

The background consists of a teal color with several large, overlapping pink circles. A white cross is centered on the page, dividing it into four quadrants. The text 'EAT AND DRINK' is centered horizontally and vertically within the upper half of the page.

EAT AND DRINK

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Welcome aboard.

Arbory Afloat has re-berthed for summer on the Yarra River, in the heart of Melbourne. We're back for a fourth consecutive season, bigger, brighter and better than ever before. Afloat is bringing a new summer vibe to the Yarra River with a food concept and design inspired by the colour and fun of Miami.

Executive chef Nick Bennett turns his attention to Miami and Cuba and wants to take you along for the ride. Channelling the casual and fun approach to food from Miami's Wynwood district and Little Havana, Bennett has created a menu filled with Latin-American flavours. This year's menu is conducive to sharing... Both for the food and the experience this is food you'll want to roll your sleeves up for.

It wouldn't be Miami without a cocktail and Afloat's selection of bright, fruit-driven mixes won't disappoint. An extended rum menu, a curated gin offering alongside spritzzy cocktails are featured with sun-drenched drinking sessions in mind. Wine Director, Raul Moreno Yague, has curated a sharp list full of aromatic, crisp, textural whites carefully chosen to deliver value and pure varietal expression. Particular attention is given to our rosé, chilled reds and large format lists; perfect for those long hot summer days.

|                 |                                                                                   |       |
|-----------------|-----------------------------------------------------------------------------------|-------|
| RAW             | Appellation Rock Oyster from Australia's Oyster Coast                             | 4.5ea |
|                 | White Fish Ceviche, Sweet Potato, Ají Amarillo, Avocado & Leche de Tigre          | 22    |
|                 | Kingfish Tiradito, Green Sauce, Pomelo, Mint & Cucumber                           | 20    |
| SMALLER         | Miami Mix – Warm Olives, Marcona Almonds & Crispy Hominy Corn                     | 13    |
|                 | Zucchini Flower, Ricotta, Jalapeño & Cumin Aioli                                  | 6ea   |
|                 | Eggplant Tostada, Ají Panca, Apple, Date & Pomegranate Vinaigrette                | 10ea  |
|                 | Chilled Prawn Tostada, Togarashi & Lime Mayonnaise                                | 12ea  |
|                 | Corn Empanada, Leek, Mexican Cheese & Smoked Paprika Aioli                        | 7ea   |
|                 | Short Rib & Chorizo Empanada                                                      | 10ea  |
|                 | Herb Guacamole, Ají Amarillo & Blue Corn Tostadas                                 | 18    |
|                 | Burrata, Cascabel Chilli Salsa & Grilled Sourdough                                | 26    |
|                 | Yuca Cheese Puffs, Parmesan & Aioli                                               | 11    |
|                 | Fried Calamari, Tomatillo Salsa & Lime                                            | 19    |
| SALADS          | Pickled Beetroot Salad, Fried Pretzels, Jalapeño & Cashew Cream                   | 18    |
|                 | Mixed Salad, Cucumber, Olive, Salami, Avocado, Provolone & Chilli Vinaigrette     | 19    |
|                 | Tuna Salad, Heirloom Tomato, Basil, Cascabel Chilli Vinaigrette & Marcona Almonds | 24    |
|                 | Rocket Salad, Shiraz Gin Dressing, Pear & Pecorino Pepato                         | 13    |
| SHARED PLATTERS | Cold Seafood Platter                                                              | 89    |
|                 | Arbory Afloat Antipasto Platter                                                   | 39    |

*Please order at the bar*

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|-------|-----------------------------------------------------------------------------------------------------------------|----|
| PIZZA | <b>Margherita</b> San Marzano Tomato, Buffalo Mozzarella, Basil & Parmigiano Reggiano                           | 23 |
|       | <b>Isabella</b> Buffalo Mozzarella, Mushroom, Romano Cheese & Truffle Oil                                       | 24 |
|       | <b>Soprano</b> San Marzano Tomato, Mozzarella , Beef Brisket, Mushroom & Squacquerone Cheese                    | 26 |
|       | <b>Boss</b> San Marzano Tomato, Provolone, Mozzarella, Pork Sausage, Olives, Chilli & Hot Smokey Barbecue Sauce | 25 |
|       | <b>Chicago</b> Buffalo Mozzarella, Provolone & Romano Cheese                                                    | 23 |
|       | <b>Americana</b> San Marzano Tomato, Mozzarella, German Sausage & Hot Smokey Barbecue Sauce                     | 25 |
|       | <b>Lele</b> San Marzano Tomato, Fior di Latte, Cime di Rapa, Prawns & Chilli                                    | 26 |
|       | <b>New Jersey</b> San Marzano Tomato, Provolone, Pepperoni Salami & Romano Cheese                               | 26 |
|       | <b>Nutellissima</b> Strawberries, Marshmallow & Nutella                                                         | 16 |

