

Miss
Gunn's
BASEMENT BAR

THE BAR BENEATH YOUR FEET

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

Shoestring Fries (V) Crispy golden shoestring fries served with truffle aioli	11/12
Chips & Prosciutto Kettle-style crispy potato chips with shaved prosciutto	12/14
Hot Honey Baked Brie 🍯 Creamy Tasmanian brie baked until gooey, topped with hot honey, served with crispy focaccia	16/18
Popcorn Chicken 🍗 Chicken breast marinated in buttermilk and fried crispy & golden brown, tossed in hot honey & served with ranch dipping sauce	16/18
Truffle Aranchini (V) 3 golden fried aranchinis infused with black truffle & aged pecorino, served with truffle aioli & finished with parmesan	16/18
Duck Spring Rolls 🍡 Crispy rolls filled with spiced duck, served with sticky hoisin caramel & house pickles	16/18
Garlic & Chilli Spaghetti 🍝 (V, DFO) Fresh spaghetti tossed with olive oil, garlic & chilli, finished with pecorino & cracked black pepper	18/20
Miss Gunn's Burger House beef patty with cheese, truffle mayo, pickles on a toasted sesame seed bun, served with frites	20/22
Antipasto 🍷 (GFO) Chef's selection of cured meats, cheese, pickled vegetables & olives	28/31
Steak & Frites 🍷 (GFO) 300g New York MBS2+ Porterhouse with shoestring fries & chimichurri	33/36
Hot Chocolate Chip Skillet Cookie Warm, crispy-edged cookie with a gooey centre, topped with dulce de leche & vanilla bean ice-cream	10/11

Food Disclaimer: Full menu available until 09pm; chips & prosciutto served late.

Disclaimer: Whilst all care is taken to cater for any allergies, our kitchen processes gluten, dairy, eggs, nuts, crustaceans, sesame, lupins & other allergens. The decision to consume a meal or beverage remains the responsibility of the diner.

15% surcharge applies on all public holidays.

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



SIGNATURE COCKTAILS

Chrysus *(Can be made non-alcoholic)*



Butter-Washed Buffalo Trace, Maple Syrup, Black Walnut Bitters, pinch of salt, burnt orange peel.

Sweet & salty, popcorn Old Fashioned.

Member/Guest **23/25**



Double-Barrelled Negroni



Old Kempton Ellis Reserve Gin, Dolin Sweet Vermouth, Campari, Regans Orange Bitters.

Rich & bold, oaky Negroni.

Member/Guest **24/26**



Smokin' Gunn



Gosling's Spiced Rum, Yellow Chartreuse, Grapefruit Oleo, Orange Sour Juice, Berry-Flavoured Smoke.

Tingly & bright, leaving a refreshing feeling.

Member/Guest **23/25**



Matriarch *(Can be made non-alcoholic)*



Never Never Juniper Freak Gin, Orange Super Sour, Vanilla, Butterfly Pea Tea, Violette.

Floral & delicate, brings memories of Grandma's perfume.

Member/Guest **23/25**



Bluestone Morgue *(Can be made non-alcoholic)*



Johnnie Walker Double Black, Metoro Mezcal, Orgeat, Honey, Cinnamon, Lemon.

Fruity & bitter, sure enough to raise the dead.

Member/Guest **24/26**



Green Light



Dutch Rules Vodka, Villa Massa Limoncello, Cucumber Oleo, Green Chartreuse, Grapefruit Bitters, Citric acid.

Light & fresh, green means go.

Member/Guest **23/25**



Loungers' Club



Cointreau, Dutch Rules Coffee Liqueur, Monin Choc Cookie Syrup, Espresso, Orange Bitters.

Sweet, Jaffa-cake take on the classic Espresso Martini.

Member/Guest **23/25**



Desert Dessert



Rooster Rojo Blanco Tequila, Licor 43 Horchata, Peach Syrup, Yellow Chartreuse.

Velvety little nightcap, so nice (almost) named it twice.

Member/Guest **23/25**



Curated Tiny Martinis



A rotating selection of miniature martinis, with flavours changing regularly.

Small pours, big flavour.

