

Miss Gunn's BASEMENT BAR

Miss Gunn's is more than a bar; it's a junction where Melbourne's past
and present meet, blending history and imagination
in a captivating embrace.

For those fortunate enough to find it, it's not so much a discovery
as it is an invitation—an invitation to step into a bygone era
and raise a glass to the woman who once enchanted
this City she called home.

The Whispered Tales

Miss Gunn's is more than just a bar; it's a place of stories. Some patrons claim to feel a presence in the room—a fleeting shadow, a faint whiff of freshly brewed tea. Staff insist it's just the ambiance, but regulars aren't so sure.

There's also a rumour that Miss Gunn wasn't merely a purveyor of tea and scones. Whispers of espionage, lost love, and secret alliances swirl around her legacy. Could she have been a spy during World War I, using the Loungers' Club as a cover? Or was she simply a woman ahead of her time, weaving mystery into her life to protect her privacy?

The Modern Pilgrimage

Today, Miss Gunn's draws a clientele as eclectic as its history: city workers seeking solace after a long day, history buffs piecing together fragments of the past, and cocktail aficionados enchanted by its unique offerings. Each visitor leaves with a sense of connection—to the City, to the station, and to the enigmatic Miss Gunn herself.

Miss Gunn's isn't just a bar; it's a junction between Melbourne's past and present, a place where history and imagination collide in the most delightful way. For those who stumble upon it, it feels less like a discovery and more like an invitation—an invitation to step back in time and toast to the woman who continues to captivate the City she once called home.

The Exposed Bluestone Foundation

The bluestone here at Miss Gunn's is a piece of Melbourne's history, sourced from the same Victorian bluestone that shaped the City's early infrastructure. Quarried from basalt lava flows in Victoria's western plains, this material was widely used in the construction of Flinders Street Station and other iconic landmarks in the late 19th and early 20th centuries.

Known for its strength and durability, bluestone formed the original foundations of Melbourne's railway network, providing a solid base for platforms, bridges, and public buildings. Here, it remains a lasting connection to the City's past—where history meets modern hospitality.

A tribute to Melbourne's heritage, built to stand the test of time.

Ada May Gunn (Dolly)
18 March 1893 – 10 May 1945



Miss Gunn's Hidden Legacy

In the bustling heart of early 20th-century Melbourne, Flinders Street Station was more than a gateway to the City—it was a vibrant epicentre of culture, commerce, and camaraderie. Amid the clatter of trains and the chatter of commuters, there existed a quiet refuge known as The Loungers' Club. Nestled in an unassuming corner of the station, this establishment was the domain of a woman known only as Miss Gunn.

Miss Gunn was a figure of quiet authority and undeniable charm. Clad in her crisp white apron, she served weary travellers with cups of tea and scones baked with care, her establishment offering an oasis of calm amidst the City's hustle. Local newspapers spoke of her warmth and discretion, though her full story remained a mystery. Was she a widow, an heiress, or simply a woman with an indomitable spirit? The truth, like the woman herself, was elusive.

The Transformation

Fast forward over a century, and Flinders Street Station has changed dramatically. Behind its historic façade lies a network of forgotten rooms and passageways, including one particularly enigmatic space—a room below what we now know as Clocks at Flinders, once rumoured to be a morgue. Few knew it existed, and fewer dared explore it.

But someone did. And that someone claimed to have uncovered an artifact from around Miss Gunn's time: a delicate silver teapot, inscribed with a simple G. This discovery became the catalyst for the resurrection of Miss Gunn's spirit—this time, in a venue as discreet and mysterious as the woman herself.



*The original
"Loungers' Club"
established by
Ada Gunn in the
basement of
Flinders Street
Station (1909)*

Food Menu

Member/Guest Pricing

Warm Olives

A mix of olives, lightly warmed and seasoned.

\$6 / \$8

Shoestring Fries

Thin, crispy fries with a sprinkle of sea salt.

\$8 / \$10

Beef Cheek Croquettes

Crispy croquettes filled with slow-braised beef cheek.

\$14 / \$16

Sticky Pork Bites

Tender pork in a sweet and savory sticky glaze.

\$15 / \$17

Buffalo Chicken Popcorn

Crispy chicken bites with a zesty buffalo sauce.

\$16 / \$18

Cheese Board

A curated selection of Vic Market cheeses, crackers, and accompaniments.

\$18 / \$20

Oven Baked Brie with Fig Jam

Creamy baked brie, paired with sweet fig jam.

\$18 / \$20

Trio of Sliders

Three juicy beef sliders with gourmet toppings.

\$19 / 22

Steak & Frites

Sliced porterhouse steak, served with crispy, golden fries and chimichurri

\$30 / \$35

Miss Gunn's Antipasto (for two)

Chef's selectin of cheeses, cured meats, olives, focaccia and lavosh

\$40 / \$44

10% Surcharge applies on all public holidays

A card payment surcharge applies to all credit/debit card transactions.

