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.

So, we encourage you to be

# UNCONVEN

**PINOT GRIS**
Indulgence Collection
**$16.5**
*(150ml)*

# NTIONAL

**NV BRUT**
Essentials Collection

**$50.5**
*(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 | $50.5 |

# 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 • lavosh*

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

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

| FLUTE | BOTTLE |
|---|---|
| $14.5 | $67 |

# 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** (V)
*confit heirloom tomatoes • garlic • basil*

| FLUTE | BOTTLE |
|---|---|
| $14.5 | $67 |

MELBOURNE
WINERY

**SAUVIGNON BLANC**
Essentials Collection

**$50.5**
*(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 | $17.5 | $50.5 |

## 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** (V)
*confit heirloom tomatoes • garlic • basil*

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

| 150ml | 250ml | Bottle |
|---|---|---|
| $12 | $19.5 | $56.5 |

## 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*

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

| 150ml | 250ml | Bottle |
|---|---|---|
| $12 | $17.5 | $50.5 |

## 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*

Jasmine, orange blossom, and lemon zest

| 150ml | 250ml | Bottle |
|---|---|---|
| $15.5 | $24.5 | $71 |

## 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*

Passionfruit, guava, and green herbs burst with freshness

| 150ml | 250ml | Bottle |
|---|---|---|
| $16.5 | $26.5 | $77.5 |

# 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 |
|---|---|---|
| $15.5 | $24.5 | $71 |

# 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 |
|---|---|---|
| $15.5 | $23.5 | $71 |

# 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 |
|---|---|---|
| $16.5 | $25.5 | $77.5 |

# 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 |
|---|---|---|
| $16.5 | $25.5 | $77.5 |

# 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 |
|---|---|---|
| $19 | $25.5 | $80.5 |

**ORANGE**
Indulgence Collection
**$71**
*(bottle)*

# 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.

## ROSÉ
### Essentials Collection

*Adelaide, South Australia*

| 150ml | 250ml | Bottle |
|---|---|---|
| $12 | $17.5 | $50.5 |

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*

| 150ml | 250ml | Bottle |
|---|---|---|
| $12 | $19.5 | $56.5 |

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*

## ROSÉ
### Elevated Classics Collection

*Bellarine Peninsula, Victoria*

| 150ml | 250ml | Bottle |
|---|---|---|
| $14.5 | $22.5 | $67 |

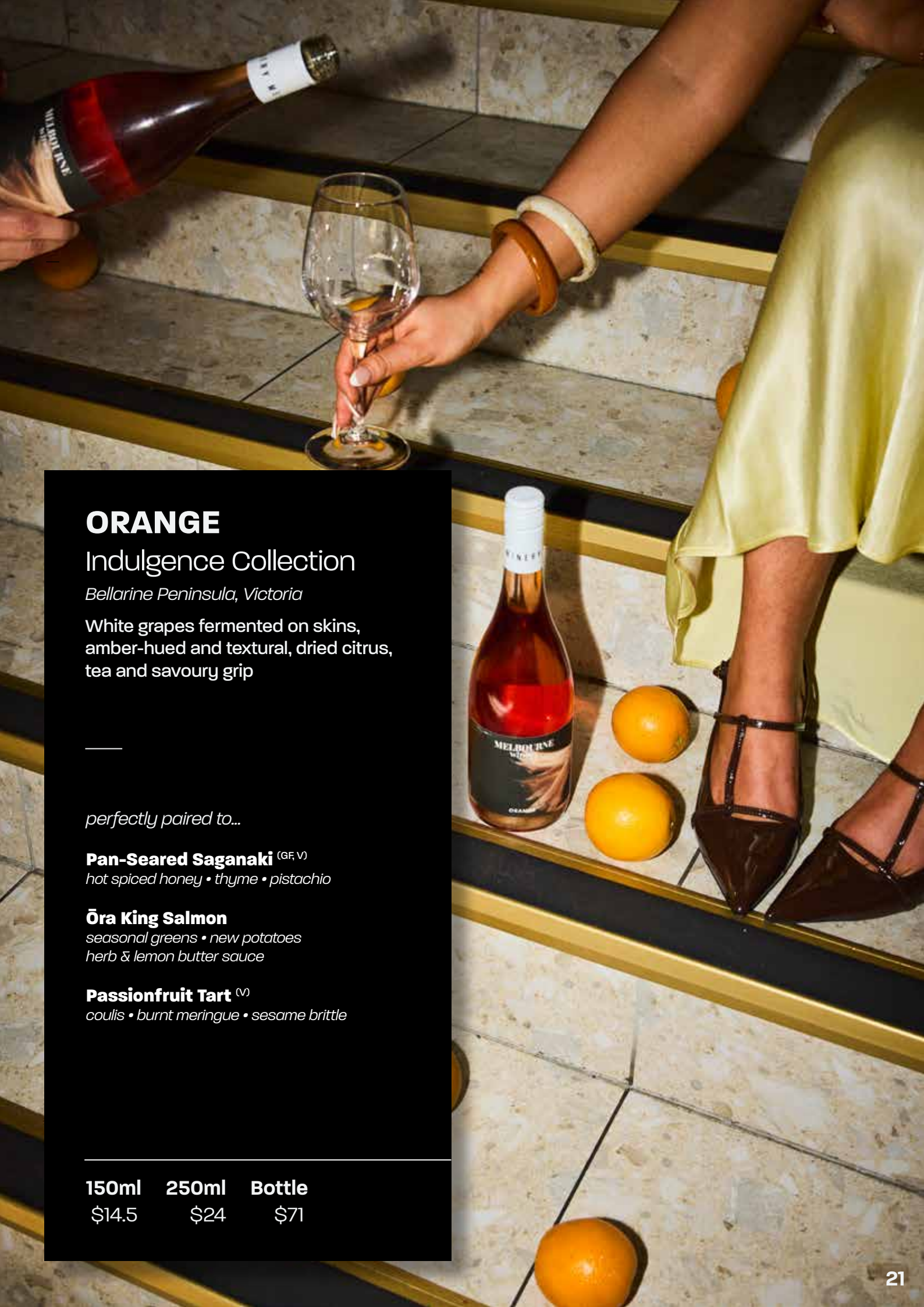
Red cherry, cranberry and blood plum, bright, crisp and clean on the finish

