NV *Valdobbiadene, Italy*		***$90***
Clover Hill Pyrenees Cuvée NV *Pyrenees, VIC*		***$95***
Yabby Lake Single Vineyard Cuvée Nina 2020 *Mornington Peninsula, VIC*		***$100***
Delamere Sparkling Rosé NV *Pipers Brook, TAS*		***$110***
Penfolds Champagne Cuvée Brut NV CORAVIN *Champagne, France*	***$32***	***$160***
Taittinger Champagne Brut Prestige NV *Reims, France*		***$175***
Laurent Perrier La Cuvée Champagne NV CORAVIN *Champagne, France*	***$35***	***$175***

CHAMPAGNE & SPARKLING

	GLS	BTL
Louis Roederer Collection 246 NV  *Champagne, France*	***$37***	***$185***
Laurent Perrier Brut Millésime Champagne 2015 *Champagne, France*		***$220***
Laurent Perrier Brut Rosé NV *Champagne, France*		***$350***
Dom Pérignon Champagne 2013 *Champagne, France*		***$700***
Louis Roederer Cristal Brut 2016 *Champagne, France*		***$995***

Wine vintages are subject to supplier availability and may vary. Where substitutions are necessary, we will ensure that wines of comparable quality and style are offered.

WHITE WINE

	GLS	BTL
Fresh & Light		
Mahi Sauvignon Blanc 2023 *Marlborough, NZ*		***$80***
Stargazer Riesling 2023 *Coal River, TAS*		***$80***
Henschke Peggy's Hill Riesling 2024 *Eden Valley, SA*		***$80***
Even Keel Pinot Gris 2023 *Mornington Peninsula, VIC*		***$80***
Pizzini Pavona Pinot Grigio 2022 *King Valley, VIC*		***$85***
Long Story Short 26 Maples Pinot Gris 2025 *Mornington Peninsula, VIC*	***$18***	***$90***
Te Mata Estate Vineyards Sauvignon Blanc 2024 *Hawke's Bay, NZ*	***$18***	***$90***
Leeuwin Estate Art Series Riesling 2025 *Margaret River, WA*	***$19***	***$95***
Sa Raja Kintari Vermentino Superiore 2025 *Sardinia, Italy*		***$105***

WHITE WINE

	GLS	BTL
Soft & Balanced		
Gippsland Wine Co Fumé Blanc 2021 *Gippsland, VIC*		***$75***
Oliver's Taranga Small Batch Fiano 2023 *McLaren Vale, SA*		***$80***
Gippsland Wine Co Viognier 2021 *Gippsland, VIC*		***$90***
St Michael Eppan Fall Wind Chardonnay 2025 *Alto Adige, Italy*		***$95***
San Salvatore Trentenare Fiano 2024 *Paestum, Italy*		***$145***
Louis Jadot Chablis 2022 *Burgundy, France*		***$145***
Inama Foscarino Soave Classico 2023 *Veneto, Italy*		***$155***
Domaine Oudin Chablis 2023 CORAVIN *Burgundy, France*	***$35***	***$175***

WHITE WINE

	GLS	BTL
Rich & Full-Bodied		
Stonier Estate Chardonnay 2022 *Mornington Peninsula, VIC*		***$85***
Jones Road Chardonnay 2022 *Mornington Peninsula, VIC*		***$105***
Long Story Short 26 Maples Chardonnay 2024 *Mornington Peninsula, VIC*	***$22***	***$110***
Penfolds Bin 311 Chardonnay 2020 CORAVIN *Piccadilly Valley, SA*	***$30***	***$150***
Southern Light Ghostgum Chardonnay 2024 *Mornington Peninsula, VIC*		***$160***
Penfolds "Yattarna" Chardonnay 2018 *Australian blend*		***$395***

ROSÉ

Port Phillip Estate Salasso Rosé 2024 *Mornington Peninsula, VIC*		***$85***
Bird in Hand Rosé 2026 *Adelaide Hills, SA*	***$19***	***$95***
AIX Maison Saint Aix Rosé 2022 *Provence, France*		***$95***

