



Welcome aboard. Arbory Afloat has re-berthed for summer 17/18 on the Yarra River in the heart of Melbourne, bigger & better than ever before.

Sun-drenched drinking sessions here feature fruit-driven cocktails from an extensive, Euro-influenced lineup, & bespoke gin creations, crafted on a range of small-batch tonics & clever garnishes.

National Good Food Guide 2018 Sommelier of the Year *Raul Moreno Yagüe* has worked his magic on the wine list that is inspired by the maritime influences of the Mediterranean Coast with wines that are fresh & vibrant & geared perfectly to summer sipping by the water.

Executive Chef *Nick Bennett* has created a menu taking influence from Southern Italian hospitality, offering small & large plates designed to be shared by groups.

The menu has a strong seafood focus with special attention on sourcing oysters. Neapolitan pizza & modern Italian mains with a twist are cooked in an open kitchen boasting an imported wood-fired oven.

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<b>OYSTERS</b>	Rock Oyster	4ea
	Pacific Oyster	3.50ea
	Fried Oyster, Lemon & Salsa Verde	4.50ea
	<b>Oyster Malfy Shooter</b>	7
	Oyster in the shell, Malfy Gin, Mascarpone & Caviar	
	<b>Sauces</b>	
	Honeydew Melon Mignonette	
	Smoked Tomato Hot Sauce	

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<b>SMALLER</b>	Garlic Bread	7
	Porcini Croquette	4ea
	Mozzarella in Carrozza, Tomato Fondue & Smoked Anchovy	8
	Nduja Zeppole, Whipped Ricotta & Yarra Valley Salmon Roe	17
	Devodier Culatello Prosciutto & Melon	16
	Fried Local Calamari, Lemon Myrtle & Mayonnaise	19
	Beef Carpaccio, Rocket, Horseradish, Parmesan & Oscietra Caviar	22
	Buffalo Mozzarella, Pickled Radicchio & Toast	19

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<b>TO SHARE</b>	Antipasto Platter (Serves 2 - 4)	29
	Cold Seafood Platter (Serves 2 - 6)	85

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*Please place orders at the bar*

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<b>PIZZA</b>	<b>Margherita</b>	20
	San Marzano Tomato, Buffalo Mozzarella, Basil, Parmigiano Reggiano	
	<b>Scapece</b>	24
	San Marzano Tomato, Fior di Latte, Zucchini, Capsicum & Artichoke	
	<b>Isabella</b>	25
	Fior di Latte, Mushroom, Thyme, Truffle Oil & Pecorino	
	<b>Zi' Pascali</b>	25
San Marzano Tomato, Fior di Latte, Sopressa, Nduja, Red Onion & Capers		
	<b>Gamberetti</b>	26
Mascarpone, Prawn, Chilli & Zucchini Flowers		
	<b>Capri</b>	26
San Marzano Tomato, Fior di Latte, Champagne Ham, Mushroom, Olive & Artichoke		
	<b>Nutellissima</b>	14
Nutella, Strawberry & Icing Sugar		

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<b>LARGER</b>	Battered Fish & Chips, Salad & Tartare Sauce	26
	Tomato Tart, Fried Goats Cheese, Asparagus & Lentil Dressing	24
	1/2 Roast Chicken, Broccoli Salad, Fried Leek & Onion Sauce	29
	200g O'Connor Grass Fed Scotch Fillet, Polenta Chips, Iceberg Lettuce & Bagna Cauda	36

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<b>TO SHARE</b>	Lobster Spaghetti - 1/2 Lobster or Whole Lobster	80 / 160
	700g O'Connor Grass Fed Rib Eye, Polenta Chips, Iceberg Lettuce & Bagna Cauda	75

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<b>SIDES</b>	Fries	8
	Caprese Salad	14
	Rocket, Pear & Parmesan Salad	8

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<b>GELATO</b>	By Pidapipo Gelateria	
	Brioche Bun	8
	Cup / Extra Scoop	5 / 4.5

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**COCKTAILS****Glass / Share Serves 3**

