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 / $70***
Half dozen / dozen

Rosemary Focaccia (2pcs) (V) ***$12***
Garlic chimichurri

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Pan-seared Shark Bay Scallops (3 pcs) (A) ***$28***
Crispy pancetta, corn purée, finger lime

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

Za'atar Flatbread (V) ***$18***
Whipped feta, chilli oil

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Cauliflower Soup (VG, GFO) ***$18***
Roasted cauliflower, herb oil, focaccia

Caesar Salad (GFO) ***$26***
Baby cos lettuce, crostini, aged cheese, anchovies, soft egg, bacon, Caesar dressing
Add Chicken $8

Wagyu Darling Downs Beef Burger / Free-Range Hazeldene Chicken Burger — ***$38***
Bacon, cheddar, pickles, caramelised onion, buttermilk bun, rustic chips

Fettuccine Bolognese — ***$38***
Handmade pasta, slow-braised bolognese, aged cheese

Mushroom Gnocchi (V) — ***$36***
Wild mushrooms, asparagus, carrot, zucchini, black garlic, thyme, parmesan cream

Hazeldene Free-Range Chicken Breast (GF) — ***$44***
Braised leek and white wine velouté, potato gratin, seasonal vegetables

Humpty Doo Barramundi (GF) (A) — ***$46***
Fig and kaffir lime infused parsnip purée, ratatouille, seasonal greens

Mt. Leura lamb Rack (GF) — ***$48***
Creamy mash, asparagus, mint jus

Southern Ranges Porterhouse 300g (GF) — ***$54***
Fondant potato, broccolini, wholegrain mustard
Choice of mushroom or green peppercorn jus

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

Seasonal Vegetables (VGO, GF) ***$16***
Locally sourced, herb butter

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

CHILDREN'S MENU

Cheesy Pasta ***$14***
Creamy cheese sauce over soft pasta

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

Mini Burger & Rustic Chips ***$18***
Beef or chicken, cheddar cheese, tomato sauce

Fish & Rustic Chips (M) ***$14***
Lightly battered fish, salad, tomato sauce

Ice Cream Sundae ***$12***
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. Please note checks may be split up to 5 ways. A 1.5% surcharge applies to all credit card payments. Please advise us of any allergies and other dietary requirements. Please note 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

Warm Apple Crumble ***$19***
Cinnamon oat streusel, sea salt caramel ice cream

Dark Chocolate Raspberry Fondant ***$19***
Vanilla bean ice cream

Selection of Victorian Cheeses ***$20 / $36***
Choice of two or four (30g each)
Condiments, crackers

Affogato ***$14***
Vanilla bean ice cream, a shot of hot espresso Add a shot of:
Baileys ***$10***
Kahlúa ***$13***
Mr Black Coffee Liqueur ***$13***

DESSERT WINE

2019 Narkoojee Late Harvest Viognier ***$22***

2022 De Bortoli Noble One Botrytis ***$22***

Please scan the QR code to view detailed allergen information:

CHAMPAGNE & SPARKLING

	GLS	BTL
Howard Vineyard Sparkling Chardonnay Pinot Noir *Adelaide Hills, NV*	***$17***	***$75***
Vigna "Sancol' Prosecco DOC Brut, NV *Valdobbiadene, Italy*	***$18***	***$80***
Clover Hill Pyrenees Cuvee *Pyrenees, VIC*		***$95***
2020 Yabby Lake Single Vineyard Cuvée Nina *Mornington Peninsula, VIC*		***$100***
Louis Roederer Collection 246 NV *Champagne, France*		***$175***
Laurent Perrier Brut Millesime Champagne 2015 *Champagne, France*		***$220***
Taittinger Champagne Brut Prestige NV *Reims, France*		***$190***
Dom Perignon Champagne 2013 *Champagne, France*		***$700***

SPARKLING ROSÉ

Delamere Sparkling Rose NV *Pipers Brooks, Tasmania*		***$125***
Laurent Perrier Brut Rosé NV *Champagne, France*		***$350***

