

# Eat & Drink



Welcome aboard.

Arbory Afloat has re-berthed for Summer on the Yarra River, in the heart of Melbourne. We're back bigger, brighter & better than ever before.

Sun-drenched drinking sessions here feature fruit-driven cocktails from an extensive, Euro-influenced lineup & bespoke gin creations, crafted on a range of small-batch tonics & clever garnishes.

Wine Director Raul Moreno Yagüe has curated an inspired wine list that is strongly influenced by the ocean. Wines are gentle & have moreish qualities – an ideal match for sharing plates.

Executive Chef Nick Bennett has created a menu taking influence from Cinque Terre's rugged coastline & its romantic fishing villages. Arbory Afloat is a celebration of Italian hospitality, offering small & large plates designed to be shared by groups.

The menu has a strong seafood focus with special attention given to oyster sourcing. Neapolitan pizza & modern Italian mains with a twist are cooked in an open kitchen boasting an imported wood-fired oven.

<b>OYSTERS</b>	Rock Oyster	4.5ea
	Pacific Oyster	4ea
	<i>Lemon &amp; White Balsamic</i>	
<b>SMALLER</b>	Garlic Focaccia & Smoked Anchovy	7
	Tomato Bruschetta & Basil	6
	Basil, Smoked Scamorza & Pine Nut Croquette	4ea
	Fried Zucchini Flower, Mozzarella & Salsa Verde	5ea
	Suppli, Bolognese & Pea	12ea
	White Ricotta Pesto & Zeppole	14
	Burrata & Tarago Estate MI 2018 Extra Virgin Olive Oil	16
	White Anchovies, Vinegar & Toast	14
	San Daniele Prosciutto & Melon	18
	Felino Salami, Rainbow Chard & Chilli	17
	Fried Local Calamari & Lemon	18
	Beef Carpaccio, Tuna Mayonnaise & Rocket	19
<b>SALADS</b>	Baby Cos Salad, Gorgonzola, Cucumber, Melon, Lovage & Pink Pepper	16
	Baby Iceberg, Radicchio, Orange, Ricotta Salata & Olive	15
	Caprese Salad	14
	Rocket, Pear & Parmesan Salad, Balsamic Vinegar	12
<b>SANDWICHES</b>	<i>Italian Style - Quarter, Half or Whole</i>	
	Roasted Red Peppers, Olives, Pickles, Artichoke, Provolone Cheese, Basil & Lettuce	5 / 10 / 20
	Mortadella, Prosciutto, Olives, Pickles, Artichoke, Provolone Cheese, Basil & Lettuce	6 / 12 / 24
<b>PLATTERS</b>	Cold Seafood Platter	85
	Antipasto Platter	32

*Please order at the bar*

<b>PIZZA</b>	<b>Margherita</b> San Marzano Tomato, Buffalo Mozzarella, Basil, Parmigiano Reggiano	22
	<b>Rita</b> Mushroom Confit, Fior di Latte, Rocket, Parmesan & Truffle Oil	24
	<b>Scoglio</b> Grilled Southern Calamari, Confit Garlic, Kipfler Potato, Preserved Lemon & Pangrattato	25
	<b>Lele</b> San Marzano Tomato, Fior di Latte, Cime di Rapa, Prawns & Chili	26
	<b>Cetty</b> San Marzano Tomato, Fior di Latte, Green Olives & Pancetta	24
	<b>Zi' Pascali</b> San Marzano Tomato, Fior di Latte, Soppressa, 'Nduja, Red Onion & Capers	26
	<b>Suina</b> Buffalo Mozzarella, Porchetta, Pork Crackling & Balsamic Vinegar	26
	<b>Nutellissima</b> Nutella, Strawberry & Icing Sugar	14
<b>PASTA</b>	Pesto Lasagne, Mozzarella, Broccoli & Salad	23
	Fettuccine, 'Nduja, Ricotta & Orange	25
	Pappardelle & Beef Shin Ragu	26
<b>MAINS</b>	Battered Fish & Chips, Salad & Tartare Sauce	27
	200g Great Southern Pinnacle Eye Fillet, 'Nduja Butter & Fries	36
	Whole Market Fish	M/P
<b>SHARED</b>	Seafood Spaghetti	60 / 120
	700g Grain Fed Beef, 4 Week Dry Aged, Lemon & Garlic	95
	Veal Cotoletta, Lemon, Apple & Cabbage	50
<b>SIDES</b>	Fries	8
	Asparagus & Lemon Oil	8
	Broccoli, Lemon & Anchovy	9
	Peas, Beans & Provolone Cheese	9
<b>DESSERT</b>	Torta Della Nonna	9