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|------------|--------------------------------------------------------------------------------------------------------------------|----|
| SANDWICHES | <i>Miami Style, All served with waffle fries</i>                                                                   |    |
|            | <b>Cuban Midnight Sandwich</b> Pork, Ham, Swiss Cheese, Mustard & Sweet Pickle                                     | 22 |
|            | <b>Miami Club Sandwich</b> Smoked Chicken, Swiss Cheese, Egg, Bacon, Avocado, Tomato, Lettuce & Aioli on Rye Bread | 27 |

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|      |                                                                                   |     |
|------|-----------------------------------------------------------------------------------|-----|
| TACO | <b>Whole Fried Market Fish Taco</b> Tortillas, Pickled Corn & Pineapple Hot Sauce | 39  |
|      | <b>Short Rib Taco</b> Tortillas, Chipotle & Avocado Chimichurri                   | 41  |
|      | <b>Southern Rock Lobster Taco</b> Tortillas, Truffle Aioli & Avocado Chimichurri  | 160 |
|      | <b>1.4kg Tomahawk Steak Taco</b> , Tortillas, Pickled Onion & Ají Panca           | 160 |
|      | <b>Extra Tortillas</b>                                                            | 6   |

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|                 |                                                                                    |       |
|-----------------|------------------------------------------------------------------------------------|-------|
| <b>LARGER</b>   | Arroz Verde, Coriander, Fried Eggplant, Mushroom Escabeche & Salsa                 | 22    |
|                 | Beer Battered Fish, Chips, Salad & Tartare Sauce                                   | 26    |
|                 | Portuguese Marinated Grilled Chicken, Endive, Grape & Walnut Salad (Half or Whole) | 26/40 |
|                 | Grilled 250g Minute Steak, Chimichurri & Masa Pannise                              | 32    |
| <hr/>           |                                                                                    |       |
| <b>SIDES</b>    | Fries                                                                              | 9     |
|                 | Waffle Fries                                                                       | 11    |
|                 | Padron Peppers, Chorizo & Pangratatto                                              | 16    |
|                 | Roasted Sweet Potato, Olives, Chilli, Sour Cream & Smoked Paprika                  | 15    |
| <hr/>           |                                                                                    |       |
| <b>DESSERTS</b> | Paletas – Mexican Ice Pop                                                          | 9ea   |
|                 | Dulce de Leche Flan                                                                | 12    |
|                 | Ice Cream & Sorbet (3 Scoops)                                                      | 9     |

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COCKTAILS  
ON TAP

*Glass / Carafe Serves 3*

|                                                                                      |         |
|--------------------------------------------------------------------------------------|---------|
| <b>Aperol Spritz</b>                                                                 | 15 / 42 |
| Aperol, Prosecco, Soda, Orange                                                       |         |
| <b>Peach Botanical Spritz</b>                                                        | 16 / 45 |
| Ketel One Botanical Peach and Orange Blossom, Amaro Montenegro, Peach Iced Tea, Soda |         |
| <b>Miami Pink Gin Spritz</b>                                                         | 16 / 45 |
| Four Pillars x Arbory Miami Pink Gin, Ruby Red Grapefruit, Lemonade                  |         |
| <b>Mojito</b>                                                                        | 17 / 48 |
| Ron Pampero Blanco, Mint Syrup, Lime, Soda                                           |         |
| <b>Pimm's Cup</b>                                                                    | 15 / 42 |
| Pimm's No. 1, Ginger Ale, Orange, Cucumber, Mint, Strawberries                       |         |
| <b>Watermelon Sangria</b>                                                            | 16 / 45 |
| Marionette Curacao, White Rum, Grenache, Watermelon, Lemonade, Seasonal Fruit        |         |