*perfectly paired to...*

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

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

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



# 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 |
|---|---|---|
| $14.5 | $24 | $71 |

**GRENACHE SHIRAZ MOURVEDRE**
Elevated Classics Collection

A symphony of flavours. Ripe raspberry and dark plum are spiced with hints of leather, peppercorn and warm earth. Silky tannins balance the vibrant fruit, creating a wine that is both bold and harmonious. This isn't just GSM – it's a spark of genius for the palate.

| 150ml | 250ml | Bottle |
|---|---|---|
| $14.5 | $23 | $67 |

# 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 • lavosh*

**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 | $17.5 | $50.5 |

# 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 | $18 | $50.5 |

## 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*

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

| 150ml | 250ml | Bottle |
|---|---|---|
| $14.5 | $23.5 | $67 |

## 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*

*Chilled or regular*

Raspberry, cherry, rose petal, and soft spice

| 150ml | 250ml | Bottle |
|---|---|---|
| $14.5 | $23 | $67 |

## 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*

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

| 150ml | 250ml | Bottle |
|---|---|---|
| $14.5 | $23.5 | $67 |

## 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)
*sautéed greens • lemon-garlic potatoes*
*bone marrow • port jus*

*Chilled or regular*

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

| 150ml | 250ml | Bottle |
|---|---|---|
| $14.5 | $23.5 | $67 |

# 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 |
|---|---|---|
| $14.5 | $23.5 | $67 |

# 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 • lavosh*

**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 |
|---|---|---|
| $14.5 | $23.5 | $67 |

# 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 |
|---|---|---|
| $14.5 | $22 | $67 |

# 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 |
|---|---|---|
| $19 | $30 | $91.5 |