WHITE WINE

		GLS	BTL
2023	***Mahi Sauvignon Blanc*** *Marlborough, NZ*		***$75***
2025	***Leeuwin Estate Art Series Riesling*** *Margaret River, WA*	***$17***	***$75***
2024	***Henschke Peggy's Hill Riesling*** *Eden Valley, SA*		***$80***
2023	***Stargazer Riesling*** *Coal River, TAS*		***$98***
2022	***Pizzini Pavona Pinot Grigio*** *King Valley, VIC*		***$80***
2024	***Wood Park Pinot Gris*** *King Valley, VIC*	***$17***	***$75***
2023	***Even Keel Pinot Gris*** *Mornington Peninsula, VIC*		***$95***
2023	***Olivers Taranga Small Batch Fiano*** *McLaren Vale, SA*		***$85***
2021	***Gippsland Wine Co Fume Blanc*** *Gippsland, VIC*		***$85***
2023	***Gippsland Wine Co Viognier*** *Gippsland, VIC*	***$18***	***$90***

WHITE WINE

		GLS	BTL
2022	***Jones Road Chardonnay*** *Mornington Peninsula, VIC*		***$100***
2024	***Te Mata Estate Vineyards Sauvignon Blanc*** *Hawke's Bay, NZ*	***$17***	***$85***
2022	***Stonier Estate Chardonnay*** *Mornington Peninsula, VIC*		***$85***
2018	***Penfolds "Yattarna"*** *Australian blend*		***$395***
2022	***Louis Jadot Chablis*** *Burgundy, France*		***$155***
2022	***Tessari "Grisela" Soave Classico*** *Veneto, Italy*	***$18***	***$90***

ROSÉ WINE

2024	***Port Phillip Estate Salasso Rosé*** *Mornington Peninsula, VIC*	***$19***	***$85***
2022	***AIX Maison Saint Aix Rosé*** *Provence, France*		***$95***

RED WINE

		GLS	BTL
2024	***Paringa Estate Coronella Pinot Noir*** *Mornington Peninsula, VIC*	***$19***	***$85***
2023	***Long Story Short Single Vineyard Pinot Noir*** *Mornington Peninsula, VIC*		***$185***
2023	***Giant Steps SV Primavera Pinot Noir*** *Yarra Valley, VIC*		***$180***
2024	***Aquilani Sangiovese IGT*** *Puglia, Italy*		***$65***
2022	***Fire Gully Cabernet Sauvignon Merlot*** *Margaret River, WA*		***$80***
2024	***Cullen Cabernet Sauvignon Merlot*** *Margaret River, WA*		***$120***
2022	***Yangarra Old Vine Grenache*** *McLaren Vale, SA*		***$110***
2021	***Isabella's Cabernet Sauvignon*** *Yarra Valley, VIC*		***$155***
2023	***Rochford Estate Cabernet Franc*** *Yarra Valley, VIC*		***$75***
2023	***Coeur des Sages Beaujolais Villages Gamay*** *Burgundy, France*	***$18***	***$90***

RED WINE

		GLS	BTL
2021	***Red Claw Shiraz*** *Heathcote, VIC*		***$75***
2023	***Medhurst Estate Syrah*** *Heathcote, VIC*		***$90***
2021	***Hare's Chase The Springer Shiraz*** *Barossa Valley, SA*	***$19***	***$85***
2023	***Henschke 'Henry's Seven' Shiraz*** *Barossa Valley, SA*		***$90***
2021	***Henschke 'Keyeton Euphonium'*** *Barossa Valley, SA*		***$155***
2023	***Tomfoolery Black & Blue Shiraz*** *Barossa Valley, SA*		***$170***
2024	***Tar & Roses 'The Fog' Nebbiolo*** *Heathcote, VIC*		***$125***
2021	***BenMarco Sin Límites Valle de Pedernal*** *Mendoza, Argentina*		***$185***

CORAVIN LABELS

		GLS	BTL
	Laurent Perrier La Cuvee Champagne NV *Champagne, France*	***$34***	***$175***
	Penfolds Champagne Cuvée Brut NV *Champagne, France*	***$40***	***$205***
2020	***Penfolds Bin 311 Chardonnay*** *Piccadilly Valley, SA*	***$30***	***$155***
2023	***Domaine Oudin Chablis*** *Burgundy, France*	***$40***	***$205***
2020	***Yangarra "Ironheart" Shiraz*** *McLaren Vale, SA*	***$40***	***$200***
2019	***Buscemi "Tartaraci" Rosso*** *Sicily, Italy*	***$30***	***$155***
2019	***Tar & Roses "Local Hero" Barolo*** *Piedmont, Italy*	***$35***	***$180***

SIGNATURE COCKTAILS

Botanic Fizz ***$27***
A blend of mint liqueur, sherry, white curacao, egg white, lemon juice, mint. Bright and fresh.