RED WINE

	GLS	BTL

Light & Silky

St Michael Eppan Blauburgunder Pinot Nero 2024 *Alto Adige, Italy*		***$85***
Paringa Estate Coronella Pinot Noir 2024 *Mornington Peninsula, VIC*		***$85***
Long Story Short 26 Maples Pinot Noir 2024 *Mornington Peninsula, VIC*	***$19***	***$95***
Coeur des Sages Beaujolais Villages Gamay 2023 *Beaujolais, France*	***$19***	***$95***
Long Story Short Single Vineyard Pinot Noir 2021 *Mornington Peninsula, VIC*		***$135***
Giant Steps SV Primavera Pinot Noir 2023 *Yarra Valley, VIC*		***$155***
Yabby Lake Single Vineyard Pinot Noir 2025 *Mornington Peninsula, VIC*		***$160***

Smooth & Structured

Aquilani Sangiovese IGT 2024 *Puglia, Italy*		***$80***
Rochford Estate Cabernet Franc 2023 *Yarra Valley, VIC*		***$85***

RED WINE

	GLS	BTL
Fire Gully Cabernet Sauvignon Merlot 2022 *Margaret River, WA*		***$80***
Borgo Salcetino Chianti Classico 2022 *Tuscany, Italy*		***$85***
Cascina Chicco Langhe Nebbiolo 2024 *Piedmont, Italy*		***$90***
Medhurst Estate Syrah 2023 *Heathcote, VIC*		***$90***
Yangarra Old Vine Grenache 2022 *McLaren Vale, SA*		***$95***
Henschke Henry's Seven Shiraz 2023 *Barossa Valley, SA*		***$95***
Tar & Roses "The Fog" Nebbiolo 2024 *Heathcote, VIC*		***$120***
Cullen Cabernet Sauvignon Merlot 2024 *Margaret River, WA*		***$120***
Donnafugata Sul Vulcano Etna Rosso 2021 *Sicily, Italy*		***$125***
Altesino Rosso di Montalcino 2023 *Tuscany, Italy*		***$125***

RED WINE

	GLS	BTL
Giovanni Rosso Langhe Nebbiolo 2024 *Piedmont, Italy*		***$145***
Buscemi Tartaraci Rosso 2019 *Sicily, Italy*	***$30***	***$155***

Rich & Bold

Red Claw Shiraz 2021 *Heathcote, VIC*		***$80***
Hare's Chase The Springer Shiraz 2021 *Barossa Valley, SA*	***$19***	***$95***
Heathcote Shiraz Pressings 2022 *Heathcote, VIC*		***$130***
Hickinbotham Trueman Cabernet Sauvignon 2016 *McLaren Vale, SA*		***$135***
Isabella's Cabernet Sauvignon 2021 *Yarra Valley, VIC*		***$150***
Henschke Keyneton Euphonium 2021 *Barossa Valley, SA*		***$155***

RED WINE

	GLS	BTL
BenMarco Sin Límites Valle de Pedernal 2021 *Mendoza, Argentina*		***$155***
Tomfoolery Black & Blue Shiraz 2023 *Barossa Valley, SA*		***$160***
Marchesi di Barolo Tradizione 2021 *Piedmont, Italy*		***$165***
Poliziano Vino Nobile di Montepulciano 2022 *Tuscany, Italy*		***$175***
Tar & Roses Local Hero Barolo 2019 CORAVIN *Piedmont, Italy*	***$35***	***$175***
Yangarra Ironheart Shiraz 2020 CORAVIN *McLaren Vale, SA*	***$38***	***$190***
Henschke Mount Edelstone Shiraz 2021 *Eden Valley, SA*		***$525***

SIGNATURE COCKTAILS

Velvet Reserve — ***$28***
Vodka, Frangelico, thick cream, coffee, chocolate sauce, vanilla

Parliament Palms — ***$28***
Tequila, Aperol, cucumber, mint leaves, agave, lime juice

Golden Hour — ***$28***
Gin, Amaro, sherry, lime juice, honey syrup

MOCKTAILS

Let our team craft a bespoke mocktail just for you — ***$15***

CLASSIC COCKTAILS

Campari Spritz **$22**
Campari, Prosecco, soda

Amaretto Sour **$26**
Amaretto, lemon juice, simple syrup, Wonderfoam

Americano **$24**
Campari, sweet vermouth, soda

Espresso Martini **$25**
Vodka, coffee, Kahlúa, vanilla

White Negroni **$25**
Italicus, Lillet Blanc, gin, rosemary

Whisky Sour **$26**
Whisky, lemon juice, simple syrup

Charlie Chaplin **$25**
Sloe gin, apricot liqueur, lime juice

Margarita **$24**
Tequila, triple sec, lime juice

Spicy Margarita **$25**
Tequila, triple sec, lime juice, Tabasco, jalapeño

Classic Martini **$25**
Choice of vodka or gin
Wet, dry, very dry or Churchill
Garnish: olive, lemon, lime, cucumber or cocktail onion
Served up or on ice

