

A woman with dark hair and a large, textured earring is shown in profile, drinking from a flute glass of sparkling wine. Her head is tilted back, and a stream of bubbles is visible as the liquid enters her mouth. Her hand, adorned with a bracelet, holds the glass. The background is a solid, deep red. The brand name 'MELBOURNE winery' is overlaid in the center in a white serif font.

MELBOURNE
winery

WHERE *WINE* LEADS AND *FOOD* FOLLOWS

At Melbourne Winery we are redefining
the Melbourne dining experience

1. Choose your wine
2. Choose your food based
on the expert pairings

OR

Conform to normality and head
to the last page to view our food
and drink items as they are.

PINOT GRIS
Indulgence Collection
\$16
(150ml)

So, we encourage you to be

UNCONVENTIONAL



NV BRUT
Essentials Collection
\$55
(bottle)

SPARKLING

Bellarine meets Adelaide in a rush of bright orchard fruit and clean lines. Fresh, flirtatious, and built to open the night properly.

NV BRUT

Essentials Collection

Adelaide, South Australia

Fresh, flirty and dangerously easy to love, all bright orchard vibes, and zero interest in being complicated

perfectly paired to...

Albacore Tuna Ceviche ^(GF)
yuzu mango • leche de tigre • pickled watermelon • avocado salsa verde

Gnocchi Alla Vodka ^(V)
chilli paste • tomato • basil • burrata cream

Tomato Panzanella Salad ^(V)
olives • pearl bocconcini • balsamic syrup
crusty bread

FLUTE	BOTTLE
\$12	\$55



CUVÉE BRUT

Elevated Classics Collections

Bellarine Peninsula, Victoria

Plush red berries and creamy texture from Pinot Noir

perfectly paired to...

Cheese Board
cloth-ashed cheddar • brie mon père
stilton • quince jam • muscatels
fresh fruit • roasted nuts • brioche

Ōra King Salmon ^(GF)
seasonal greens • new potatoes
herb & lemon butter sauce

Peach Melba ^(V)
raspberry gelato • caramelised peaches
vanilla chantilly • pistachio

FLUTE	BOTTLE
\$15	\$69





NV PROSECCO

Elevated Classics Collection

King Valley, Victoria

Bright and lively, snapping with green apple and quince, finished with a cheeky lick of honey and a clean, refreshing zip

perfectly paired to...

Natural Oysters ^(GF)
shallot mignonette

Prawn Paccheri
*guanciale paste • chilli • lemon
mascarpone • lobster bisque*

Stracciatella Pinsa ^(GF)
confit heirloom tomatoes • garlic • basil

FLUTE	BOTTLE
\$15	\$69





SAUVIGNON BLANC
Essentials Collection

\$55
(bottle)

WHITE

Zippy, textural, or somewhere in between. Citrus, stone fruit and a little coastal salinity. These are expressive whites that move easily from first sip to last plate. From Clare Valley, to Bellarine Peninsula.

SAUVIGNON BLANC

Essentials Collection

King Valley, Victoria

Passionfruit, guava, and green herbs
burst with freshness

perfectly paired to...

Pan-Seared Saganaki ^(GF, V)
hot spiced honey • thyme • pistachio

Prawn Toast
tonnato aioli • caviar

Hot Salumi Pinsa
fior di latte • finocchiona salami
cotto ham • sausage

150ml	250ml	Bottle
\$12	\$19	\$55



PINOT GRIS

Essentials Collection

Adelaide, South Australia

perfectly paired to...

Natural Oysters ^(GF)
shallot mignonette

Prawn Paccheri
guanciale paste • chilli • lemon
mascarpone • lobster bisque

Stracciatella Pinsa ^(GF)
confit heirloom tomatoes • garlic • basil

CHARDONNAY

Essentials Collection

Adelaide, South Australia

perfectly paired to...

Prawn Toast
tonnato aioli • caviar

Gnocchi Alla Vodka ^(V)
chilli paste • tomato • basil • burrata cream

Wild Mushroom Pinsa ^(V)
artichokes • olives • chilli crisp
caramelised onion • fior di latte

RIESLING

Elevated Classics Collection

Clare Valley, South Australia

perfectly paired to...