Member/Guest **24/26**



ON TAP (420ml)

Member/Guest

Hard Rated	14/15
Balter XPA	13/14
Great Northern Super Crisp Mid	10/11
Carlton Draught	11/12

BEER

Region

Guinness Extra Stout 6% abv Subtly fruity with warming, roasted notes of coffee & dark chocolate, dry finish	Dublin, IRL	14/15
Young Henry's IPA Bitter hops with A vibrant IPA with tropical fruit, citrus & a bold, dry, hoppy finish	NSW, AU	15/16
Asahi Super Dry Clean with a light malt sweetness, subtle bitterness, & a refreshing, dry finish	Tokyo, JPN	10/11
Magners Irish Apple Cider 4.5% abv Crisp & refreshing with sweet-tart apple, citrus & a smooth, dry finish	Clonmel, IRL	11/12

SHERRY (60ml)

Region

Glass

Bottle

Pedro Ximenez 'San Emilio,' Solera 12yr	Jerez, ESP	13/14	135/145
Light Manzanilla, Solera 5yr	Jerez, ESP	10/11	79/87

WINE LIST

• White Wine	Region	Member/Guest	
		Glass	Bottle
Brokenwood, Pinot Gris	Hunter Valley, NSW	14/16	70/77
Vino Vagabond Chardonnay	Yarra Valley, VIC 2025	14/16	70/77
Pencarrow Sauvignon Blanc	Martinborough, NZ	16/18	72/79
Heggies Vineyard, Riesling	Eden Valley, SA 2023	16/18	72/79
Dalrymple, Chardonnay	Coal River Valley, TAS 2023		91/99
Von Unserm, Riesling	Rheingau, GER		89/98
Famille Hugel, Gewurztraminer	Alsace, FR 2021		116/128

• Rosé/Orange Wine

Marquis De Pennautier Rosé	Languedoc, FR	13/15	65/71
Roots, Skin Contact, Fiano	Riverland, SA	13/15	65/71

• Red Wine (150ml)	Region	Member/Guest	
		Glass	Bottle
Vino Vagabond, Pinot Noir	Yarra Valley, VIC 2024	15/17	70/77
Heathcote Winery, Shiraz	VIC, AU 2023	14/16	57/63
Langmeil Rough Diamond, Grenache	Barossa Valley, SA 2023	14/16	57/63
Rosso di Montepulciano DOC	Tuscany, IT 2023	14/16	72/79
Bowen Estate, Cabernet Sauvignon	Coonawarra, SA 2022		87/95
Rocche Castamagna, Barbera D'alba	Piedmont, IT 2022		93/102
Rocche Castamagna, Barolo	Piedmont, IT 2019		155/170
Burn Cottage Pinot Noir	Central Otago, NZ 2021		200/220

• Sparkling (120ml)	Region		
Turon Blanc de Noir	Adelaide Hills, SA	16/18	73/80
Riva dei Frati Prosecco, NV, DOX Treviso	Veneto, IT	16/18	74/81

SPIRITS (30ml)

• Vodka

	Region	Member/Guest
Dutch Rules	VIC, AU	12/13
Belvedere	Warszawa, PL	13/14
Grey Goose	Cognac, FR	13/14
Nikka Coffey Vodka	Miyagikyo, JPN	14/15

• Gin

Forty Spotted Classic	TAS, AU	12/13
Forty Spotted Citrus & Pepperberry	TAS, AU	12/13
Never Never Ginache	SA, AU	14/15
Never Never Juniper Freak	SA, AU	15/16
Old Kempton Ellis Reserve	TAS, AU	12/14
Tanqueray London Dry	London, UK	12/13
Hayman's Old Tom	London, UK	15/16
Hayman's Sloe Gin	London, UK	15/16
Monkey 47	Black Forest, GER	18/19
Roku	Kyoto, JPN	13/14
Gin Mare	Barcelona, ESP	14/16

WHISKEY

• Whiskey Flights	Member/Guest
Intro to Australian • Starward Two Fold • Morris Signature • Spirit Thief American Oak Shiraz Cask	25
Spirits of Tasmania • Kurio Crimson • Lark Fire Trail • Hellyer's Road 8yr	30
Intro to Scotch (Featuring an Islay, Highland, Speyside) • Ardbeg 10yr • Glenmorangie The Original 12yr • Aberlour 12yr	26
Intro to Scotch Continues (Featuring a Campbeltown, Lowland, Island) • Cadenhead Campeltown Blend • Auchentoshan 12yr • Arran Quarter Cask	32
Whiskey of the World (Featuring American, Japanese, Irish) • Sazerac Rye • Nikka Taketsuru • RedBreast 12yr	28



Prefer something tailored? Speak with our team to craft your own personalised flight.