Disclaimer: Whilst all care is taken to cater for any allergies, our kitchen processes gluten, dairy, eggs, nuts, crustacea, sesame, lupins & other allergens.

The decision to consume a meal or beverage remains the responsibility of the diner.



On Tap (380ml)

Member/Guest Pricing

Hard Rated	\$12.40 / \$13
Balter	\$11.60 / \$12.80
Great Northern	\$8.70 / \$9.70
Carlton Draught	\$9.70 / \$10.70

Beer

Member/Guest Pricing

Hargreaves Hill Stout 6.2% Abv Bitter hops with espresso, dark chocolate, caramel, and a smooth, roasted finish.	VIC, Australia	\$12 / \$14
Young Henry's Ipa A vibrant IPA with tropical fruit, citrus, and a bold, dry, hoppy finish.	NSW, Australia	\$15 / \$16
Asahi Super Dry Clean with a light malt sweetness, subtle bitterness, and a refreshing, dry finish.	VIC, Australia	\$10.30 / \$11.30
Magners Irish Apple Cider 4.5% Abv Crisp and refreshing with sweet-tart apple, citrus, and a smooth, dry finish.	Clonmel, Ireland	\$10 / \$12

Sherry (60ml)

Member/Guest Pricing

Member/Guest Pricing

	Glass	Bottle
Pedro Ximenez 'San Emilio', Solera 12 Year Old Jerez, Spain	\$12 / \$13	\$139 / \$153
Light Manzanilla, Solera 5 Year Old Jerez, Spain	\$7 / \$8	\$79 / \$87



Wine List

	Member/Guest Pricing	Member/Guest Pricing
	Glass	Bottle
White Wines		
Nautilus Estate, Sauvignon Blanc Marlborough, New Zealand, 2024	\$15 / \$16	\$67 / \$74
Heggies Vineyard, Riesling Eden Valley, SA, Australia, 2023	\$14 / \$15	\$65 / \$71
Corte Giara, Pinot Grigio, DOC Veneto, Italy	\$13 / \$14	\$60 / \$66
Yalumba, Chardonnay Barossa Valley, SA, Australia, 2023	\$13 / \$14	\$58 / \$64
Dalrymple, Chardonnay Coal River Valley, TAS, Australia, 2023		\$124 / \$136
Famille Hugel, Gewurztraminer Alsace, France, 2021		\$116 / \$128
Von Unserm, Riesling Rheingau, Germany		\$89 / \$98
Brokenwood, Pinot Gris Hunter Valley, NSW, Australia, 2024		\$69 / \$76

	Member/Guest Pricing	Member/Guest Pricing
	Glass	Bottle
Moscato		
Moonstruck Moscato King Valley, Australia	\$11 / \$12	\$50 / \$54

	Member/Guest Pricing	Member/Guest Pricing
	Glass	Bottle
Rosé		
Marquis De Pennautier Rosé Languedoc, France	\$13 / \$15	\$55 / \$60



	Member/Guest Pricing	Member/Guest Pricing
Red Wines	Glass	Bottle
Roaring Meg Mt Difficulty, Pinot Noir Central Otago, New Zealand, 2022	\$19 / \$21	\$90 / \$98
Langmeil Rough Diamond, Grenache Barossa Valley, SA, Australia, 2023	\$12 / \$14	\$57 / \$63
Heathcote Winery, Shiraz Victoria, Australia, 2023	\$12 / \$14	\$57 / \$63
Rosso di Montepulciano DOC Tuscany, Italy, 2023	\$15 / \$17	\$70 / \$77
Dalrymple, Pinot Noir Tasmania, Australia, 2023		\$105 / \$115
Bowen Estate, Cabernet Sauvignon Coonawarra, SA, Australia, 2022		\$87 / \$95
Vasse Felix , Nv, Syrah Margaret River, WA, Australia		\$87 / \$95
Rocche Castamagna, Barbera D'alba, Piedmont, Italy, 2022		\$93 / \$102
Rocche Castamagna, Barolo Piedmont, Italy, 2019		\$209 / \$230

	Member/Guest Pricing	Member/Guest Pricing
Sparkling	Glass	Bottle
Yves Sparkling, NV BRUT Yarra Valley, VIC, Australia	\$14 / \$15	\$65 / \$71
Riva dei Frati Prosecco, NV, DOC Treviso Veneto, Italy	\$16 / \$18	\$74 / \$81



Signature Cocktails

Bluestone Reverie *(contains dairy)*

House spiced rum (husk), Lemon, Blueberry Oleo, Blueberry Yoghurt

Bluestone Reverie is a smooth and creamy cocktail crafted with house-made chai spiced rum, blueberry oleo, and blueberry yoghurt. Using a clarification process, it results in a clear, silky liquid with rich, complex flavors and a creamy mouthfeel, without being too thick. Balanced with a touch of citrus from lemon juice, it also carries delicate notes of clove and beeswax.