Albacore Tuna Ceviche
yuzu mango • leche de tigre • pickled
watermelon • avocado salsa verde

Salt & Pepper Squid ^(GF)
tartare sauce • caper & tomato salsa

Stracciatella Pinsa ^(V)
confit heirloom tomatoes • garlic • basil

SAUVIGNON BLANC

Elevated Classics Collections

Marlborough, New Zealand

perfectly paired to...

Fiery Chicken ^(GF)
harissa • buttermilk ranch

Pork Yakitori Skewer ^(GF)
'nduja butter • smoked labneh • dill pickles

Ōra King Salmon ^(GF)
seasonal greens • new potatoes
herb & lemon butter sauce



Pear flesh, apple skin and a slippery
lick of texture, dry enough to behave,
generous enough to flirt

150ml	250ml	Bottle
\$12	\$19	\$55



Ripe melon, citrus, and white
peach wrapped in gentle spice

150ml	250ml	Bottle
\$12	\$19	\$55



Jasmine, orange blossom,
and lemon zest

150ml	250ml	Bottle
\$15	\$25	\$69



Passionfruit, guava, and green
herbs burst with freshness

150ml	250ml	Bottle
\$15	\$25	\$69

PINOT GRIGIO

Elevated Classics Collection

King Valley, Victoria

Crisp pear and nectarine meet citrus
zest and alpine herbs

perfectly paired to...

Pan-Seared Saganaki ^(V,GF)
hot spiced honey • thyme • pistachio

Pork Yakitori Skewer
'nduja butter • smoked labneh • dill pickles

Herb-Grilled Chicken ^(GF)
aji verde • lemon labneh
chilli-garlic broccolini

150ml	250ml	Bottle
\$15	\$25	\$69



CHARDONNAY

Elevated Classics Collection

Bellarine Peninsula, Victoria

Ripe peach and lemon curd glide over creamy
lees, quiet oak and a saline Bellarine snap

perfectly paired to...

Pork Yakitori Skewer ^(GF)
'nduja butter • smoked labneh • dill pickles

Duck & Porcini Pappardelle
confit duck leg • mushroom ragù
marsala • orange gremolata

Hot Salumi Pinsa
fior di latte • finocchiona salami
cotto ham • sausage

150ml	250ml	Bottle
\$15	\$25	\$69



SAUVIGNON BLANC

Indulgence Collections

Bellarine Peninsula, Victoria

Gooseberry, grapefruit and tropical fruit
with savoury complexity

perfectly paired to...

Pan-Seared Saganaki ^(GF, V)
hot spiced honey • thyme • pistachio

Minted Lamb & Burrata Pinsa
pesto • burrata • mint • spring onion
pine nuts • goat's cheese

Ōra King Salmon ^(GF)
seasonal greens • new potatoes
herb & lemon butter sauce

150ml	250ml	Bottle
\$18	\$29	\$79



PINOT GRIS

Indulgence Collection

Bellarine Peninsula, Victoria

Pear flesh, sea spray and apple skin, Bellarine grit with texture to linger, finishing sharp

perfectly paired to...

Fiery Chicken ^(GF)
harissa • buttermilk ranch

Minted Lamb & Burrata Pinsa
pesto • burrata • mint • spring onion
pine nuts • goat's cheese

Salt & Pepper Squid ^(GF)
tartare sauce • caper & tomato salsa

150ml	250ml	Bottle
\$19	\$29	\$79

CHARDONNAY

Indulgence Collection

Bellarine Peninsula, Victoria

Struck match, stone fruit and hazelnut, powerful, precise and unapologetically serious

perfectly paired to...

Prawn Toast
tonnato aioli • caviar

Albacore Tuna Ceviche ^(GF)
yuzu mango • leche de tigre • pickled watermelon • avocado salsa verde

Herb-Grilled Chicken ^(GF)
aji verde • lemon labneh
chilli-garlic broccolini

150ml	250ml	Bottle
\$24	\$35	\$99



PINK & ORANGE

A little playful, a little unexpected. Juicy rosé, floral moscato and skin-contact orange. A bit vibrant, refreshing, and made for long conversations.

