

## Wine

Please place all orders at the bar

### SPARKLING 110ml Glass

NV Alpha Box & Dice 'Tarot' Prosecco, Murray Darling, VIC	13/65
2022 Dogarina Prosecco, Treviso, IT	68
NV Jansz Premium Cuvée, Pipers River, TAS	15/70
2023 Italian Plastic Pét-Nat, Riesling, Sangiovese, Adelaide Hills, SA	65
2018 Deviation Road 'Loftia' Brut, Adelaide Hills, SA	85
NV Louis Picamelot Crémant de Bourgogne Brut 'Les Terroirs', Burgundy, FR	85
NV H. Lanvin & Fils Brut Champagne, Épernay, FR	120
NV Pol Roger 'Brut Réserve' Champagne, Épernay, FR	175
NV André Clouet Rosé Champagne, Bouzy, FR	185
NV Bollinger Special Cuvée Champagne, Pinot Noir & Meunier, Chardonnay Aÿ, FR	210

### WHITE

2021 Kolonne/Null Riesling (Alcohol Free), Mosel, GER	65
2021 Reichsrat Von Buhl Trocken Riesling, Pfalz, GER	68
2022 Skilogalee Riesling, Clare Valley, SA	15/69
2022 Crawford River Riesling, Henty, VIC	95
2022 Babich 'Black Label' Sauvignon Blanc, Marlborough, NZ	15/68
2022 Shaw & Smith Sauvignon Blanc, Adelaide Hills, SA	75
2020 Badenhorst Family Wines 'Secateurs' Chenin Blanc, Swartland, SA	70
2023 Mountadam Pinot Gris, High Eden, SA	14/68
2019 Miceli Pinot Grigio, Mornington Peninsula, VIC	69
2022 Pieropan Soave, Veneto, IT	75
2020 Franz Haas Pinot Grigio, Alto Adige, IT	79
2022 Chalmers Falanghina, Heathcote, VIC	16/75
2023 Voyager Estate 'Coastal' Chardonnay, Margaret River, WA	65
2021 Tarrawarra Chardonnay, Yarra Valley, VIC	16/75
2023 Coulter 'C1' Chardonnay, Adelaide Hills, SA	75
2023 La Stagiaire Chardonnay, Mornington Peninsula, VIC	79
2021 Medhurst 'Estate' Chardonnay, Yarra Valley, VIC	90
2021 Bindi 'Kostas Rind' Chardonnay, Macedon, VIC	130
2019 Thierry Laffay 'Vaillons' 1er Cru Chablis, Burgundy, FR (Chardonnay)	135

### SWEET

2022 Whistler 'Fruit Tingle' Frizzante, Muscat Blanc, Semillon, Chardonnay	65
2018 Château Filhot (375ml), Sauternes, France	75

Please note card payments incur a processing fee  
Public holidays incur a 15% surcharge

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### ROSÉ, SKINSY & CHILLED RED

2022 Domaine de Triennes Rosé IGP Méditerranée, Provence, FR	73
2023 Rosalino Grenache Rosé, Riverland, SA	14/68
2021 Kolonne/Null Rosé (Alcohol Free), Provence, FR	65
2022 Chalmers Mother Block 'Skin', Vermentino, Fiano, Grechetto, Greco, Glera, Pinot Bianco, Merbein, VIC (Light Skin)	65
2023 Dormilona 'Yokel' Grenache, Swan Valley, WA (Chilled)	14/68
2021 Taschini, Pinot Gris, Graciano, Sangiovese, Limestone Coast, SA (Chilled Red)	69
2022 Sigurd 'Rosé', Barossa, SA (Pressed Red & Skin Contact White)	69
2022 Smallfry 'Tangerine Dream', Semillon, Pedro Ximénez, Riesling, Roussanne, Muscat, Barossa Valley, SA (Orange)	69
2023 Koerner 'Pigato' Vermentino, Clare Valley, SA (Skin Contact)	78
2022 Château d'Esclans 'Whispering Angel' Côtes de Provence Rosé, Provence FR	18/85
2021 Minuty 'Prestige' Rosé, Côtes de Provence, Provence, FR	89
2018 Château Simone Rosé, Provence, FR	125

