

Chronicle

• 502 BAR & DINING •



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.

<i>Marinated Cerignola Olives (VG, GF)</i>	\$12
<i>Freshly Shucked Oysters (2pcs) (GF)</i>	\$12
<i>Half a dozen / A dozen</i>	\$30 / 55
<i>lemon and mignonette</i>	
<i>Rosemary Focaccia</i>	\$12
<i>garlic and herb dipping oil</i>	
<i>Leek and Gruyère Croquettes (2pcs) (V)</i>	\$14
<i>with caramelized pear</i>	
<i>Heirloom Tomatoes, Green Beans, Snow Peas</i>	\$22
<i>with Bunya Nut Gazpacho and croutons</i>	
	
<i>Wild Mushroom Velouté (VG)</i>	\$24
<i>infused with coconut crème, truffle croutons</i>	
<i>Caesar Salad (GFO)</i>	\$24
<i>baby cos gem, crostini, aged cheese, anchovies, soft egg, crispy bacon, Caesar dressing</i>	
<i>Add Chicken \$6</i>	
<i>Wagyu Darling Downs Beef Burger/ Hazeldene Free Range Chicken Burger</i>	\$34
<i>crispy bacon, cheddar cheese, tomato, baby cos gem, caramelized onion, buttermilk bun, rustic chips with chipotle aioli</i>	
<i>Handmade Fettuccine Bolognese</i>	\$34
<i>gourmet aged cheese</i>	

<i>Mushroom Medley Risotto (V, GF)</i>	\$34
<i>Parmigiano Reggiano</i>	
<i>Victorian Cauliflower Steak (VG, GF)</i>	\$32
<i>romesco sauce, cashew crumble, sautéed spinach</i>	
<i>Garlic Tiger Prawns (GFO)</i>	\$38
<i>lemongrass and miso rice</i>	
<i>Huon Salmon (GF)</i>	\$42
<i>smoked beetroot, kohlrabi rémoulade, horseradish cream</i>	
<i>Duo of Hazeldene Free Range Chicken (GFO)</i>	\$42
<i>sous vide chicken breast, chicken roulade, butter poached carrot and asparagus, braised Puy lentils, jus gras</i>	
<i>Mt. Leura Lamb Rack (GF)</i>	\$44
<i>creamy mash, grilled asparagus, mint jus</i>	
<i>Northern Valley Porterhouse 300g (GF)</i>	\$48
<i>fondant potato, broccolini, café de Paris, peppercorn jus</i>	
	
<i>Farm Leaf Salad, Lemon Verbena Dressing (VG)</i>	\$12
<i>Local Steamed Seasonal Vegetables (VG, GF)</i>	\$16
<i>Creamed Spinach, Parmesan, Pine Nuts (GF)</i>	\$16
<i>Rustic Chips with Chipotle Aioli</i>	\$14

DESSERTS

<i>Tiramisu</i>	\$16
<i>coffee and mascarpone mousse layered between a light, soft sponge</i>	
<i>Chocolate and Raspberry Fondant</i>	\$16
<i>macadamia nut ice cream</i>	
<i>Selection of Victorian Cheeses (GFO)</i>	\$20 / 36
<i>Choice of two / four (30gm each)</i>	
<i>condiments, crackers</i>	

DESSERT WINE

	GLS	BTL
<i>Narkoojee Late Harvest Viognier 2019 500ml</i>	\$19	\$85
<i>Gippsland, VIC</i>		
<i>Rob Dolan White Label Late Harvest Sauvignon 2019</i>		\$85
<i>Yarra Valley, VIC</i>		

*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.
All payments are accepted by card or mobile payment only.
A 1.3% surcharge applies to all credit card payments.*

Please note that whilst every precaution is taken to prevent cross-contamination, we cannot guarantee traces of allergens are not present. Please advise us of any allergies.