ORANGE
Indulgence Collection
\$79
(bottle)

ROSE
Essentials Collection

Adelaide, South Australia

Juicy strawberry, pink grapefruit and a crisp, bone-clean finish built for long afternoons

perfectly paired to...

Prawn Toast
tonnato aioli • caviar

Prawn Paccheri
guanciale paste • chilli • lemon
mascarpone • lobster bisque

Pork Yakitori Skewer
'nduja butter • smoked labneh • dill pickles

MOSCATO
Essentials Collection

Adelaide, South Australia

Turkish delight, rose petals and sugared citrus, floral, playful and impossible to ignore

perfectly paired to...

Tomato Panzanella Salad ^(V)
olives • pearl bocconcini • balsamic syrup
crusty bread

Herb-Grilled Chicken
aji verde • lemon labneh • chilli-garlic broccolini

Peach Melba ^(V)
raspberry gelato • caramelised peaches
vanilla chantilly • pistachio

ROSE
Elevated Classics Collection

Bellarine Peninsula, Victoria

Red cherry, cranberry and blood plum, bright, crisp and clean on the finish

perfectly paired to...

Kilpatrick Oysters ^(GF)
'nduja • kaiserfleisch • worcestershire

Prawn Paccheri
guanciale paste • chilli • lemon
mascarpone • lobster bisque

Stracciatella Pinsa ^(GF)
confit heirloom tomatoes • garlic • basil

150ml	250ml	Bottle
\$12	\$19	\$55

150ml	250ml	Bottle
\$12	\$19	\$55

150ml	250ml	Bottle
\$15	\$25	\$69

ORANGE
Indulgence Collection

Bellarine Peninsula, Victoria

White grapes fermented on skins, amber-hued and textural, dried citrus, tea and savoury grip

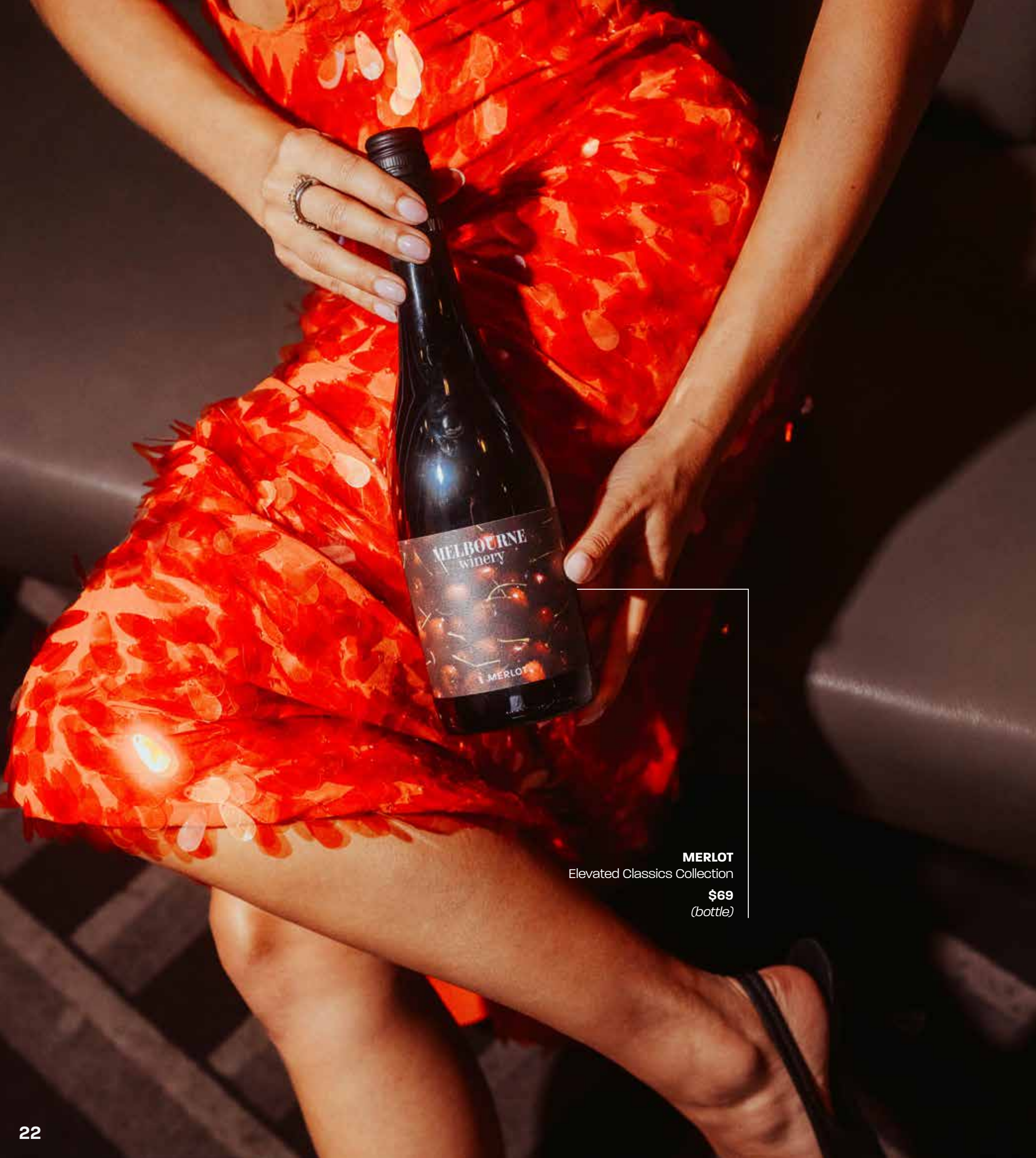
perfectly paired to...