### RED

2021 Provenance 'Golden Plains' Pinot Noir, Geelong/Ballarat, VIC	68
2023 William Downie Pinot Noir, VIC/SA	15/69
2022 Shadowfax Pinot Noir, Macedon Ranges, VIC	78
2023 Onannon Pinot Noir, Mornington Peninsula, VIC	78
2022 Marco Lubiana Pinot Noir, Huon & Derwent Valleys, TAS	110
2022 Wolfe at the Door, Pinot Meunier, TAS	75
2022 Mutual Promise Gamay, King Valley, VIC	16/75
2020 Little Reddie Refosco dal Peduncolo Rosso, Heathcote, VIC	75
2018 Cantalici 'Baruffo' Chianti Classico, Tuscany, IT	78
2019 Rizzi Barbaresco, Piedmont, IT (Nebbiolo)	120
2022 Dune 'Empty Quarter' Mourvèdre Shiraz Grenache Touriga, McLaren Vale, SA	68
2023 Rouleur 'Rondo' Nero d'Avola, McLaren Vale, SA	15/70
2020 Telmo Rodríguez 'Dehesa Gago', Tinta de Toro (Tempranillo), Toro, SP	78
2021 Frederick Stevenson 'Piñata', Cinsault, Syrah, Mourvèdre, Barossa Valley, SA	65
2021 The Story Wines Syrah, Grampians, VIC	65
2021 Hither & Yon Shiraz, McLaren Vale, SA	15/69
2021 Torbreck 'Hillside' Shiraz Roussanne, Barossa Valley, SA	75
2019 Maxime Graillet 'Equinoxe' Crozes-Hermitage, Rhône Valley, FR (Syrah)	85
2019 Altera Terra 'Sanctus' Shiraz, Canberra District	115
2021 A. Rodda 'Cuvée de Chais', Cab Sauv & Franc, Merlot, Petit Verdot, Malbec, Beechworth, VIC	80
2021 Domaine Bobinet 'Hanami' Cabernet Franc, Loire Valley, FR	80
2023 Nocturne Cabernet Sauvignon, Margaret River, WA	85
2021 Sorrenberg Cabernets, Beechworth, VIC	120

# Eat Drink Autumn



## Autumn 24

### SILENT COMEDY FESTIVAL RETURNS

Putting an entertaining spin on a traditional comedy show, Silent Comedy is an experience similar to a silent disco, with guests enjoying gags, jokes and banter from live comedians through a pair of illuminated headphones. This year's line-up includes local and international special guests such as Jimeoin, Lawrence Mooney, Dolly Diamond, Takashi Wakasugi, Daniel Connell & more!

*Get ready to don your headphones and laugh out loud (to yourself).*

27 March - 18 April for Melbourne International Comedy Festival 2024. Tickets start at \$30 per person. Find out more and secure tickets via [www.arbory.com.au](http://www.arbory.com.au)

### SHUCK & SUCK, EVERY THURSDAY

\$2 oysters available every Thursday from 6pm until sold out.

[arbory.com.au](http://arbory.com.au)

## Lunch & Dinner

From 11am – 10pm

### SANDWICHES & BURGERS

Slow Cooked Pork & Veal Meatball Sub, Basil Pesto & Parmigiano Reggiano 25

Vegan Southern Fried Cauliflower Burger, Red Cabbage Slaw, Chipotle, Pickles & Crinkle Cut Chips 26

Double Cheeseburger, Bacon, Pickles, Tomato Relish & Crinkle Cut Chips 27

Southern Fried Chicken Burger, Red Cabbage Slaw, Pickles, Chipotle & Crinkle Cut Chips 27

New England Lobster Roll, Shoestring Fries & Truffle Salt 35

### SILENT COMEDY FESTIVAL BURGER MENU

Comedian's Jimeoin & Bev Killick, alongside Arbory's Head Chef James Gibson, have put their favourite burgers on the menu in celebration of Melbourne's International Comedy Festival. All three burgers are \$28 and come with crinkle cut chips and a pot of Mountain Goat Tasty Pale Ale. Available from 27 March - 21 April.