**Aperol Spritz** 14 / 35  
Aperol, Prosecco, Soda, Orange

**Pimms No 1 Cup** 14 / 35  
Pimms, Ginger Ale, Strawberry, Mint,  
Cucumber, Orange

**Nitro Espresso Martini** 16  
Ketel One Vodka, Mr Black, Cold Drip Coffee  
charged with Nitrogen

**Yarra Royale** 19  
Creme de Cassis, Lacombe Champagne,  
Lemon egg white foam

**Tommy's Watermelon Margarita** 19 / 55  
Don Julio Blanco Tequila, Agave, Watermelon,  
Lime, Coriander, Jalapeno

**Frozen Pina Colada** 19  
Plantation Dark Rum, Fresh Pineapple,  
Coconut Cream

**White Negroni** 19  
Patient Wolf Gin, Lillet Blanc, Suze

**Pomegranate Mojito** 19 / 55  
Plantation Blanco Rum, Pama Liqueur, Mint,  
Lime, Pomegranate

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<b>GIN &amp; TONIC</b>	<b>45mls Gin + Single Serve Tonic</b>	
	<b>Patient Wolf Arbory Edition, Brunswick</b>	18
	Fever Tree Mediterranean Tonic, Lemon Thyme, Lemon	
	<b>Malfy, Italy</b>	16
	Strange Love Dirty Tonic, Olive (Olive Brine optional)	
	<b>Tanqueray, UK</b>	14
	Schweppes East Indian Tonic, Cucumber & Lime	
	<b>Four Pillars Shiraz, Yarra Valley</b>	17
	Strange Love Bitter Lemon, Lemon	
	<b>Siderit, Spain</b>	19
	East Imperial Grapefruit Tonic, Cinnamon, Juniper berries	
	<b>Poor Toms, Sydney</b>	15
	Strange Love No 8 Tonic, Strawberry, Thyme	
	<b>Melbourne Gin Company, Yarra Valley</b>	16
	Fever Tree Elderflower Tonic, Pomegranate	
	<b>Gin Mare, France</b>	18
	East Imperial Yuzu Tonic, Lemon, Thai Basil	