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<b>COCKTAILS</b>	<b>Aperol Spritz on Tap</b>	14 / 39
	Aperol, Prosecco, Soda, Orange	
	<b>Blood Orange Spritz on Tap</b>	14 / 39
	Solerno Blood Orange, Campari & Agrum	
	<b>Pimm's Cup</b>	14 / 39
	Pimms No 1, Ginger Ale, Orange, Cucumber, Mint & Strawberry	
	<b>Watermelon Sangria</b>	14 / 39
	Pampero Blanco, Cointreau, Grenache, Watermelon, Lemonade & Seasonal Fruits	
	<b>Lychee Mojito</b>	19 / 55
	Beach House White Lychee Spiced Rum, Lime Juice, Mint, Soda	
	<b>Spiced Tiki</b>	18
	Sailor Jerry's Spiced Rum, Tempis Banane Liqueur, Licor 43, Absinthe, Pineapple, Orange & Lime Juice	
	<b>Michelada</b>	19
	Don Julio Blanco, Tacate, House Spiced Tomato Juice, chilli & Lime Salt & Pickled Chilli	
	<b>Pina Colada</b>	19
	Pampero Anejo, Fresh Pineapple & Coconut Cream	
	<b>Jalapeno Margarita</b>	19
	Calle 23 Tequila, Cointreau, Jalapeno Syrup, Pink Grapefruit Juice & Agave	
	<b>Pomegranate Daiquiri</b>	19
	Pama Pomegranate Liqueur, Pampero Blanco, Lime Juice & Pomegranate Seeds Served Frozen	
	<b>Espresso Martini</b>	21
	Grey Goose vodka, Patron XO cafe, Boston Black Cold Drip Coffee	
	<b>Negroni Blanc</b>	20
	Tanquray Flor de Sevilla, Lillet Blanc, Suze served with Pink Grapefruit	

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<b>GIN</b>	<b>Arbory Edition, Patient Wolf, Brunswick, Victoria</b>	19
	Fevertree Mediterranean Tonic, Lemon Thyme, Lemon	
	<b>Citadelle, Cognac, France</b>	18
	East Imperial Burma Spiced Tonic, Lime, Juniper	
	<b>Four Pillars Bloody Shiraz, Yarra Valley</b>	18
	Strange Love Bitter Lemon, Lemon	
	<b>Tanqueray London Dry, UK</b>	16
	Fevertree Elderflower Tonic, Pomegranate Seeds	
	<b>Adelaide Hills Distillery Australian Green Ant Gin, SA</b>	22
	Capi Native Tonic, Cardamom, Finger Lime	
	<b>Sipsmith London Dry, UK</b>	19
	East Imperial Grapefruit Tonic, Pink Grapefruit	
	<b>Poor Tom's Strawberry, Sydney</b>	17
	Strange Love Light Tonic, Strawberry, Pink Pepper Corns	
	<b>Hendrick's Orbium, Scotland</b>	19
	Double Dutch Cucumber & Watermelon Soda, Cucumber	

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<b>WINE</b>	<b>Glass / Bottle / Magnum*</b>	
<b>Sparkling</b>	NV Dogarina Prosecco, Veneto, Italy	11 / 50
	2008 Miceli 'Michael's' Brut, Mornington Peninsula, VIC	12 / 60
	NV Didier Chopin Brut Epernay, Champagne, France	15 / 75
	2009 Moët & Chandon 'Dom Pérignon' Brut Epernay, Champagne, France	320
	NV Jacquesson Cuvee 740 Dizy, Champagne, France	360*
<b>White</b>	2017 Babich 'Black Label' Sauvignon Blanc, Marlborough, NZ	10 / 45
	2017 As Laxas Albariño, Rias Baixas, Spain	12 / 60
	2016 Tornatore Carricante, Mt Etna, Italy	15 / 75
	2016 Les Vignerons Vermentino, Provence, France	10 / 45
	2015 Chateau Maris Viognier / Genache Gris, Minervois, France	11 / 55
	2016 Frankland Estate Chardonnay, Frankland River, WA	11 / 55
<b>Rosé</b>	2017 Triennes Rosé, Provence, France	11 / 50
	2017 San Marzano 'Tramari' Rose, Puglia Italy	55
	2018 Alpha Box & Dice 'Pink Matter' Rose, McLaren Vale, SA	11 / 50 / 95*
	2016 Domaine de Farrages Rosé, Cotes de Provence, France	85*
	2016 Domaine Ott 'Clos Mirelle' Rosé, Provence, France	95 / 195*
<b>Red</b>	2017 Denton 'Shed' Pinot Noir, Yarra Valley, VIC	12 / 60
	2017 Bodegas Vinedos Ponce 'La Xara' Garnacha, Manchuela, Spain	11 / 55
	2015 Setteporte Etna Rosso Nerello Mascalese, Sicily, Italy	75
	2016 Domaine Bila-Haut, Shiraz Blend, Cotes du Roussillon, France	10 / 45

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[www.arboryafloat.com.au](http://www.arboryafloat.com.au)