Sunshine Mind ***$25***
Patient Wolf Gin, passionfruit liqueur, lemon juice. A crisp, tropical refresher.

Verdant Lady ***$27***
Fresh mint meets dry gin, Chartreuse, and lime in this herbaceous coupe. Elegant and garden-fresh.

Australis Highball ***$27***
Lemon Myrtle Vodka and Davidson Plum Amaro topped with yuzu soda. Bright, floral, and refreshing.

Dessert Martini ***$28***
Espresso, vodka, coffee and macadamia liqueurs, vanilla syrup, biscuit crumb. Silky, sweet indulgent.

MOCKTAILS

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

CLASSICS COCKTAILS

Amaretto Sour ***$25***
Amaretto, lemon juice, simple syrup, wonderfoam

Americano ***$22***
Campari, sweet vermouth, soda

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

White Negroni ***$24***
Italicus, Lillet blanc, gin, rosemary

Whisky Sour ***$25***
Whisky, lemon juice sugar

Charlie Chaplin ***$24***
Sloe gin, apricot liqueur, lime juice

Margarita ***$23***
Tequila, triple sec, lime juice

Spicy Margarita *Tequila, triple sec, lime juice, tabasco, jalapeno* ***$25***

Classic Martini ***$26***
Choice of Vodka or Gin
Wet, dry, very dry or Churchill
Garnish olive, lemon, lime, cucumber or cocktail onion
Up or on ice

SPIRITS

Vodka		
Grey Goose	*France*	***$17***
Penni Ave	*Australia*	***$14***
Peni Ave Lemon Myrtle & Kakadu Plum	*Australia*	***$14***
Gin		
Tanqueray 10	*England*	***$22***
Tanqueray Gin	*England*	***$16***
Patient Wolf Melb Dry	*Australia*	***$16***
Gindu Coastal	*Australia*	***$18***
Gindu Dry	*Australia*	***$18***
Rum		
Jimmy Rum Spiced	*Australia*	***$17***
Diplomatico Reserva Exclusiva	*Venezuela*	***$23***
Havana Club Añejo 3 Años White Rum	*Cuba*	***$16***
Brandy & Cognac		
Martell Cognac	*France*	***$17***
Martell Cognac XO	*France*	***$45***
Bass & Flinders Noble Stranger	*Australia*	***$24***
Tequila & Mezcal		
Olmeca Altos Plata	*Mexico*	***$14***
Don Julio Blanco	*Mexico*	***$18***
Don Julio Reposado	*Mexico*	***$18***
Del Maguey Vida Mezcal	*Mexico*	***$24***

SPIRITS

Whiskey

Starward Double Grain	*Australia*	***$16***
The Gospel Solera Rye Whiskey	*Australia*	***$15***
Lark Classic Cask	*Australia*	***$35***
Naked Malt	*Scotland*	***$14***
Talisker Single Malt 10yo	*Scotland*	***$22***
The Macallan 12yo Double Cask	*Scotland*	***$28***
Angels Envy Bourbon	*USA*	***$19***
Nikka Coffey Grain Whisky	*Japan*	***$25***
Hibiki Harmony Whisky	*Japan*	***$35***

Digestives & Liquers

Disaronno Amaretto	*Italy*	***$12***
Amaro Montegrino Italian Dolin	*Italy*	***$12***
Genepi Chamois	*France*	***$15***
DOM Benedictine	*France*	***$15***
Italicus Rosolio	*Italy*	***$15***
Baileys	*Ireland*	***$10***

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 4.0%	***$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 *Coca-cola / Coke Zero / Lemon lime Bitters / Lemonade / Tonic / Ginger Ale*	***$6***
Milkshakes *Chocolate / Strawberry / Vanilla / Caramel / Lime*	***$12***
Hot Chocolate	***$6***
Iced Chocolate	***$10***

BARISTA COFFEES

Black Coffee	***$5***
White Coffee	***$6***
Iced Coffee / Mocha	***$7***
Chai Latte	***$7***
Matcha Latte	***$8***
Iced Matcha Latte	***$9***
Iced Strawberry Matcha Latte	***$10***

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***