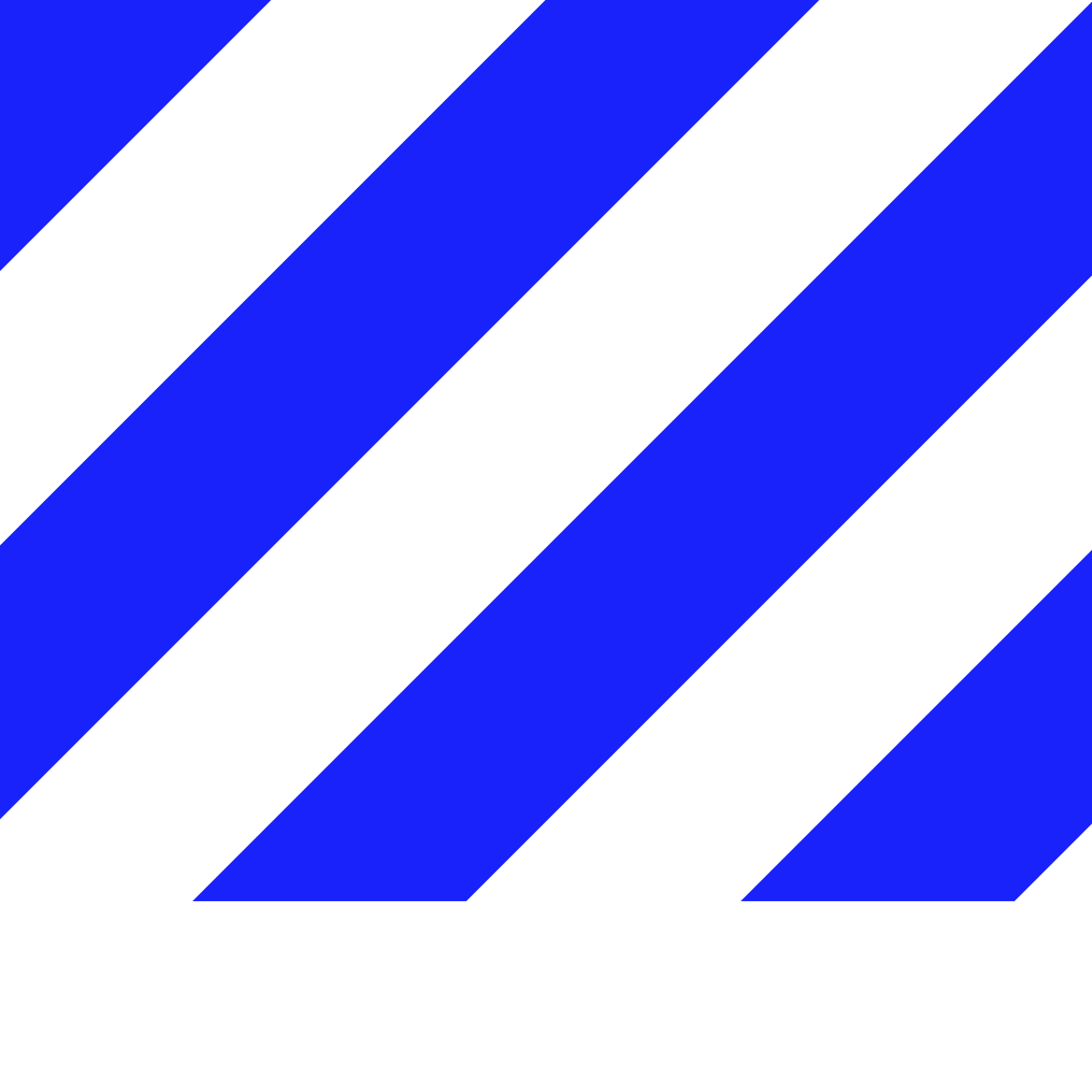
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<b>WINE</b>	<b>Glass / Carafe / Bottle</b>	
<b>Tap</b>	2016 Arbory Pinot Grigio, Central Victoria	9 / 38
	2017 Arbory Sangiovese Rosè, Mount Benson, SA	9 / 38
<b>Sparkling</b>	2016 Dogarina Proseco, Veneto, Italy	11 / 50
	2017 Miceli 'Michael' Brut, Mornington, Vic	10 / 50
	NV Lacombe Brut Grande Cuvée, Aÿ, Champagne France 100ml	16 / 95
	2009 Dom Pérignon Millésimé, Epernay, Champagne France	250
<b>White</b>	2016 Babich Sauvignon Blanc, Marlborough, NZ	10 / 45
	2016 Abadia de San Campio Albariño, Rías Baixes, Spain	11 / 50
	2014 Domaine de Bila Haut Grenache Blanc, Roussillon, France	9 / 45
	2015 Coroncino 'Il Bacho' Verdicchio dei Castelli di Jesi, Marche, Italy	11 / 55
	2017 Koerner 'Pigato' Vermentino, Clare Valley, SA - <i>Natural/Orange</i>	13 / 60
	2015 Domaine Laroche Chablis 'Saint Martin' Burgundy, France (Chardonnay)	15 / 75
<b>Rosé</b>	2016 Domaine de Triennes Rosé, Provence, France	11 / 50
<b>Red</b>	2016 Emilia Pinot Noir, Tamar Valley, Tas	13 / 60
	2015 Cave De Tain 'Première Note' Shiraz, Collines Rhodaniennes, France	10 / 45
	2017 Jamsheed Sagrantino, Heathcote, Vic <i>Natural/Unfiltered</i>	11 / 55
	2014 Matsu 'Recio' Tempranillo, Toro, Spain	13 / 65
	2016 Paolo Scavino Dolcetto d'Alba, Piedmont, Italy	13 / 65
	2014 Setteporte Nerello Mascalese blend, Etna Rosso, Sicily, Italy	14 / 70







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