

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.

OYSTERS	Rock Oyster	4.5ea
	Pacific Oyster	4ea
	<i>Lemon & White Balsamic</i>	
SMALLER	Garlic Focaccia	7
	Tomato Bruschetta & Basil	8
	Basil, Smoked Scamorza & Pine Nut Croquette	4ea
	Fried Zucchini Flower, Mozzarella & Salsa Verde	5ea
	Arancini, Bolognese, Mozzarella & Pea	12ea
	Italian Doughnuts & White Ricotta Pesto	14
	Burrata & Tarago Estate 'MI' 2018 Extra Virgin Olive Oil	17
	White Anchovies, Vinegar, Kampot Pepper & Toast	16
	San Daniele Prosciutto & Melon	18
	Fried Local Calamari & Lemon	18
	Beef Carpaccio, Tuna Mayonnaise & Rocket	19
SALADS	Baby Cos Salad, Gorgonzola, Cucumber, Melon, Lovage & Pink Pepper	16
	Iceberg Salad, Pickled Red Onion, Tarragon, Friariello di Napoli Peppers & Pecorino Pepato	15
	Caprese Salad	14
	Rocket, Pear & Parmesan Salad, Balsamic Vinegar	12
SANDWICHES	<i>Italian Style - Quarter, Half or Whole</i>	
	Roasted Red Peppers, Olives, Pickles, Artichoke, Provolone Cheese, Basil & Lettuce	6 / 12 / 24
	Mortadella, Prosciutto, Olives, Pickles, Artichoke, Provolone Cheese, Basil & Lettuce	7 / 14 / 28
PLATTERS	Cold Seafood Platter	85
	Antipasto Platter	32

Please order at the bar

PIZZA	Margherita San Marzano Tomato, Buffalo Mozzarella, Basil, Parmigiano Reggiano	22
	Rita Mushroom Confit, Fior di Latte, Rocket, Parmesan & Truffle Oil	24
	Lele San Marzano Tomato, Fior di Latte, Cime di Rapa, Prawns & Chilli	26
	Americana San Marzano Tomato, Confit Garlic, Provolone Cheese, Würstel Sausage & Oregano	25
	Nordica Fior di Latte, Gorgonzola, Salame & Radicchio	24
	Capri San Marzano Tomato, Fior di Latte, Smoked Ham, Mushroom, Artichoke, Ligurian Olives & Buffalo Mozzarella	26
	Suina Buffalo Mozzarella, Porchetta, Pork Crackling & Balsamic Vinegar	26
PASTA	Zucchini Lasagne, Ricotta, Tomato & Zucchini Flowers	25
	Black Truffle Risotto, Mascarpone & Parmesan	32
	White Bolognese, Rabbit & Basil Farfalle	26
	Pappardelle & Beef Shin Ragù	26
	Spaghetti, Vongole, Chilli, Garlic & Parsley	27
	Lobster Spaghetti (1/2 Lobster or Whole Lobster)	80 / 160
MAINS	Battered Fish & Chips, Salad & Tartare Sauce	27
	Whole Roasted Market Fish	36
	Grilled Great Southern Pinnacle Eye Fillet, Herb Crusted Artichoke, Potato & Salsa Pizzaiolo	36
	700g Grain Fed Beef, 4 Week Dry Aged, Lemon & Garlic (Serves 2)	95
SIDES	Fries	8
	Roasted Peppers, White Balsamic & Parsley	12
	Broccoli, Lemon, Anchovy & Pangrattato	9
DESSERTS	Nutellissima Nutella Pizza, Strawberry & Icing Sugar	14
	Tiramisu Mr Black Cold Brew Coffee Liqueur, Sponge & Mascarpone	14

COCKTAILS	Grey Goose Le Grand Fizz on Tap	16 / 45
	Grey Goose Vodka, St Germain Elderflower Liqueur, Lime & Soda	
	Aperol Spritz on Tap	14 / 39
	Aperol, Prosecco, Soda, Orange	
	Pimm's Cup	14 / 39
	Pimms No 1, Ginger Ale, Orange, Cucumber, Mint & Strawberry	
	Watermelon Sangria	15 / 42
	Pampero Blanco, Cointreau, Grenache, Watermelon, Lemonade & Seasonal Fruits	
	Passionfruit Mojito	19 / 55
	Beach House White Lychee Spiced Rum, Lime Juice, Mint, Soda	
	Spiced Tiki	19
	Sailor Jerry's Spiced Rum, Tempis Banane Liqueur, Licor 43, Absinthe, Pineapple, Orange & Lime Juice	
	Michelada	20
	Don Julio Blanco, Tacate, House Spiced Tomato Juice, Chilli & Lime Salt & Pickled Chilli	
	L'Violette Martini	21
	Grey Goose L'Orange, G.E Massenez Liqueur de Violettes, Lemon & Orange Peel	
	Pina Colada	21
	Pampero Anejo, Fresh Pineapple & Coconut Cream Served Frozen	
	Jalapeno Margarita	20
	Calle 23 Tequila, Cointreau, Jalapeno Syrup, Pink Grapefruit Juice & Agave Served Frozen	
	Pomegranate Daiquiri	20
	Pama Pomegranate Liqueur, Pampero Blanco, Lime Juice & Pomegranate Seeds Served Frozen	
	XO Espresso Martini	23
	Grey Goose Vodka, Patron XO cafe, Boston Black Cold Drip Coffee	
	Negroni Blanc	20
	Tanquray Flor de Sevilla, Lillet Blanc, Suze served with Pink Grapefruit	

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

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WINE	Glass / Bottle	
Tap Wine	2017 Arbory Pinot Gris, Central Victoria	9 / 38
	2018 Arbory Grenache Rosé, McLaren Vale	9 / 38
Magnums (1500ml)	NV Jacquesson Cuvee 740 Dizy, Champagne, France	360
	NV Andre Clouet Rosé, GC, Bouzy, Champagne, France	360
	2018 A B & Dice 'Pink Matter' McLaren Vale, SA	95
	2016 D. de Farrages Rosé, Côtes de Provence, France	85
	2016 Chateau Minuty Rosé, Côtes de Provence, France- 6000ml	195
Sparkling	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
White	2017 Babich 'Black Label' Sauvignon Blanc, Marlborough, NZ	10 / 45
	2017 As Laxas Albariño, Rias Baixas, Spain	12 / 60
	2017 Valerio Zenato 'Le Morette' Trebbiano, Lugana, Italy	12 / 60
	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
Rosé	2017 Triennes Rosé, Provence, France	11 / 50
	2017 San Marzano 'Tramari' Rose, Puglia Italy	11 / 55
	2018 A B & Dice 'Pink Matter' McLaren Vale, SA	11 / 50
	2016 Domaine Ott 'Clos Mirelle' Rosé, Provence, France	95
Red	2017 Denton 'Shed' Pinot Noir, Yarra Valley, VIC	12 / 60
	2017 La Xara Garnacha, Manchuela, Spain	11 / 55
	2015 Setteporte Etna Rosso Nerello Mascalese, Sicily, Italy	15 / 75
	2016 Domaine Bila-Haut, Shiraz Blend, Cotes du Roussillon, France	10 / 45

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www.arboryafloat.com.au

