

## Wine

### SPARKLING

NV Alpino Prosecco, Alpine Valleys, VIC	13/65
2024 Soumah Brachetto Frizzante (Off-Dry Rosato), Yarra Valley, VIC	65
2024 Delinquente 'Weeping Juan' Pink Pét-Nat, Riverland, SA	65
2020 Babo Prosecco Rosé, Treviso, Italy	68
NV Clover Hill 'Pyrenees' Sparkling, Chardonnay, Pinot Noir, Pinot Meunier	15/79
NV Deviation Road 'Altair' Rosé, Chardonnay, Pinot Noir, Adelaide Hills, SA	75
NV Delamere Rosé, Pipers Brook, TAS	90
NV Bollinger Special Cuvée Champagne, Pinot Noir & Meunier, Chardonnay Aÿ, FR	155
NV André Clouet Rosé Champagne, Bouzy, FR	185

### WHITE

2021 Kolonne/Null Riesling (Alcohol Free), Mosel, GER	65
2023 Reichsrat Von Buhl Trocken Riesling, Pfalz, GER	68
2023 Skilogalee Riesling, Clare Valley, SA	69
2024 Rieslingfreak 'No.4' Riesling, Eden Valley, SA	15/69
2023 Babich 'Black Label' Sauvignon Blanc, Marlborough, NZ	15/68
2024 Shaw & Smith Sauvignon Blanc, Adelaide Hills, SA	75
2024 Sorrenberg Sauvignon Blanc Semillon, Beechworth, VIC	110
2022 Roger Champault 'Clos du Roy' Sancerre (Sauvignon Blanc), Loire Valley, FR	110
2023 Cantina Tollo Nativo Terre di Chieti Pinot Grigio, Abruzzo, IT	14/65
2022 Franz Haas Pinot Grigio, Alto Adige, IT	79
2023 Pieropan Soave, Veneto, IT	89
2023 Jim Barry Assyrtiko, Clare Valley, SA	16/75
2023 Higher Plane 'Jewels of Karridale' Chardonnay, Margaret River, WA	69
2023 Coulter 'C1' Chardonnay, Adelaide Hills, SA	75
2024 Patrick Sullivan Chardonnay, Mount Gambier, SA	16/75
2023 Lambert Chardonnay, Yarra Valley, VIC	95
2021 Bindi 'Kostas Rind' Chardonnay, Macedon, VIC	130
2023 Vincent Tremblay Chablis, Chablis, FR	90

### SWEET

2023 Whistler 'Fruit Tingle' Frizzante, Muscat Blanc, Semillon, Chardonnay, Barossa Valley, SA	65
2023 Borgo Maragliano 'La Caliera' Moscato d'Asti Piedmont, IT	65
2018 Château Filhot (375ml), Sauternes, France	75

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

## 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
2024 Gentle Folk 'Rainbow Juice' (Skins), Pinot Gris, Sangiovese, Pecorino	75
2024 Dormilona 'Yokel' Grenache, Swan Valley, WA (Chilled)	14/68
2024 Rosalino Rosé, Riverland, SA	14/68
2023 Taschini, Pinot Gris, Graciano, Sangiovese, Limestone Coast, SA (Chilled Red)	69
2023 Sigurd Rosé, Grenache, Malbec, Mataro, Pinot Gris, Sauvignon Blanc, Muscat Blanc (Pressed Red & Skin Contact White)	69
2023 Domaine de Triennes Rosé IGP Méditerranée, Provence, FR	73
2023 Château L'escarelle 'Cuvée Château' Provence Rosé, Provence, FR	18/85
2018 Château Simone Rosé, Provence, FR	125
2022 Domaine Triennes IGP Méditerranée Rosé (1500ml), Provence FR	155

