

Wine

SPARKLING

NV Alpha Box & Dice 'Tarot' Prosecco, Murray Darling, VIC	13/65
2020 Babo Prosecco Rosé, Treviso, Italy	68
NV Jansz Premium Cuvée, Pipers River, TAS	15/70
NV Deviation Road 'Altair' Rosé, Chardonnay, Pinot Noir, Adelaide Hills, SA	75
NV Delamere Rosé, Pipers Brook, TAS	18/90
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
2022 Roger Champault 'Clos du Roy' Sancerre (Sauvignon Blanc), Loire Valley, FR	110
2022 Alois Lageder Cantina Riff Pinot Grigio, Veneto, IT	14/68
2020 Franz Haas Pinot Grigio, Alto Adige, IT	79
2022 Pieropan Soave, Veneto, IT	75
2022 Chalmers Falanghina, Heathcote, VIC	16/75
2023 Higher Plane 'Jewels of Karridale' Chardonnay, Margaret River, WA	15/69
2023 Coulter 'C1' Chardonnay, Adelaide Hills, SA	75
2023 La Stagiaire Chardonnay, Mornington Peninsula, VIC	79
2021 Medhurst 'Estate' Chardonnay, Yarra Valley, VIC	90
2022 Lambert Chardonnay, Yarra Valley, VIC	110
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

Wine

ROSÉ, SKINSY & CHILLED RED

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
2023 Rosalino Grenache Rosé, Riverland, SA	14/68
2023 Worlds Apart Wines 'Everlasting Happiness' Rosé, Touriga Nacional, McLaren Vale, SA	68
2021 Taschini, Pinot Gris, Graciano, Sangiovese, Limestone Coast, SA (Chilled Red)	69
2022 Sigurd Rosé, Grenache, Malbec, Mataro, Pinot Gris, Sauvignon Blanc, Muscat Blanc (Pressed Red & Skin Contact White)	69
2023 Koerner 'Pigato' Vermentino, Clare Valley, SA (Skin Contact)	75
2022 Domaine de Triennes Rosé IGP Méditerranée, Provence, FR	73
2018 Château Simone Rosé, Provence, FR	125

RED

2021 Provenance 'Golden Plains' Pinot Noir, Geelong/Ballarat, VIC	68
2023 Rob Hall Pinot Noir, Yarra Valley, VIC	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
2018 Cantalici 'Baruffo' Chianti Classico, Tuscany, IT	78
2019 Rizzi Barbaresco, Piedmont, IT (Nebbiolo)	120
2021 Yangarra 'Old Vine' Grenache, McLaren Vale, SA	85
2023 Rouleur 'Rondo' Nero d'Avola, McLaren Vale, SA	15/70
2021 Frederick Stevenson 'Piñata', Cinsault, Syrah, Mourvèdre, Barossa Valley, SA	65
2021 The Story Wines Syrah, Grampians, VIC	65
2022 Hither & Yon Shiraz, McLaren Vale, SA	15/69
2021 Torbreck 'Hillside' Shiraz Roussanne, Barossa Valley, SA	75
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 Winter



Winter 24

SPECIALS

\$30 STEAK IN JULY

Your choice of:

300g Flank, 250g Porterhouse or 250g Scotch Fillet

Red Wine Jus, Black Pepper or Chimichurri

Served with Confit Garlic Purée, Caramelised Baby Onions & Lemon

Add:

Shoestring Fries \$5

Cos Wedge, Anchovy Cream & Parmesan \$8

Potato Gratin \$10

Available every day in July, 11am – late.

THREE CHEESE FONDUE IN JUNE, JULY & AUGUST

A creamy, molten combination of Swiss Gruyère, Fontina & Truffle Pecorino, served with a platter of Sliced French Baguette, Crudités, Pretzels & Pickles for all your dipping pleasures.

\$55, best shared between two to four.

Available from 11am – late every day through winter.