# 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 • lavosh*

**Pork Sausage Pinsa**
*fennel crème • lyonnaise potato • leek lavato cheese*

**Tiramisu** (V)
*frangelico • dulce de leche • nutella mascarpone • cocoa*

| 150ml | 250ml | Bottle |
|---|---|---|
| $19 | $32 | $91.5 |

# 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 |
|---|---|---|
| $24 | $36 | $104 |

# COCKTAILS

## CLASSICS

**Negroni** **$24.5**
*gin, campari, sweet vermouth*

**Long Island** **$26.5**
*vodka, gin, rum, tequila, triple sec, lemon, sugar, cola*

**Margarita** **$23.5**
*tequila, lime, triple sec*

**Espresso Martini** **$24.5**
*vanilla vodka, coffee liqueur, cold brew*

**Amaretto Sour** **$24.5**
*amaretto, whisky, lemon, sugar*

**Old Fashioned** **$24.5**
*whisky, sugar, bitters*

## SIGNATURE

**247** **$22.5**
*vodka, Aperol, pineapple, lime, fresh passionfruit*

**Fleur Bleu** **$23**
*elderflower liqueur, blueberry liqueur, lemon, sugar, aquafaba*

**Carajillo Naranja** **$23**
*cold brew, licor 43, coconut syrup, grand marnier*

**Berry Shakewell** **$23**
*raspberry liqueur, strawberry liqueur, vanilla vodka, lemon, sugar*

**Fauxcar** **$25**
*golden eight, calvados, lemon*

## SOMETHING NEW

**Lychee Martini** **$23.5**
*lychee liqueur, gin, lemon, sugar*

**Bee's Knees** **$23**
*gin, honey syrup, lemon*

**Naked & Famous** **$25**
*mezcal, aperol, yellow chartreuse, lime*

**Clover Club** **$23**
*raspberry liqueur, gin, lemon, sugar, aquafaba*

**Caliente Caipirinha** **$23**
*chilli infused cachaça, lime chunks, sugar syrup, cucumber*

## SPRITZ

**Aperol Spritz** **$20.5**
*prosecco, aperol, soda*

**Venetian Spritz** **$20**
*brut, select aperitivo, soda*

**Limoncello Spritz** **$20.5**
*brut, limoncello, soda*

## MOCKTAILS

**Passionfruit Colada** **$16.5**
*cucumber juice, lemon juice, passion fruit pulp, orange shrub*

**Strawberry Cooler** **$16**
*strawberry syrup, lime juice, lemonade, soda*

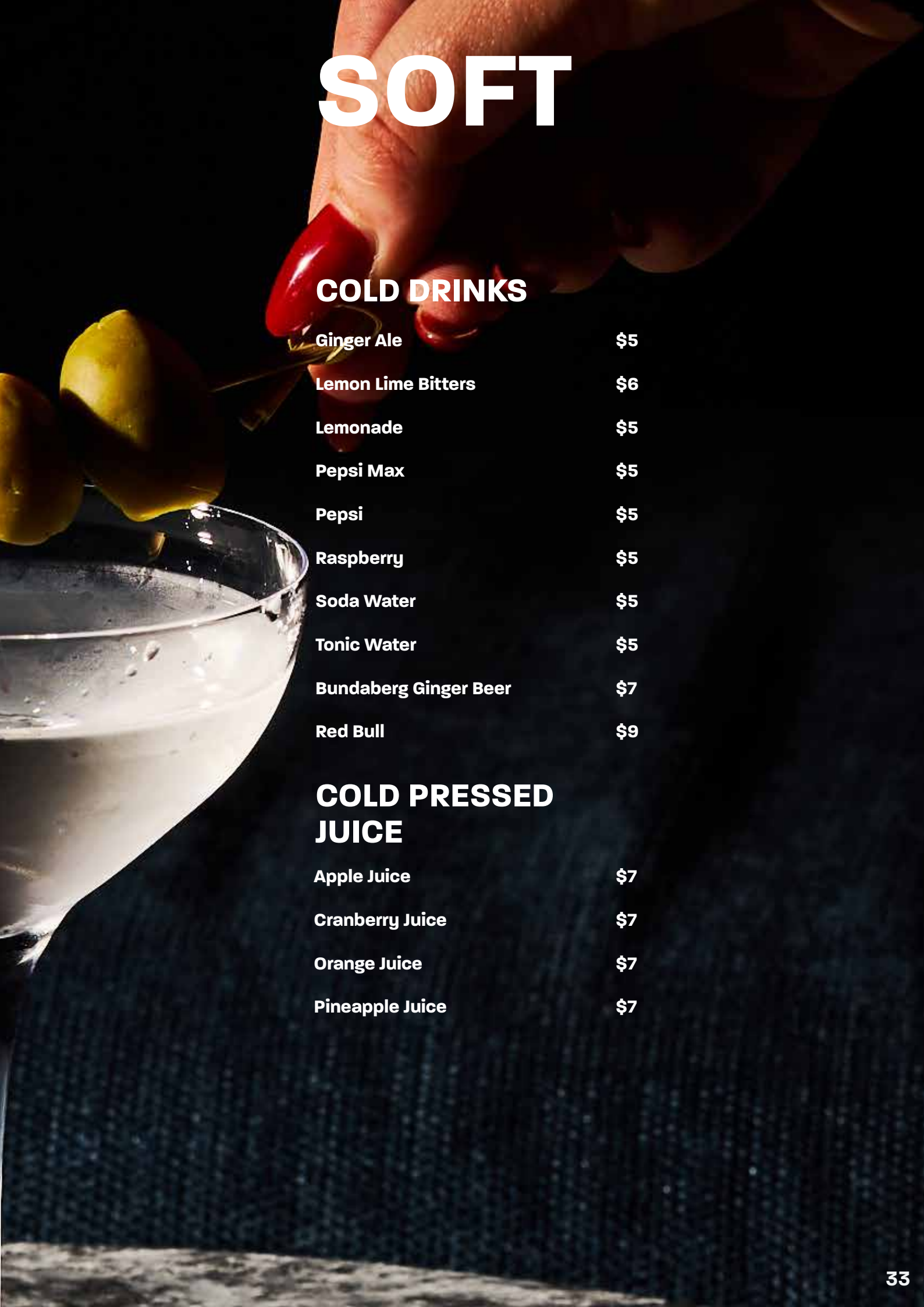
# BEERS

## ON TAP

| | |
|---|---|
| Melbourne Winery Lager (425ml) | $10 |
| Heineken (425ml) | $15.5 |
| Stone & Wood Pacific Ale (425ml) | $15.5 |
| Kirin Ichiban (425ml) | $15.5 |