VG = Vegan, V = Vegetarian, GF = Gluten Free, GFO = Gluten Free Option Available

CHILDREN'S MENU

<i>Cheesy Pasta</i>	\$14
<i>creamy cheese sauce over fettuccine</i>	
<i>Crispy Chicken Tenders & Rustic Chips</i>	\$16
<i>tomato sauce</i>	
<i>Mini Burger & Rustic Chips</i>	\$18
<i>beef or chicken, cheddar cheese, tomato sauce</i>	
<i>Fish & Rustic Chips</i>	\$14
<i>lightly battered fish, tomato sauce</i>	
<i>Ice Cream Sundae</i>	\$12
<i>vanilla ice cream with chocolate or caramel sauce</i>	

CHAMPAGNE & SPARKLING

	GLS	BTL
<i>Sidewood Sparkling Pinot Noir Chardonnay NV</i> <i>Adelaide Hills, S.A</i>	\$17	\$75
<i>Vigna Sancel 'Sancel' Prosecco DOC Brut NV</i> <i>Valdobbiadene, Italy</i>	\$18	\$80
<i>Laurent Perrier La Cuvee Champagne NV</i> <i>Champagne, France</i>		\$175
<i>Laurent Perrier Brut Millesime Champagne 2015</i> <i>Champagne, France</i>		\$175
<i>Taittinger Champagne Brut Prestige NV</i> <i>Reims, France</i>		\$190
<i>Dom Perignon Champagne 2013</i> <i>Champagne, France</i>		\$700

SPARKLING ROSÉ

<i>Yabby Lake Cuvee Nina Rosé 2023</i> <i>Mornington Peninsula, VIC</i>	\$100
<i>Laurent Perrier Brut Rosé NV</i> <i>Champagne, France</i>	\$220

WHITE WINE

		GLS	BTL
2022	Mahi Sauvignon Blanc <i>Marlborough, NZ</i>		\$90
2023	Leeuwin Estate Art Series Riesling <i>Margaret River, W.A</i>	\$17	\$75
2023	Stargazer Riesling <i>Coal River, TAS</i>		\$98
2022	Pizzini Pavona Pinot Grigio <i>King Valley, VIC</i>		\$80
2024	Wood Park Pinot Gris <i>King Valley, VIC</i>	\$17	\$75
2024	Shadowfax Pinot Gris <i>Macedon Ranges, VIC</i>		\$90
2023	Even Keel Pinot Gris <i>Mornington Peninsula, VIC</i>		\$105
2023	Olivers Taranga Small Batch Fiano <i>McLaren Vale, S.A</i>		\$85
2021	Gippsland Wine Co Fume Blanc <i>Gippsland, VIC</i>		\$85

WHITE WINE

		GLS	BTL
2022	<i>Jones Road Chardonnay</i> <i>Mornington Peninsula, VIC</i>		\$100
2022	<i>Rob Dolan Black Label Chardonnay</i> <i>Yarra Valley, VIC</i>	\$20	\$90
2022	<i>Stonier Estate Chardonnay</i> <i>Mornington Peninsula, VIC</i>		\$85
2018	<i>Penfolds “Bin 311”</i> <i>Piccadilly Valley, S.A</i>		\$155
2018	<i>Penfolds “Yattarna”</i> <i>Australian blend</i>		\$400
2020	<i>Louis Jadot Chablis</i> <i>Burgundy, France</i>		\$155

ROSÉ WINE

2024	<i>Port Phillip Estate Salasso Rosé</i> <i>Mornington Peninsula, VIC</i>	\$19	\$85
2022	<i>AIX Maison Saint Aix Rosé</i> <i>Provence, France</i>		\$95

RED WINE

		GLS	BTL
2024	<i>Paringa Estate Coronella Pinot Noir</i> <i>Mornington Peninsula, VIC</i>	\$19	\$85
2023	<i>Giant Steps SV Primavera Vineyard Pinot Noir</i> <i>Yarra Valley, VIC</i>		\$180
2023	<i>Marnong Estate Pinot Noir</i> <i>Sunbury, VIC</i>		\$75
2022	<i>Aquilani Sangiovese IGT</i> <i>Puglia, Italy</i>		\$65
2022	<i>Fire Gully Cabernet Sauvignon Merlot</i> <i>Margaret River, W.A</i>		\$80
2021	<i>Narkoojee Cabernet Merlot</i> <i>Gippsland, VIC</i>	\$19	\$85
2022	<i>Yangarra Old Vine Grenache</i> <i>McLaren Vale, S.A</i>		\$110
2021	<i>Isabella's Cabernet Sauvignon</i> <i>Yarra Valley, VIC</i>		\$155
2021	<i>Terrazas Reserva Malbec</i> <i>Mendoza, Argentina</i>		\$85
2023	<i>Rochford Estate Cabernet Franc</i> <i>Yarra Valley, VIC</i>		\$75
2023	<i>Cullen Cabernet Sauvignon Merlot</i> <i>Margaret River, W.A</i>		\$120