SPIRITS

Whisky & Whiskey

Jameson Irish Whiskey	***$15***
Bulleit Bourbon	***$15***
Naked Blended Malt	***$16***
The Gospel Solera Rye	***$17***
Starward Two-fold Double Grain	***$16***
Angel's Envy Bourbon	***$19***
Johnnie Walker Green Label	***$20***
Talisker 10 Year Old	***$22***
Talisker Skye	***$22***
Talisker Storm	***$22***
Nikka Coffey Grain	***$25***
The Macallan 12 Year Old Double Cask	***$28***
Lagavulin 16 Year Old Islay Malt	***$32***
Hibiki Harmony	***$35***
Glenfiddich 18 Year Old Ancient Reserve	***$38***
Lark Classic Cask	***$38***
The Glenlivet 18 Year Old	***$38***
Yamazaki 12 Year Old	***$48***

SPIRITS

Gin

Bombay Sapphire	***$15***
Roku	***$16***
Tanqueray Gin	***$16***
Patient Wolf Melbourne Dry	***$16***
Hendrick's Another Gin	***$18***
Hendrick's Gin	***$16***
Four Pillars Fresh Yuzu	***$16***
Four Pillars Rare Dry	***$16***
Four Pillars Bloody Shiraz	***$16***
Hayman's Sloe Gin	***$18***
Gindu Australian Dry	***$19***
Gindu Coastal	***$19***
Tanqueray No. Ten	***$23***

Vodka

Penni Ave Vodka	***$15***
Penni Ave Lemon Myrtle & Kakadu Plum	***$16***
Grey Goose	***$17***

SPIRITS

Tequila & Mezcal

Olmeca Altos Plata	***$16***
Don Julio Blanco	***$18***
Don Julio Reposado	***$19***
Madre Mezcal Espadín	***$24***
Don Julio 1942	***$40***

Rum

Havana Club Añejo 3 Años	***$16***
JimmyRum Spiced	***$17***
Diplomático Reserva Exclusiva	***$23***

Cognac, Brandy & Liqueurs

Amaro Montenegro	***$12***
Disaronno	***$12***
Midori	***$13***
Campari	***$15***
DOM Bénédictine	***$15***
Frangelico	***$15***
Kahlúa	***$15***
Licor 43	***$15***
St-Germain Elderflower	***$15***
Martell VS	***$17***
Green Chartreuse	***$19***
Martell XO	***$55***

BEERS

Ale

Pleasure Kruze Hazy Pale Ale 4.8%	***$14***
Locale Pacific Ale 3.5%	***$14***
Reginald IPA 6.2%	***$14***

Lager

Cerveza Crisp Lager 4.4%	***$13***
Asahi Super Dry 5%	***$13***

Ginger Beer

Blackman's Ginger Beer 4%	***$14***

Ciders

Bertie Apple Cider 4.6%	***$13***

Non-alcoholic Beer

Blackman's Zero Lager	***$12***

BEVERAGES

Juices

Cranberry / Orange / Apple / Pineapple ***$7***

Soft Drinks ***$6***

Coca-Cola / Coke Zero / Lemon Lime Bitters /
Lemonade / Tonic / Ginger Ale

Milkshakes ***$12***

Chocolate / Strawberry / Vanilla / Caramel / Lime

Hot Chocolate ***$7***

Iced Chocolate ***$8***

BARISTA COFFEES

Black Coffee	***$5***
White Coffee	***$6***
Iced Coffee/ Mocha	***$8***
Chai Latte	***$7***
Matcha Latte	***$8.5***
Iced Matcha Latte	***$9.5***
Iced Strawberry Matcha Latte	***$12***

Size: Large +$1

Alternative milk: +$0.5

Decaf option available upon request

TEA BY T2

English Breakfast	***$8***
French Earl Grey	***$8***
Just Chamomile	***$8***
China Jasmine	***$8***
Peppermint	***$8***
Lemongrass and Ginger	***$8***