SCOTCH

• Selection	Region	Member/Guest
Johnnie Walker Double Black	Ayrshire, SCT	12/13
Johnnie Walker Black Ruby	Ayrshire, SCT	12/13
Cadenhead Enigma Campbeltown Blended Malt 15yr	Campbeltown, SCT	27/30
Dalmore Sherry Cask Finish	Highlands, SCT	25/28
Dalwhinnie 15yr	Highlands, SCT	17/19
Glenmorangie The Original 12yr	Highlands, SCT	14/16
Glenmorangie Quinta Ruban 14yr	Highlands, SCT	21 /23
Oban 14yr	Highlands, SCT	22/24
Ardbeg 10yr	Islay, SCT	16/18
Bruichladdich Port Charlotte 10yr	Islay, SCT	20/22
Bunnahabhain 12yr	Islay, SCT	20/22
Lagavulin 8yr	Islay, SCT	20/22
Laphroaig 10yr	Islay, SCT	18 /20
Laphroaig Quarter Cask	Islay, SCT	25/28
The Arran Quarter Cask	Isle of Arran, SCT	22/24
Talisker 10yr	Isle of Sky, SCT	17/19

• Selection	Region	Member/Guest
Auchentoshan 12yr	Lowlands, SCT	13/14
Aberlour 12yr Double Cask	Speyside, SCT	14/16
Aberlour A'Bundah	Speyside, SCT	22/24
Glenlivet 12yr	Speyside, SCT	15/16
Macallan 12yr Double Cask	Speyside, SCT	22/24

BOURBON/AMERICAN

• Selection		
Buffalo Trace	Kentucky, USA	12/13
Woodford Reserve	Kentucky, USA	13/14
Basil Hayden	Kentucky, USA	13/14
Sazerac Rye	Kentucky, USA	16/18
Elijah Craig Small Batch Bourbon	Kentucky, USA	13/14
Elijah Craig Rye	Kentucky, USA	14/15

AUSTRALIAN

• Selection	Region	Member/Guest
Morris Signature	VIC, AU	13/14
Starward Nova	VIC, AU	13/14
Starward Two Fold	VIC, AU	13/14
Lark Fire Trail	TAS, AU	26/28
Lark Devil's Storm	TAS, AU	26/28
Kurio Crimson Jam (Lark)	TAS, AU	13/14
Hellyer's Road	TAS, AU	18/20

IRISH

• Selection		
Jameson Irish	County Cork, IRL	13/14
Redbreast 12yr	County Cork, IRL	20/22

JAPANESE

• Selection		
Nikka from the Barrel	Hokkaido, JPN	14/16
Nikka Coffey Grain	Hokkaido, JPN	24/26
Nikka Taketsuru	Hokkaido, JPN	20/22

TEQUILA

• Selection	Region	Member/Guest
Rooster Rojo Blanco	Jalisco, MEX	12/13
Rooster Rojo Anejo	Jalisco, MEX	12/13
Don Julio Blanco	Jalisco, MEX	14/15
Patron Reposado	Jalisco, MEX	15/16
Del Maguey Vida (Joven)	Oaxaca, MEX	18 /20
Fortaleza	Jalisco, MEX	22/24
Don Julio 1942 (Anejo)	Jalisco, MEX	37/40

BRANDY

• Selection		
Hennessey XO	Cognac, FR	54/59
Hennessey VS	Cognac, FR	12/13
Martell VS	Cognac, FR	13/14
Martel Swift	Cognac, FR	19/20

RUM

• Selection	Region	Member/Guest
Havana White	Havana, CUBA	12/13
Havana Especial	Havana, CUBA	12/13
Goslings	Hamilton, BMU	13/14
Mount Gay Eclipse	Hamilton, BMU	11/12
Plantation White	Saint Michael, BRB	12/13
Plantation Pineapple	Saint Michael, BRB	13/14
Ron Zacapa Centenario 23 (Dark Rum)	Antigua, GTM	19/21

VERMOUTH (45ml)

• Selection	Region	Member/Guest
Dolin Dry	Chambéry, FR	12/13
Dolin Rogue	Chambéry, FR	12/13
Lillet	Bordeaux, FR	22/24

APERITIF/DIGESTIF

• Selection		
Amaro Lucano (45ml)	Basilicita, IT	12/13
Amaro Montenegro (45ml)	Bologna, IT	14/15
Amaro Nonino (45ml)	Friuli, IT	24/26
Aperol	Padua, IT	10/11
Campari Bitter	Milan, IT	12/13
Villa Massa Limoncello	Campana, IT	13/14
Chartruese (Yellow)	Chartruese, FR	17/18
Chartruese (Green)	Chartruese, FR	17/18

LET US HOST YOUR NEXT SPECIAL EVENT

Whether it's a birthday, engagement, corporate gathering or celebration of any kind – Miss Gunn's Basement Bar is available for private hire.

We offer a unique space, great food and warm hospitality to make your occasion memorable.

Ask our staff for more information. We'd love to help bring your event to life.





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