| Guinness (570ml) | $15.5 |
| 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 | $13.5 |
| 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 |
| Red Bull | $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) — 24.5 | 4.5 EA
*shallot mignonette*

**Kilpatrick** (6) (GF) — 28.5 | 5.5 EA
*'nduja • kaiserfleisch • worcestershire*

# ANTIPASTO BAR

**Antipasto Plate** (IDEAL FOR TWO) — 35
*premium cured meats • artisan cheeses*
*marinated olives • grilled vegetables*
*house dip*

**Cheese Board** — 40
*cloth-ashed cheddar • brie mon père*
*stilton • quince jam • muscatels • fresh fruit*
*roasted nuts • lavosh*

# SMALL & SHARE

**Gomasio Flatbread** (VG) — 14.5
*flame-roasted peppers • walnut dip*

**Prawn Toast** — 21.5
*tonnato aioli • caviar*

**Pan-Seared Saganaki** (GF, V) — 17.5
*hot spiced honey • thyme • pistachio*

**Fiery Chicken** (GF) — 16.5
*harissa • buttermilk ranch*

**Albacore Tuna Ceviche** (GF) — 25.5
*yuzu mango • leche de tigre • pickled watermelon • avocado salsa verde*

**Stracciatella** (GF, V) — 19.5
*roasted peaches • balsamic • olive soil*
*mint gremolata*

**Charcoal-Grilled Pork Yakitori Skewer** (GF) — 23.5
*'nduja butter • smoked labneh • dill pickles*

**Salt & Pepper Squid** (GF) — 27.5
*tartare sauce • caper & tomato salsa*

# 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 - 102PP

T&CS APPLY

# LARGER PLATES

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

**Mayura Wagyu Burger** — 26.5
*smoked tomato relish • grilled onion • cheese*
*house pickles • croissant bun • fries*

**Gnocchi Alla Vodka** (V) — 29.5
*chilli paste • tomato • basil • burrata cream*

**Duck & Porcini Pappardelle** — 38
*confit duck leg • mushroom ragù*
*marsala • orange gremolata*

**Herb-Grilled Chicken** (GF) — 35
*aji verde • lemon labneh*
*chilli-garlic broccolini*

**Prawn Paccheri** — 39
*guanciale paste • chilli • lemon*
*mascarpone • lobster bisque*

**Ōra King Salmon** (GF) — 43.5
*seasonal greens • new potatoes*
*herb & lemon butter sauce*

**Six-Hour Spiced Lamb Shoulder** — 48.5
*onion and merlot jus • herb yoghurt*
*pomegranate & sugar snap pea salad*
*wild garlic pancake*