Pan-Seared Saganaki ^(GF, V)
hot spiced honey • thyme • pistachio

Ōra King Salmon
seasonal greens • new potatoes
herb & lemon butter sauce

Passionfruit Tart ^(V)
coulis • burnt meringue • sesame brittle

150ml	250ml	Bottle
\$19	\$29	\$79



MERLOT
Elevated Classics Collection
\$69
(bottle)

RED

From bright, youthful Pinots to fuller, more structured Shiraz. Across vintages, these wines show fruit at its most vivid and complexity that builds with time.

PINOT NOIR

Essentials Collection

Adelaide, South Australia

Raspberry, cherry, and spice with soft tannins

perfectly paired to...

Cheese Board

cloth-ashed cheddar • brie mon père
stilton • quince jam • muscatels
fresh fruit • roasted nuts • brioche

Duck & Porcini Pappardelle

confit duck leg • mushroom ragù
marsala • orange gremolata

Spiced Ground Lamb

burrata • mint • scallion
pine nuts • goat's cheese

150ml	250ml	Bottle
\$12	\$19	\$55

SHIRAZ

Essentials Collections

Adelaide, South Australia

Raspberry, cherry, and spice with soft tannins.

perfectly paired to...

Kilpatrick Oysters (GF)

'nduja • kaiser fleisch • worcestershire

Pork Sausage Pinsa

fennel crème • lyonnaise potato • leek
lavato cheese

250gm M+3 Grass Fed Scotch fillet (GF)

sautéed greens • lemon-garlic potatoes
bone marrow • port jus

150ml	250ml	Bottle
\$12	\$19	\$55



PINOT NOIR

Elevated Classics Collection

Bellarine Peninsula, Victoria

perfectly paired to...

Pan-Seared Saganaki (V,GF)

hot spiced honey • thyme • pistachio

Pork Yakitori Skewer

'nduja butter • smoked labneh • dill pickles

Duck & Porcini Pappardelle

confit duck leg • fungi ragu • marsala orange gremolata

GRENACHE

Elevated Classics Collection

McLaren Vale, South Australia

perfectly paired to...

Prawn Toast

tonnato aioli • caviar

Stracciatella (GF, V)

roasted peaches • balsamic • olive soil
mint gremolata

Mushroom Pinsa (V)

artichokes • olives • chilli caramelised onion • fior di latte

SANGIOVESE

Elevated Classics Collection

McLaren Vale, South Australia

perfectly paired to...

Fiery Chicken (GF)

harissa • buttermilk ranch

Gnocchi Alla Vodka (V)

chilli paste • tomato • basil • burrata cream

Cacio e Pepe Pinsa

pecorino crème • guanciale
cacio e pepe cheese • rosemary honey

TEMPRANILLO

Elevated Classics Collection

Heathcote, Victoria

perfectly paired to...

