

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, Friarello 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	Aperol Spritz on Tap	14 / 39
	Aperol, Prosecco, Soda & Orange	
	Blood Orange Spritz on Tap	14 / 39
	Campari, Solerno Blood Orange Liqueur, Agrum Soda	
	Pimm's Cup	14 / 39
	Pimms No 1. Ginger Ale, Orange, Cucumber, Mint & Strawberry	
	Watermelon Sangria	15 / 42
	Pampero Blanco, Cointreau, Grenache dry red wine, Watermelon, Lemonade & Seasonal Fruits	
	Michelada	20
	Don Julio Blanco Tequila, Tecate, Tomato Spice Mix with Pickled Chilli	
	Piña Colada	20
	Pampero Añejo, Fresh Pineapple, Coconut Cream, Lemon Juice - Served Frozen	
	Jalapeño Margarita	20
	Calle 23 Tequila, Cointreau, Jalapeño 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 Café, Boston Black Cold Drip Coffee	
	Negroni Blanc	20
	Tanqueray London Dry Gin, Lillet Blanc, Suze Gentian served with Pink Grapefruit	

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GIN	Four Pillars Bloody Shiraz Gin, Yarra Valley Vic	20
	Strange Love Bitter Lemon & Lemon	
	Tanqueray Flor de Sevilla, UK	17
	Double Dutch Indian Tonic & Orange	
	Dasher & Fisher Strawberry, Devonport, Tasmania	19
	Strange Love Light Tonic & Basil	
	Never Never Distilling Co. Triple Juniper, Adelaide	20
	East Imperial Old World Tonic, Juniper & Lemon	
	Bareksten, Norway	21
	J.Gasco Indian Tonic, Fennel & Lemon	
	Nikka Coffey Gin, Japan	18
	Schwepps Premium Indian Tonic, Shiso Pepper	
	Memo, Melbourne	19
	Fever Tree Elderflower Tonic & Pomegranate	
	Hendricks 'Orbium' Scotland	20
	Double Dutch Cucumber & Watermelon Soda & Cucumber	

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WINE	Glass / Bottle	
Tap Wine	2018 Arbory Grenache Rosé, McLaren Vale	9 / 38
Magnums (1500ml)	NV Jacquesson '741' Dizy, Champagne, Fr	360
	2018 A B & Dice 'Pink Matter' Rosé, McLaren Vale, SA	95
	2016 Maison Williams Chase, Côtes de Provence, Fr	95
	2017 Château Riotor Rosé, Côtes de Provence, Fr	115
	2017 Château de Pibarnon Rosé, Bandol, Provence, Fr	195
Sparkling	NV Dogarina Prosecco, Veneto, Italy	11 / 50
	NV Nocton Pinot Noir Rose Brut, Coal River, TAS	12 / 60
	NV Didier Chopin Brut Epernay, Champagne, France	15 / 75
White	2017 Babich 'Black Label' Sauvignon Blanc, Marlborough, NZ	10 / 45
	2017 As Laxas Albariño, Rias Baixas, Spain	12 / 60
	2017 Barone di Villagrande Carricante, Mt Etna, Sicily, Italy	15 / 75
	2018 Brothers Wine Co. Riesling, Clare Valley, SA	10 / 45
	2015 Chateau Maris Viognier / Genache Gris, Minervois, France	11 / 55
	2017 Garagistes 'Le Stagiare' Chardonnay, Mornington, VIC	11 / 55
Rosé	2017 Domaine de Triennes, Provence, France	11 / 50
	2017 Lunaria 'Ramoro' Pinot Grigio, Abruzzo, Italy	13 / 65
	2017 San Marzano 'Tramari' Puglia Italy	55
	2018 A B & Dice 'Pink Matter' McLaren Vale, SA	11 / 50
	2016 Chateau Minuty '281' Rosé, Côtes de Provence, Fr	195
Red	2017 Crittenden Estate Pinot Noir, Mornington Pen, VIC	11 / 55
	2017 La Xara Grenache, Manchuela, Spain	11 / 55
	2015 Setteporte Etna Rosso Nerello Mascalese, Sicily, Italy	15 / 75
	2017 Ulithorne 'Dona' Shiraz, McLaren Vale, SA	10 / 45

www.arboryafloat.com.au