**250gm M+3 Grass Fed Scotch fillet** (GF) — 56.5
*sautéed greens • lemon-garlic potatoes*
*bone marrow • port jus*

# PINSA PIZZA

**Hot Salumi** 33
*fior di latte • finocchiona salami*
*cotto ham • sausage*

**Minted Lamb & Burrata** 31
*pesto • burrata • mint • spring onion*
*pine nuts • goat's cheese*

**Stracciatella** (V) 25.5
*confit heirloom tomatoes • garlic • basil*

**Cacio e Pepe** 29.5
*pecorino romano crème • guanciale*
*cacio e pepe cheese • rosemary honey*

**Pork & Fennel Sausage** 29.5
*fennel crème • lyonnaise potato • leek*
*lavato cheese*

**Wild Mushrooms** (V) 28.5
*artichokes • olives • chilli crisp*
*caramelised onion • fior di latte*

# SALADS & SIDES

**Tomato Panzanella Salad** (V) 15.5
*olives • pearl bocconcini • balsamic syrup*
*crusty bread*

**Maroulosalata Salad** (V,GF) 15.5
*lettuce • dill • mint • onion • feta*

**Crispy Potatoes** (V, GF) 13.5
*lemon • garlic • feta • red onion*

**Fries** (GF, V) 11
*garlic aioli*

# DESSERTS

**Tiramisu** (V) 13.5
*frangelico • dulce de leche • nutella*
*mascarpone • cocoa*

**Passionfruit Tart** (V) 15.5
*coulis • burnt meringue • sesame brittle*

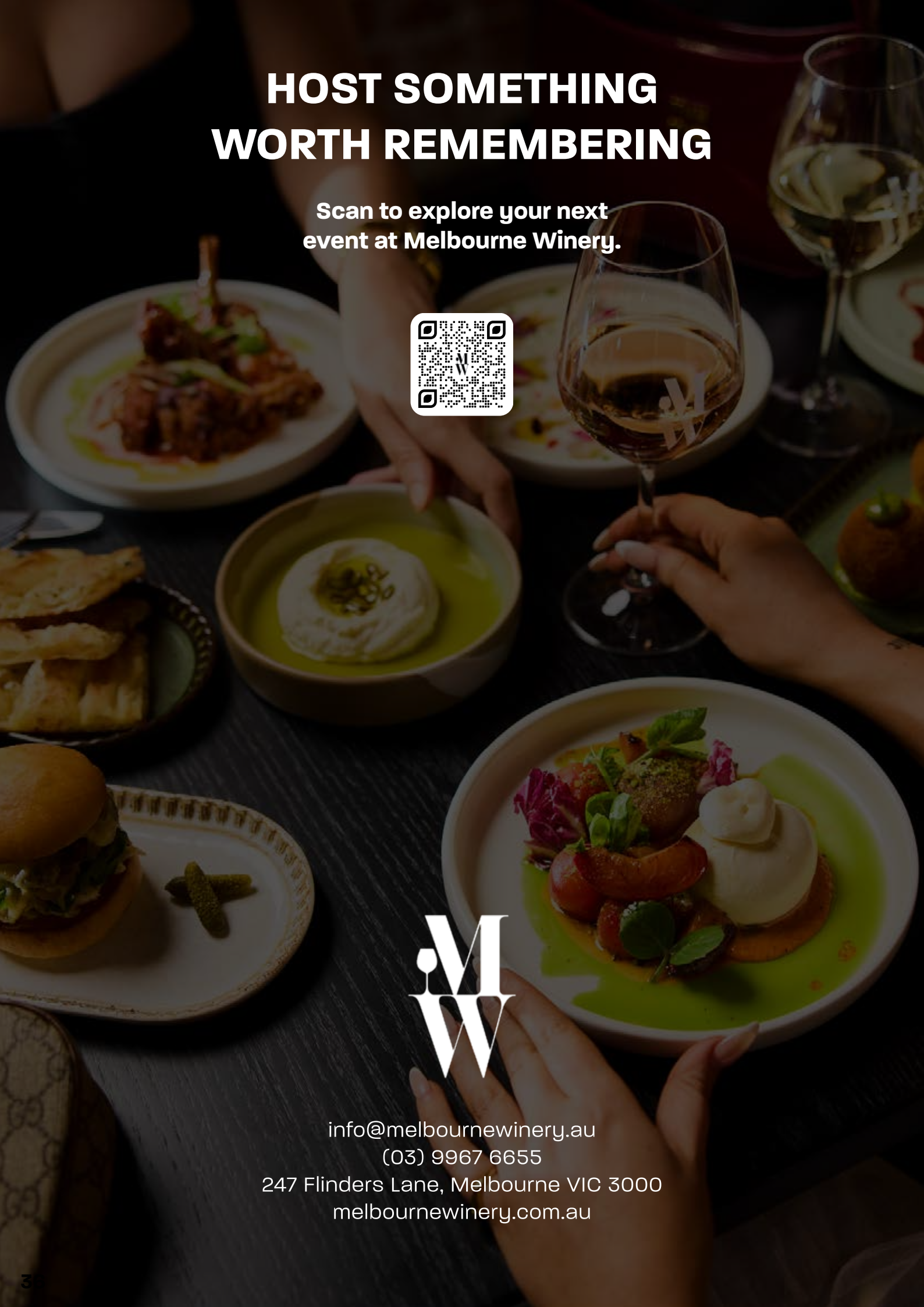
**Peach Melba** (V) 15.5
*raspberry gelato • caramelised peaches*
*vanilla chantilly • pistachio*

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

**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

$21.5 - 90 ml / $77.5 - 375 ml



# HOST SOMETHING WORTH REMEMBERING

**Scan to explore your next event at Melbourne Winery.**

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