Kilpatrick Oysters (GF)

'nduja • kaiser fleisch • worcestershire

Mayura Wagyu Burger

smoked tomato relish • mustard mayo
• onion • cheese • house pickles • croissant bun • fries

250gm M+3 Grass Fed Scotch fillet (GF)

peppercorn sauce • shoestring fries

Tart cherry, forest floor and a flick of sea spray, tight, savoury and quietly electric

150ml	250ml	Bottle
\$15	\$25	\$69

Chilled or regular

Raspberry, cherry, rose petal, and soft spice

150ml	250ml	Bottle
\$15	\$25	\$69

Wild raspberry and sour cherry glide over dried herbs and spice, finishing silky and savoury

150ml	250ml	Bottle
\$15	\$25	\$69

Chilled or regular

Dark plum and black cherry wrapped in cocoa, earth and fine, dusty tannins

150ml	250ml	Bottle
\$15	\$25	\$69



MERLOT

Elevated Classics Collection

Adelaide, South Australia

Blackberry and ripe plum with mocha warmth, supple tannins and a velvet finish

perfectly paired to...

Mayura Wagyu Burger

smoked tomato relish • mustard mayo
onion • cheese • house pickles
croissant bun • fries

Lamb Shoulder

onion & merlot jus • herb yoghurt
pomegranate & sugar snap pea salad
wild garlic pancake

Hot Salumi Pinsa

fior di latte • finocchiona salami
cotto ham • sausage

150ml	250ml	Bottle
\$15	\$25	\$69



MALBEC

Elevated Classics Collection

Adelaide, South Australia

Black plum and ink, a fistful of violets,
cocoa dust and a swagger of spice

perfectly paired to...

Cheese Board

cloth-ashed cheddar • brie mon père
stilton • quince jam • muscatels
fresh fruit • roasted nuts • brioche

Minted Lamb & Burrata Pinsa

pesto • burrata • mint • spring onion
pine nuts • goat's cheese

Tiramisu ^(V)

frangelico • dulce de leche • nutella
mascarpone • cocoa

150ml	250ml	Bottle
\$15	\$25	\$69



CABERNET SAUVIGNON

Elevated Classics Collection

Bellarine Peninsula, Victoria

Blackcurrant, bay leaf and cedar. Fine
tannins, cool poise, precise finish

perfectly paired to...

Kilpatrick Oysters (6) ^(GF)

'nduja • kaiser fleisch • worcestershire

Mayura Wagyu Burger

smoked tomato relish • mustard mayo
onion • cheese • house pickles
croissant bun • fries

250gm M+3 Grass Fed

Scotch fillet ^(GF)

sautéed greens • lemon-garlic potatoes
bone marrow • port jus

150ml	250ml	Bottle
\$15	\$25	\$69





PINOT NOIR

Indulgence Collections

Bellarine Peninsula, Victoria

Blood plum and black cherry, clove and dark earth, silken yet firm, deep and unhurried

perfectly paired to...

Kilpatrick Oysters (6) ^(GF)

'nduja • kaiser fleisch • worcestershire

Gnocchi Alla Vodka ^(V)

chilli paste • tomato • basil • burrata cream

Duck & Porcini Pappardelle

confit duck leg • fungi ragu • marsala orange gremolata

150ml	250ml	Bottle
\$24	\$35	\$99



SHIRAZ

Indulgence Collections

Bellarine, Victoria

Dark berries, black cherry, mocha, and warm spice

perfectly paired to...

Cheese Board

*cloth-ashed cheddar • brie mon père
stilton • quince jam • muscatels
fresh fruit • roasted nuts • brioche*

Pork Sausage Pinsa

*fennel crème • lyonnaise potato • leek
lavato cheese*

Tiramisu ^(V)

*frangelico • dulce de leche • nutella
mascarpone • cocoa*

150ml	250ml	Bottle
\$24	\$35	\$99



SHIRAZ

Indulgence Collections

Heathcote, Victoria

Blood plum, black olive, ironstone heat. Brooding power, velvet core

perfectly paired to...