RED WINE

		GLS	BTL
2020	Red Claw Shiraz <i>Heathcote, VIC</i>		\$75
2023	Medhurst Estate Syrah <i>Heathcote, VIC</i>		\$90
2021	ART Chockstone Shiraz <i>The Grampians, VIC</i>	\$19	\$85
2023	Henschke 'Henry's Seven' Shiraz <i>Barossa Valley, S.A</i>		\$90
2021	Henschke 'Keyeton Euphonium' <i>Barossa Valley, S.A</i>		\$155
2019	Penfolds Bin 389 Cabernet Shiraz <i>Barossa Valley, S.A</i>		\$285
2019	Penfolds Bin 798 Shiraz <i>Barossa Valley, S.A</i>		\$420
2022	Tar & Roses 'The Fog' Nebbiolo <i>Heathcote, VIC</i>		\$125

SIGNATURE COCKTAILS

Botanic Fizz	\$27
<i>Hai-Ten mint liqueur, sherry, white curacao, egg white, lemon juice, mint</i>	
Sunshine Mind	\$25
<i>Patient Wolf Gin, Hai-Ten passionfruit liqueur, lemon juice</i>	
Gardens by the Bay	\$27
<i>Penni Ave Lemon Myrtle and Kakadu Plum Vodka, matcha, coconut, ginger honey</i>	
Chronicle 502	\$27
<i>Olmecca Altos tequila, Cointreau, lime, agave, lactose, vegemite rim</i>	
Lanson Grove Martini	\$28
<i>Archie Rose Straight Dry Gin, Carpano extra dry vermouth, mint, green chartreuse</i>	
Authors Aperitif	\$28
<i>Archie Rose True Cut Vodka, Lustau Manzanilla, Carpano Bianco, Verjuice, Butterfly Pea, Grapefruit & Quandong, Aperol, Campari, Bergamot Extract</i>	
1901 Negroni	\$28
<i>Espolon Tequila Blanco, Campari, Marionette, Lustau Manzanilla, Hibiscus & Lemongrass, Verjuice</i>	
Manuscript Manhattan	\$28
<i>Archie Rose Straight Dry Whiskey, Carpano Extra Dry, Carpano Bianco, Green Chartreuse, Luxardo Maraschino, Green Mint, Verjuice</i>	

CLASSIC COCKTAILS

Amaretto Sour \$23

Amaretto, lemon juice, simple syrup, wonderfoam

Americano \$22

Campari, sweet vermouth, soda

Spritz \$22

Aperol, Campari, Hai-Ten rosemary or Hai-Ten mint

Espresso Martini \$23

Vodka, Coffee, Kahlua, vanilla

Vodka & Gin Martini \$23

Vodka or gin, dry vermouth

White Negroni \$24

Italicus, Lillet blanc, gin, Hai-Ten rosemary

Whisky Sour \$23

Whisky, lemon juice, sugar

Chronic'Old Fashion \$24

Gospel Rye whiskey, Hai-Ten moco-chinchi, angostura bitters

Sidecar \$23

Cognac, Cointreau, lemon juice, simple syrup

Margarita \$23

Tequila, triple sec, lime juice

MOCKTAILS

Let our team craft a bespoke mocktail perfectly tailored to your taste \$15

SPIRITS

Vodka

<i>Grey Goose</i>	<i>France</i>	\$16
<i>Penni Ave</i>	<i>Australia</i>	\$13
<i>Peni Ave Lemon Myrtle & Kakadu Plum</i>	<i>Australia</i>	\$14

Gin

<i>Tanqueray 10</i>	<i>England</i>	\$35
<i>Tanqueray Gin</i>	<i>England</i>	\$14
<i>Patient Wolf Melb Dry</i>	<i>Australia</i>	\$14
<i>Gindu Coastal</i>	<i>Australia</i>	\$20
<i>Gindu dry</i>	<i>Australia</i>	\$17