Member/Guest Pricing

\$22 / \$24

Miss Gunn

Gin, Campari, Regal Rouge Rose Vermouth, Raven's Grape Vinegar

Miss Gunn is a refined twist on the classic Enzoni cocktail, made with Bombay Sapphire Gin, Campari, rose vermouth, fresh grapes blended with verjus. This delicate drink features citrusy notes from the Campari, sweetness from the rose vermouth and grapes, a touch of acidity from the verjus, and a rich blend of botanical flavours.



Member/Guest Pricing

\$22 / \$24

The Dolly

Never Never Ginache, Lillet, St Germain, Citrus Tincture, Orange Bittersblossom

The Dolly, named after Miss Gunn's nickname, is a cocktail full of flavor and personality, just like its namesake. Made with Never Never Ginache Gin, Lillet, St-Germain, and citrus tincture, it offers deep botanical notes, freshly picked raspberries and tinned plum immediately up-front. Plush tannins and a silky, ripe body along with hints of elderflower and orange blossom.



Member/Guest Pricing

\$22 / \$24

Distant Memories

Never Never Gin, Yellow Chartreuse, Rhubarb Stew, Lemon

Distant Memories is a cocktail inspired by Raven's love for Chartreuse and fond childhood memories of rhubarb stew. Made with Never Never Juniper Gin, yellow Chartreuse, house-made rhubarb stew, and citrus for balance, it offers a warm, hearty flavor with notes of cooked rhubarb and a herbal finish.



Member/Guest Pricing

\$22 / \$24

Persephone

Buffalo Trace Bourbon, Pomegranate Marmalade, Orange Bitters, Amaro

Persephone, named after the Greek goddess known for pomegranate seeds, is an Old Fashioned-inspired cocktail. The base features Buffalo Trace bourbon, pomegranate marmalade, and amaro for added depth and complexity. It's a beautifully smooth drink, perfect for any Old Fashioned lover.



Member/Guest Pricing

\$22 / \$24

Loaded Gunn

Chilli oil infused Mezcal, Aperol, Passionfruit ferment, Lime Juice

Loaded Gunn lives up to its name and is bursting with flavor. Inspired by the classic Naked and Famous, it features chili oil-infused mezcal, Aperol, passionfruit ferment, and citrus. The mezcal adds smoky depth with a kick from the chili oil, while the Aperol and passionfruit bring a touch of sweetness. However, this cocktail leans more toward the savory side. its a party in a glass.



Member/Guest Pricing

\$25 / \$26

Feel like something else?

If you would like to try something different, speak to our friendly bar team – classic cocktails are available on request.



Spirits

Vodka

Member/Guest Pricing

Ketel One

Schiedam, Netherlands

\$12 / \$13

Belvedere

Warszawa, Poland

\$12.20 / \$13.50

Grey Goose

Cognac, France

\$13.60 / \$15

Ciroc

Cognac, France

\$13.70 / \$15.10

Gin

Member/Guest Pricing

Bombay Sapphire Dry Gin

London, UK

\$12 / \$13

Tanqueray London Dry

London, UK

\$12 / \$13

Hayman's Sloe Gin

London, UK

\$15.10 / \$16.60

Hayman's Old Tom

London, UK

\$15.40 / \$16.90

Whitley Neill Rhubarb & Ginger

Birmingham, UK

\$10.70 / \$11.70

Monkey 47

Black Forest, Germany

\$14.80 / \$16.40

Gin Mare

Barcelona, Spain

\$17.40 / \$19.20

Never Never Ginache

South Australia, Australia

\$13.80 / \$15.20

Never Never Juniper Freak

South Australia, Australia

\$14.70 / \$16.20



Member/Guest Pricing

Four Pillars Shiraz Victoria, Australia	\$14.10 / \$15.50
Four Pillars Yuzu Victoria, Australia	\$13.50 / \$15
Forty Spotted Classic Tasmania, Australia	\$11.60 / \$12.80
Forty Spotted Citrus & Pepperberry Tasmania, Australia	\$11.60 / \$12.80
Roku Kyoto, Japan	\$13 / \$14.50