Cacio e Pepe Pinsa

*pecorino romano crème • guanciale
cacio e pepe cheese • rosemary honey*

Pork Yakitori Skewer

'nduja butter • smoked labneh • dill pickles

Duck & Porcini Pappardelle

*confit duck leg • fungi ragu
marsala orange gremolata*

150ml	250ml	Bottle
\$25	\$39	\$109

COCKTAILS

CLASSICS

Negroni <i>gin, campari, sweet vermouth</i>	\$24
Long Island <i>vodka, gin, rum, tequila, triple sec, lemon, sugar, cola</i>	\$26
Margarita <i>tequila, lime, triple sec</i>	\$23
Espresso Martini <i>vanilla vodka, coffee liqueur, cold brew</i>	\$24
Amaretto Sour <i>amaretto, whisky, lemon, sugar</i>	\$24
Old Fashioned <i>whisky, sugar, bitters</i>	\$24

SOMETHING NEW

Lychee Martini <i>lychee liqueur, gin, lemon, sugar</i>	\$23
Bee's Knees <i>gin, honey syrup, lemon</i>	\$23
Naked & Famous <i>mezcal, aperol, yellow chartreuse, lime</i>	\$25
Clover Club <i>raspberry liqueur, gin, lemon, sugar, aquafaba</i>	\$23
Caliente Caiprinha <i>chilli infused cachaca, lime chunks, sugar syrup, cucumber</i>	\$23

SIGNATURE

247 <i>vodka, Aperol, pineapple, lime, fresh passionfruit</i>	\$22
Fleur Bleu <i>elderflower liqueur, blueberry liqueur, lemon, sugar, aquafaba</i>	\$23
Carajillo Naranja <i>cold brew, licor 43, coconut syrup, grand marnier</i>	\$23
Berry Shakewell <i>raspberry liqueur, strawberry liqueur, vanilla vodka, lemon, sugar</i>	\$23
Fauxcar <i>golden eight, calvados, lemon</i>	\$25

SPRITZ

Aperol Spritz <i>prosecco, aperol, soda</i>	\$20
Venetian Spritz <i>brut, select aperitivo, soda</i>	\$20
Limoncello Spritz <i>brut, limoncello, soda</i>	\$20

MOCKTAILS

Passionfruit Colada <i>cucumber juice, lemon juice, passion fruit pulp, orange shrub</i>	\$16
Strawberry Cooler <i>strawberry syrup, lime juice, lemonade, soda</i>	\$16



BEERS

ON TAP

Melbourne Winery Lager (425ml)	\$10
Heineken (425ml)	\$15
Stone & Wood Pacific Ale (425ml)	\$15
Kirin Ichiban (425ml)	\$15
Guinness (570ml)	\$16.5
James Squire Lemonade (425ml)	\$15.5

BY THE BOTTLE

Heineken 0.0	\$9
James Boag's Premium Light	\$9
Corona Extra	\$13
Peroni Nastro Azzurro	\$13
Asahi Super Dry	\$13
Heineken Lager	\$13
Little Creatures Pale Ale	\$13
Somersby Apple Cider	\$12