SHUCK & SUCK, EVERY THURSDAY

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

Available for walk-ins and bookings via arbory.com.au

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

Lunch & Dinner

From 11am – 10pm

SANDWICHES & BURGERS

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

Double Cheeseburger, Fried Onion, Cheese, Ketchup, Mustard, Pickles & Crinkle Cut Chips 27

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

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

Beer Battered Fish Burger, Tartare Sauce, Iceberg Lettuce, Remoulade, Pickles & Crinkle Cut Chips 27

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

New England Lobster Roll, Shoestring Fries & Truffle Salt 35

SMALLER

Croquette (Changes Daily) 6ea

Braised Beef Short Rib, Salsa Verde, & Pickled Red Onion 18

Fried Chicken Wings, Chipotle, Honey & Sesame Seeds 19

Bolognese Arancini, Smoked Mozzarella, Sun Dried Tomato & Parmesan 18

Polenta Chips, Parmesan, Rosemary Salt & Black Garlic Aioli 15

Hummus, Crispy Chickpeas, Dukkah & Flatbread 18

Southern Fried Calamari, Kewpie Mayonnaise & Lime 23

Beef Carpaccio, Porcini Mushroom, Rocket, Parmesan, Pine Nuts & Lavosh 25

LARGER

Charcuterie Board, House Pickles & Toasted Sourdough 36

Mozzarella Toast, Olive Tapenade, Bitter Leaf Salad, Orange & Fennel 24

Winter Vegetable Salad, Ancient Grains, Labneh, Pepitas & Salmoriglio 24

Pan Fried Gnocchi, Slow Cooked Onion, Taleggio Cream, Broccoli, Pine Nuts & Parsley Gremolata 31

Seafood Chowder, Bacon, Prawns, Clams, Scallops, Mussels & Warm Bread 32

Three Cheese Fondue of Swiss Gruyère, Fontina & Truffle Pecorino. Served with French Baguette, Crudités, Pretzel & Pickles. (Serves 2-4) 55

+ Cured Meat Selection \$15

GRILL

Steak in July Special 30

300g Flank, 250g Scotch Fillet or 250g Porterhouse

with Confit Garlic Purée Caramelised Onions & Lemon

Choose from Red Wine Jus, Black Pepper or Chimichurri Sauce

300g Pork Cutlet, Cauliflower Purée, Spinach, Currants & Apple Cider Jus 38

Spanish Mackerel, Caponata, Eggplant Zucchini, Olive, Basil & Pangrattato 33

SIDES

Crinkle Cut Chips 13

Crinkle Cut Chips & Truffle Pecorino 19

Braised Witlof, Sherry Vinegar Caramel, Toasted Hazelnuts & Whipped Goat's Cheese 17

Brussels Sprouts, Baby Onions, Pancetta & Cashew Cream 16

Garden Salad 10

CHEESE & DESSERTS

Cheese Plate, Quince Paste & Fruit Bread 25

Banana Split Sundae, Banoffee Caramel, Vanilla Ice Cream & Buttered Pecans 13

Warm Chocolate Chip Cookie, Rum & Raisin Ice Cream 16

Kids menus available, please ask our friendly staff

Late Night

From 10pm – Late

AVAILABLE FROM 10PM

Croquette (Changes Daily) 6ea

Fried Chicken Wings, Chipotle, Honey & Sesame Seeds 19

Bolognese Arancini, Smoked Mozzarella, Sun Dried Tomato & Parmesan 18

Hummus, Crispy Chickpeas, Dukkah & Flatbread 18

Southern Fried Calamari, Kewpie Mayonnaise & Lime 23

Charcuterie Board, House Pickles & Toasted Sourdough 36

Double Cheeseburger, Fried Onion, Cheese, Ketchup, Mustard, Pickles, & Crinkle Cut Chips 27

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

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

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

Crinkle Cut Chips 13

Crinkle Cut Chips & Truffle Pecorino 19

Garden Salad 10

Cheese Plate, Quince Paste & Fruit Bread 25

Warm Chocolate Chip Cookie, Rum & Raisin Ice Cream 16