Rum

<i>Archie Rose White Cane</i>	<i>Australia</i>	\$13
<i>Jimmy Rum Spiced</i>	<i>Australia</i>	\$23
<i>Diplomatico Reserva Exclusiva</i>	<i>Venezuela</i>	\$20

Brandy / Cognac

<i>Martell Cognac</i>	<i>France</i>	\$14
<i>Bass & Flinders Noble Stranger</i>	<i>Australia</i>	\$16

Tequila & Mezcal

<i>Olmecca Altos Plato</i>	<i>Mexico</i>	\$13
<i>Don Julio Reposado</i>	<i>Mexico</i>	\$16
<i>Del Maguey Vida Mezcal</i>	<i>Mexico</i>	\$15

SPIRITS

Whiskey

<i>Starward Double Grain</i>	<i>Australia</i>	\$13
<i>The Gospel Solera Rye Whiskey</i>	<i>Australia</i>	\$15
<i>Archie Rose Single Malt</i>	<i>Australia</i>	\$19
<i>Lark Classic Cask</i>	<i>Australia</i>	\$40
<i>Naked Malt</i>	<i>Scotland</i>	\$12
<i>Talisker Single Malt 10yo</i>	<i>Scotland</i>	\$18
<i>The Macallan 12yo Tripple Cask</i>	<i>Scotland</i>	\$25
<i>Angels Envy Bourbon</i>	<i>USA</i>	\$19
<i>Nikka Coffey Grain Whiskey Hibiki</i>	<i>Japan</i>	\$25
<i>Harmony Whiskey</i>	<i>Japan</i>	\$31

Digestives & Liqueurs

<i>Disaronno Amaretto</i>	<i>Italy</i>	\$10
<i>Amaro Montegrino Italian</i>	<i>Italy</i>	\$10
<i>Dolin Genepi Chamois</i>	<i>France</i>	\$13
<i>DOM Benedictine</i>	<i>France</i>	\$15
<i>Italicus Rosolio</i>	<i>Italy</i>	\$13
<i>Baileys</i>	<i>Ireland</i>	\$10
<i>Hai-Ten range</i>	<i>Australia</i>	\$15

BEERS

Ale

<i>Pleasure Kruze Hazy Pale Ale 4.8%</i>	\$14
<i>Local Pacific Ale 3.5%</i>	\$14
<i>Reginald IPA 6.2%</i>	\$14

Lager

<i>Cerveza Crisp Lager 4.4%</i>	\$13
<i>Asahi Super Dry 5%</i>	\$13

Ginger Beer

<i>Blackman's Ginger Beer 4.0%</i>	\$14
------------------------------------	-------------

Ciders

<i>Bertie Apple Cider 4.6%</i>	\$13
--------------------------------	-------------

Non-alcoholic Beer

<i>Blackman's Zero Lager</i>	\$12
------------------------------	-------------

BEVERAGES

Juices	\$7
<i>Cranberry / Orange / Apple / Pineapple</i>	
Soft Drinks	\$6
<i>Coca-cola / Coke Zero / Lemon & lime Bitters / Lemonade / Tonic / Ginger Ale</i>	
Milkshakes	\$12
<i>Chocolate / Strawberry / Vanilla/ Caramel / Lime</i>	
Hot Chocolate	\$5.80
Iced Chocolate	\$10
Iced Coffee	\$10

BARISTA COFFEES

<i>Black Coffee</i>	\$5
<i>White Coffee</i>	\$5.80
<i>Iced Coffee / Mocha</i>	\$6.80
<i>Chai Latte</i>	\$6.80
<i>Matcha Latte</i>	\$7.50
<i>Iced Matcha Latte</i>	\$8.50
<i>Iced Strawberry Matcha Latte</i>	\$9.50
<i>Iced Matcha Espresso</i>	\$9.50

Size: Large +\$1

Alternative milk: +\$0.5

All coffee comes with a decaf option and alternative milk options.

TEA BY T2

\$7.50

English Breakfast

French Earl Grey

Just Chamomile

China Jasmine

Peppermint

Lemongrass and Ginger