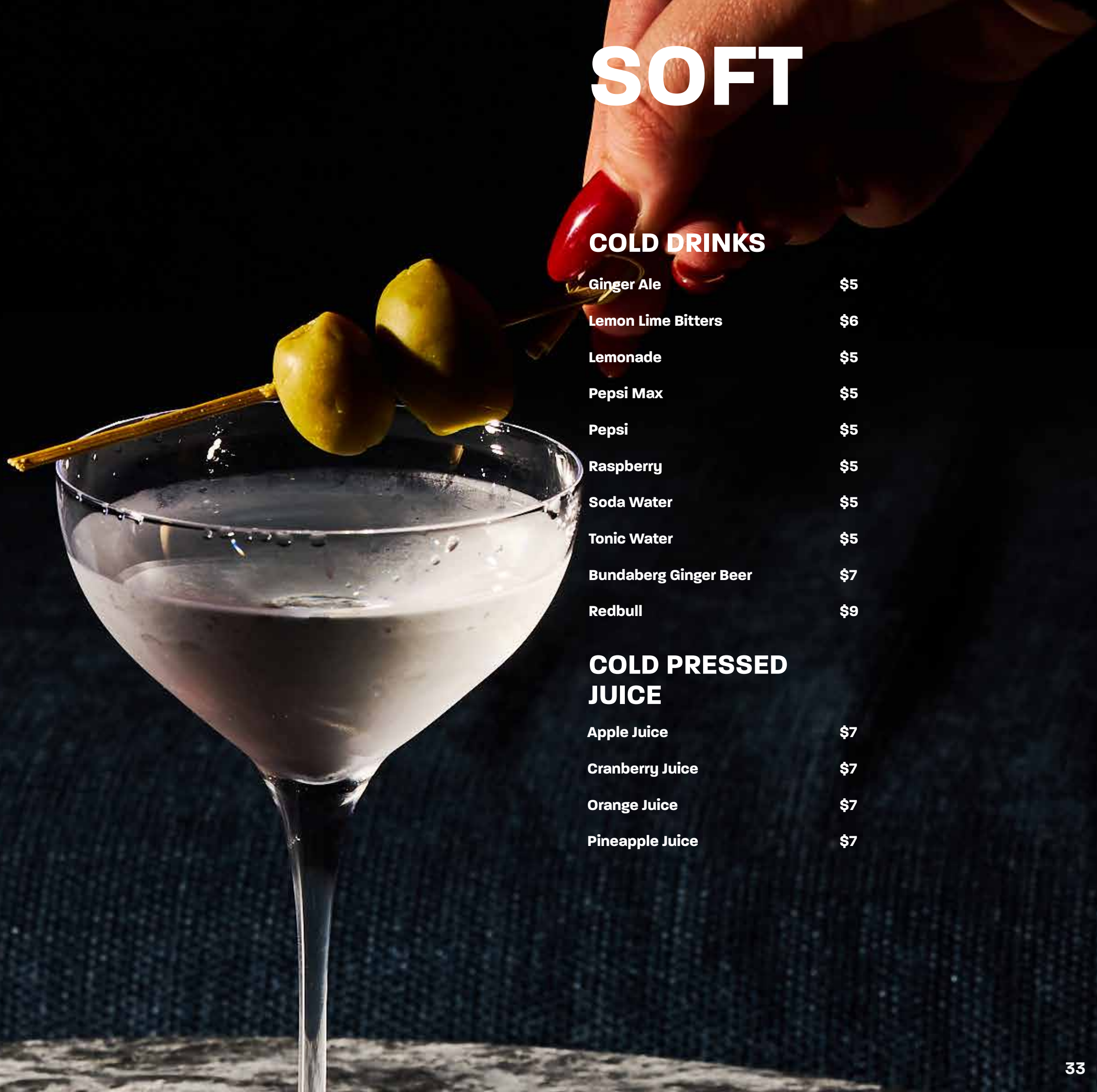
SOFT

COLD DRINKS

Ginger Ale	\$5
Lemon Lime Bitters	\$6
Lemonade	\$5
Pepsi Max	\$5
Pepsi	\$5
Raspberry	\$5
Soda Water	\$5
Tonic Water	\$5
Bundaberg Ginger Beer	\$7
Redbull	\$9

COLD PRESSED JUICE

Apple Juice	\$7
Cranberry Juice	\$7
Orange Juice	\$7
Pineapple Juice	\$7



Menu items, ingredients, dietary information and pricing are subject to change due to seasonality, availability and supply. Please check the QR ordering menu for the most current information before placing your order.