*"The Jimeonion" by Jimeoin*

Double Smash Burger, Cheese, Fried Onion Pickles & Hot Smoky Aioli

*"The Sixty-Niner" by Bev Killick*

Eggplant Parmigiana Burger, Parmesan Confit Garlic, Napoli & Pickles

*"The Crab Yourself" by James Gibson*

Fried Chilli Crab Burger, Spring Onion Relish, Pickled Daikon & Coriander

### SHARE

Croquette (Changes Daily) 6ea

Lamb Skewer, Anchovy Mayonnaise & Olive Crumb 9ea

Fried Chicken Wings, Nepalese Curry Sauce, Coriander & Chilli 19

Pumpkin Arancini, Burnt Butter, Sage, Hazelnut & Whipped Ricotta 18

Hummus, Crispy Chickpeas, Dukkah & Flatbread 18

Spiced Calamari, Shichimi Togarashi, Black Sesame Aioli & Lime 23

### LARGER

Charcuterie Board, House Pickles & Toasted Sourdough 36

Heirloom Tomato Salad, Stracciatella, Pickled Shallot, Basil & Grilled Focaccia 25

Ancient Grain Salad, Spiced Cauliflower, Pomegranate, Apple & Green Tahini 23

Blue Swimmer Crab Linguine, Chilli, Garlic & Lemon Pangrattato 33

### GRILL

300g Southern Ranges Porterhouse MBS2+, Caramelised Baby Onion, Garlic Purée, Lemon & Fries 44

250g Southern Ranges Scotch Fillet MBS3+, Caramelised Baby Onion, Garlic Purée, Lemon & Fries 47

Choice of sauce  
*Black Pepper, Red Wine Jus or Béarnaise*

Swordfish, Zucchini, Golden Raisin, Fried Potato & Green Goddess Dressing 37

Whole Spatchcock, Smoked Chicken Fat, Black Garlic, Cavolo Nero & Jerusalem Artichoke 39

### SIDES

Crinkle Cut Chips 12

Crinkle Cut Chips & Truffle Pecorino 18

Bitter Leaf Salad, Caper & Anchovy Dressing 12

Pickled Beetroot, Cashew Cream, Charred Plum & Fennel 16

Garden Salad 13

### CHEESE & DESSERTS

Cheese Plate, Quince Paste & Fruit Bread 25

Apple Tarte Tatin, Vanilla Ice Cream & Buttered Pecans 15

Peaches & Cream Ice Cream Sundae 13

## Late Night

From 10pm – Late

### AVAILABLE FROM 10PM

Croquette (Changes Daily) 6ea

Fried Chicken Wings, Nepalese Curry Sauce, Coriander & Chilli 19

Pumpkin Arancini, Burnt Butter, Sage, Hazelnut & Whipped Ricotta 18

Hummus, Crispy Chickpeas, Dukkah & Flatbread 18

Spiced Calamari, Shichimi Togarashi, Black Sesame Aioli & Lime 23

Charcuterie Board, House Pickles & Toasted Sourdough 36

Crumbed Mushroom & Halloumi Burger, Pickles, Tomato Relish & Crinkle Cut Chips 26

Vegan Southern Fried Cauliflower Burger, Red Cabbage Slaw, Chipotle, Pickles & Crinkle Cut Chips 26

Double Cheeseburger, Bacon, Pickles, Tomato Relish & Crinkle Cut Chips 27

Southern Fried Chicken Burger, Red Cabbage Slaw, Pickles, Chipotle & Crinkle Cut Chips 27

Crinkle Cut Chips 12

Crinkle Cut Chips & Truffle Pecorino 18

Garden Salad 13

Cheese Plate, Quince Paste & Fruit Bread 25

Apple Tarte Tatin, Vanilla Ice Cream & Buttered Pecans 15

Please alert staff to any dietary conditions prior to ordering  
Place your order at the bar or online using the QR code

Kids menus available, please ask our friendly staff