Whiskey

Member/Guest Pricing

Scotch

Johnny Walker Double Black Ayrshire, Scotland	\$12 / \$13
Talisker 10 Year Old Isle Of Sky Isle Of Sky, Scotland	\$16.80 / \$18.50
Laphroaig 10 Year Old Islay, Scotland	\$18.70 / \$20.50
Lagavulin 8 Year Old Islay, Scotland	\$20 / \$22
Bruichladdich Port Charlotte 10 Year Old Islay, Scotland	\$20.30 / \$22.30
Bunnahabhain 12 Year Old Islay, Scotland	\$20.30 / \$22.30
Laphroaig Quarter Cask Islay, Scotland	\$25.60 / \$28.20
Glenmorangie 10 Year Old Highland, Scotland	\$14.60 / \$16



Member/Guest Pricing

Dalwhinnie 15 Year Old Highlands, Scotland	\$17.50 / \$19.30
Glenmorangie Quinta Ruban 14 Year Old Highland, Scotland	\$21.70 / \$23.90
Oban 14 Year Old Highlands, Scotland	\$22.40 / \$24.70
Dalmore Sherry Cask Finish Highlands, Scotland	\$25.70 / \$28.20
Glenfiddich 12 Year Old Special Reserve Speyside, Scotland	\$13.10 / \$14.50
Glenlivet 12 Year Old Speyside, Scotland	\$15.10 / \$16.70
Macallan 12 Year Old Double Cask Speyside, Scotland	\$22.40 / \$24.60

Bourbon / American

Member/Guest Pricing

Buffalo Trace Kentucky, USA	\$12 / \$13
Woodford Reserve Kentucky, USA	\$12.60 / \$14
Bulleit Rye Kentucky, USA	\$14.30 / \$15.70
Sazerac Rye Kentucky, USA	\$15.70 / \$17.30

Australian

Member/Guest Pricing

Starward Nova Victoria, Australia	\$15 / \$16.50
Hellyer's Road Tasmania, Australia	\$17.90 / \$19.70
Spirit Thief American Oak Shiraz Tasmania, Australia	\$26.60 / \$29.20
Overeem Single Malt Bourbon Tasmania, Australia	\$27.40 / \$30.10



Irish

Jameson Irish
County Cork, Ireland

\$13 / \$14.30

Japanese

Nikka From The Barrel 500
Hokkaido, Japan

\$14 / \$15.40

Nikka Coffee Grain
Hokkaido, Japan

\$23.60 / \$26

Tequila

Altos Olmeca (Blanco)
Jalisco, Mexico

\$12 / \$13

Don Julio Blanco
Jalisco, Mexico

\$13.90 / \$15.30

Patron Reposado
Jalisco, Mexico

\$14.60 / \$16.10

Del Maguey Vida (Joven)
Oaxaca, Mexico

\$17.50 / \$19.30

Don Julio 1942 (Anejo)
Jalisco, Mexico

\$36.30 / \$40

Fortaleza
Jalisco, Mexico

\$22 / \$24



Brandy

Member/Guest Pricing

Hennessey VS

Cognac, France

\$13.50 / \$14.90

Hennessey XO

Cognac, France

\$53.80 / \$59.20

Martell VS

Cognac, France

\$13.10 / \$14.40

Martell Swift

Cognac, France

\$18.90 / \$20.80

Rum

Member/Guest Pricing

Sailor Jerry

Ponce, Puerto Rico

\$12 / \$13

Kraken Black (Spiced Rum)

Indiana, USA

\$13.80 / \$15.20

Malibu (Coconut Rum)

Saint Michael, Barbados

\$8.80 / \$9.70

Plantation Pineapple

Saint Michael, Barbados

\$12.90 / \$14.20

Plantation White

Saint Michael, Barbados

\$11.80 / \$13

Ron Zacapa Centenario 23 (Dark Rum)

Antigua, Guatemala

\$19 / \$20.90



Vermouth (45ml)

Member/Guest Pricing

Mancino Rosso (Sweet)

Piedmont, Italy

\$12 / \$13

Mancino Bianco (Dry)

Piedmont, Italy

\$12 / \$13

Mancino Secco (Dry)

Piedmont, Italy Italy

\$12 / \$14

Maidenii (Dry)

Yarra Valley, Australia

\$10 / \$11

Maidenii (Sweet)

Yarra Valley, Australia

\$10 / \$11

Maidenii (Classic)

Yarra Valley, Australia

\$10 / \$11

Lillet

Bordeaux, France

\$10 / \$11

Amaro / Aperitif (45ml)

Member/Guest Pricing

Lucano

Basilicita, Italy

\$12 / \$13

Nonino

Friuli, Italy

\$24 / \$26

Montenegro

Bologna, Italy

\$14 / \$15

Aperol

Padua, Italy

\$10 / \$11

Campari Bitter

Milan, Italy

\$12 / \$13

Villa Massa Limoncello

Campania, Italy

\$13 / \$14

Chartruese (Yellow) 30ml

Chartreuse, France

\$17 / \$18



Miss
Gunn's
BASEMENT BAR

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