OYSTER BAR

Natural (6) ^(GF) <i>shallot mignonette</i>	24 4.5 ^{EA}
Kilpatrick (6) ^(GF) <i>'nduja • kaiserfleisch • worcestershire</i>	28 5.5 ^{EA}

ANTIPASTO BAR

Antipasto Plate (IDEAL FOR TWO) <i>premium cured meats • artisan cheeses marinated olives • grilled vegetables house dip</i>	34
Cheese Board <i>cloth-ashed cheddar • brie mon pître stilton • quince jam • muscatels • fresh fruit roasted nuts • lavosh</i>	29

SMALL & SHARE

Gomasio Flatbread ^(VG) <i>flame-roasted peppers • walnut dip</i>	14
Prawn Toast <i>tonnato aioli • caviar</i>	21
Pan-Seared Saganaki ^(GF, V) <i>hot spiced honey • thyme • pistachio</i>	17
Fierly Chicken ^(GF) <i>harissa • buttermilk ranch</i>	16
Albacore Tuna Ceviche ^(GF) <i>yuzu mango • leche de tigre • pickled watermelon • avocado salsa verde</i>	25
Stracciatella ^(GF, V) <i>roasted peaches • balsamic • olive soil mint gremolata</i>	19
Charcoal-Grilled Pork Yakitori Skewer ^(GF) <i>'nduja butter • smoked labneh • dill pickles</i>	23
Salt & Pepper Squid ^(GF) <i>tartare sauce • caper & tomato salsa</i>	27

CHEF'S SELECTION

with paired wines

A seasonal chef's choice menu
comprising of seven sharing
plates with paired wines

Ask staff for today's menu

MINIMUM TWO PEOPLE - 99^{PP}

T&CS APPLY

LARGER PLATES

FROM 5-10PM 7 DAYS &
LUNCH 12-3PM ON WEEKENDS

Mayura Wagyu Burger <i>smoked tomato relish • grilled onion • cheese house pickles • croissant bun • fries</i>	26
Gnocchi Alla Vodka ^(V) <i>chilli paste • tomato • basil • burrata cream</i>	29
Duck & Porcini Pappardelle <i>confit duck leg • mushroom ragū marsala • orange gremolata</i>	37
Herb-Grilled Chicken ^(GF) <i>aji verde • lemon labneh chilli-garlic broccolini</i>	34
Prawn Paccheri <i>guanciale paste • chilli • lemon mascarpone • lobster bisque</i>	38
Ōra King Salmon ^(GF) <i>seasonal greens • new potatoes herb & lemon butter sauce</i>	42
Six-Hour Spiced Lamb Shoulder <i>onion and merlot jus • herb yoghurt pomegranate & sugar snap pea salad wild garlic pancake</i>	47
250gm M+3 Grass Fed Scotch fillet ^(GF) <i>sautéed greens • lemon-garlic potatoes bone marrow • port jus</i>	55

PINSA PIZZA

Hot Salumi <i>fior di latte • finocchiona salami cotto ham • sausage</i>	32
Minted Lamb & Burrata <i>pesto • burrata • mint • spring onion pine nuts • goat's cheese</i>	31
Stracciatella ^(V) <i>confit heirloom tomatoes • garlic • basil</i>	26
Cacio e Pepe <i>pecorino romano crème • guanciale cacio e pepe cheese • rosemary honey</i>	29
Pork & Fennel Sausage <i>fennel crème • lyonnaise potato • leek lavato cheese</i>	29
Wild Mushrooms ^(V) <i>artichokes • olives • chilli crisp caramelised onion • fior di latte</i>	28
Tomato Panzanella Salad ^(V) <i>olives • pearl bocconcini • balsamic syrup crusty bread</i>	15
Maroulosalata Salad ^(V, GF) <i>lettuce • dill • mint • onion • feta</i>	15
Crispy Potatoes ^(V, GF) <i>lemon • garlic • feta • red onion</i>	13
Fries ^(GF, V) <i>garlic aioli</i>	11

DESSERTS

Tiramisu ^(V) <i>frangelico • dulce de leche • nutella mascarpone • cocoa</i>	15
Passionfruit Tart ^(V) <i>coullis • burnt meringue • sesame brittle</i>	15
Peach Melba ^(V) <i>raspberry gelato • caramelised peaches vanilla chantilly • pistachio</i>	15



SPILL THE TEA, NOT THE WINE!

The good, the great &
the-not-so great.
We want to hear it all.
Scan to leave a review

LATE HARVEST RIESLING

\$23 - 90 ml / \$79 - 375 ml



(V) = VEGETARIAN • VG = VEGAN • (GF) = GLUTEN FREE

HOST SOMETHING WORTH REMEMBERING

Scan to explore your next
event at Melbourne Winery.



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