### RED

2021 Provenance 'Golden Plains' Pinot Noir, Geelong/Ballarat, VIC	68
2023 Rob Hall Pinot Noir, Yarra Valley, VIC	69
2024 Xavier Goodridge 'Pa Pa' Pinot Noir, Henty VIC/Mount Gambier, SA	16/75
2022 Shadowfax Pinot Noir, Macedon Ranges, VIC	78
2023 Strelley Farm Pinot Nor, Tasmania	79
2023 Marco Lubiana Pinot Noir, Huon & Derwent Valleys, TAS	110
2023 Wolfe at the Door, Pinot Meunier, TAS	75
2023 Vajra 'Langhe Rosso', Nebbiolo, Barbera, Dolcetto, Freisa, Pinot Nero, Piedmont, IT	75
2021 Fiorini Chianti Superiore, Tuscany, IT	69
2019 Cantalici 'Baruffo' Chianti Classico, Tuscany, IT	78
2019 Rizzi Barbaresco, Piedmont, IT (Nebbiolo)	120
2022 Yangarra 'Old Vine' Grenache, McLaren Vale, SA	85
2023 Rouleur 'Rondo' Nero d'Avola, McLaren Vale, SA	70
2023 Vignerons Schmölder & Brown Barbera, King Valley, VIC	16/75
2023 Frederick Stevenson 'Piñata', Cinsault, Syrah, Mourvèdre, Barossa Valley, SA	65
2023 Bloody Hill 'Rouge', Shiraz, Cabernet, Yarra Valley, VIC	15/68
2023 Battle of Bosworth 'Puritan' Shiraz, McLaren Vale, SA	15/69
2022 The Story Wines Syrah, Grampians, VIC	75
2022 Spinifex 'Bête Noir' Shiraz, Barossa Valley, SA	79
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

# Eat Drink Summer



# Summer 24

## BURGERS (Served with Crinkle Cut Chips)

Hot Dog, Hagen's Organics Smoked Frankfurt, Bacon, Onion, Cheese, Pickles	24	Double Cheeseburger, Fried Onion, Cheese, Ketchup, Mustard, Pickles	27
Crumbed Mushroom & Halloumi Burger, Tomato Relish, Pickles	26	Southern Fried Chicken Burger, Red Cabbage Slaw, Chipotle, Pickles	27
Vegan Southern Fried Cauliflower Burger, Red Cabbage Slaw, Chipotle, Pickles	26	New England Lobster Roll, Truffle Shoestring Fries	35
		150g Wagyu Steak Sandwich, Horseradish, Cress, Onion Rings	30

## SHARED

Croquette (Changes Daily)	6ea	Hummus, Crispy Chickpeas, Dukkah, Flatbread	18
Half Dozen Natural Pacific Oysters, Mignonette, Lemon	36	Fried Calamari, Jalapeño Mayonnaise, Lime	24
Salmon Rillettes, Smoked Salmon Roe, Pickled Cucumber, Potato Chips	26	Arancini, Calabrian Chilli, Aged Cheddar Cheese, Ricotta	18
Fried Chicken Wings, Spicy Miso Glaze, Spring Onion, Lime	19	Charcuterie Board, House Pickles, Toasted Sourdough + Cheese Selection	34
Buffalo Cauliflower, Blue Cheese Sauce, Chives	21		18

## SALADS

Smoked Salmon, Avocado, Pickled Rhubarb, Apple Vodka Dressing	26
Burrata, Peach, Croutons, Tarragon	26
Freekeh Tabbouleh, Parsley, Lemon Vinaigrette, Labneh	23
Garden Salad, House Dressing	13

## MAINS

Beer Battered Fish & Chips, Iceberg Salad, Tartare Sauce, Shoestring Fries, Lemon	29
250g Porterhouse Steak, Fried Potato, Padron Peppers, Chimichurri	45
Linguine, Almond Pesto, Heirloom Tomato, Stracciatella	30
Chicken Schnitzel, Gravy, Cabbage Slaw, Lemon	34

## SIDES

Crinkle Cut Chips	13
Crinkle Cut Chips, Truffle Pecorino	19
Pickled Beetroot, Ajo Blanco, Green Chilli Salsa	18
Cucumber, Radish, Dill, Buttermilk Dressing	16

## CHEESE & DESSERTS

Cheese Plate, Quince Paste, Fruit Bread	26
Peanut Butter Stout Cake, Crème Fraîche Ice Cream, Candied Peanuts	16
Lemon Sorbet, Mixed Berry Compote, Meringue	15

## WHAT'S ON

### \$25 STEAK NIGHT EVERY WEDNESDAY

250g Porterhouse, cooked as you please, with shoestring fries, salad and your choice of peppercorn or chimichurri sauce.

\$9 Stone & Wood Pacific Ale schooners From 5pm until late.

### SHUCK & SUCK, EVERY THURSDAY

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

*All specials are available for walk-ins and bookings via [arbory.com.au](http://arbory.com.au)*

FIND OUT MORE