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COCKTAIL  
SIGNATURES

|                                                                                           |       |
|-------------------------------------------------------------------------------------------|-------|
| <b>Cubanita</b>                                                                           | 21    |
| Ron Pampero Añejo, Lime, Tomato Spice Mix, Pickled Caper Leaf, Chilli                     |       |
| <b>XO Espresso Martini</b>                                                                | 23    |
| Grey Goose, Patron XO Café, First Press Cold Drip Coffee                                  |       |
| <b>Dragon Fruit Tommy's Margarita</b>                                                     | 21    |
| Don Julio Blanco, Marionette Curacao, Dragon Fruit, Lime                                  |       |
| <b>Piña Colada</b>                                                                        | 20    |
| Ron Pampero Añejo, Finest Call Coco Real Coconut Purée, Pineapple, Lime (Served Frozen)   |       |
| <b>Botanical Rose</b>                                                                     | 20    |
| Ketel One Botanical Grapefruit and Rose, Seriously Pink Port, Tonic Syrup (Served Frozen) |       |
| <b>Pavlova Pornstar Martini</b>                                                           | 22    |
| Old Young's Pavlova Vodka, Passion Fruit, Lime, Didier Champagne                          |       |
| <b>Ketel One Botanical Spritz</b>                                                         | 15/42 |
| Peach & Orange Blossom, Cucumber & Mint, or Grapefruit & Rose                             |       |

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|-------------------------------------------------------------------------------|------------------------------------------------------------------|----|
| GIN                                                                           | <i>45ml serve, bottle of mixer, garnish</i>                      |    |
|                                                                               | <b>Four Pillars x Arbory Afloat Miami Pink Gin, Yarra Valley</b> | 18 |
|                                                                               | Fever Tree Mediterranean Tonic, Pink Grapefruit                  |    |
|                                                                               | <b>Patient Wolf Summer Thyme, Southbank</b>                      | 21 |
|                                                                               | Strangelove Light Tonic, Lemon Thyme                             |    |
|                                                                               | <b>Tanqueray London Dry, UK</b>                                  | 17 |
|                                                                               | Fever Tree Elderflower Tonic, Pomegranate Seeds                  |    |
| <b>Adelaide Hills Distillery 78°, Adelaide Hills, SA</b>                      | 19                                                               |    |
| J. Gasco Juniper Tonic, Finger Lime                                           |                                                                  |    |
| <b>Katún, Yucatán Mexico</b>                                                  | 21                                                               |    |
| Artisan Lemon Agave Tonic, Kiss Peppers                                       |                                                                  |    |
| <b>Old Young's 1829, Swan Valley WA</b>                                       | 19                                                               |    |
| East Imperial Grapefruit Tonic, Pink Grapefruit                               |                                                                  |    |
| <hr/>                                                                         |                                                                  |    |
| RUM                                                                           | <i>45ml serve, bottle of mixer, garnish</i>                      |    |
|                                                                               | <b>Australian Cuba Libre Bundaberg Small Batch, QLD</b>          | 17 |
|                                                                               | Coke, Lime                                                       |    |
|                                                                               | <b>Untold Spiced, Melbourne</b>                                  | 16 |
|                                                                               | Cloudy Apple Juice, Lime                                         |    |
|                                                                               | <b>Beach House White Spiced, Mauritius, France</b>               | 17 |
|                                                                               | Oriental Mama Rose Lemonade                                      |    |
| <b>Plantation Fancy Pineapple, Caribbean</b>                                  | 20                                                               |    |
| Fever Tree Orange Spiced Ginger Ale, Orange                                   |                                                                  |    |
| <b>East London Demerara, London UK</b>                                        | 21                                                               |    |
| Oriental Mama Fermented Ginger Beer, Lime                                     |                                                                  |    |
| <b>Bumbu, Caribbean</b>                                                       | 18                                                               |    |
| Double Dutch Cucumber & Watermelon Soda, Banana Chips                         |                                                                  |    |
| <hr/>                                                                         |                                                                  |    |
| NON-ALCOHOLIC                                                                 | <b>Virgin Cubanita</b>                                           | 12 |
|                                                                               | Spicy Tomato Mix, Lime, Pickled Caper Leaf, Chilli               |    |
|                                                                               | <b>Virgin Piña Colada</b>                                        | 15 |
| Pineapple, Finest Call Coco Real Coconut Purée, Lemon, Cherry (Served Frozen) |                                                                  |    |
| <b>Italian Spritz</b>                                                         | 13                                                               |    |
| Lyre's Non Alcoholic Spritz served over ice with Orange                       |                                                                  |    |

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*Please order at the bar*

| <b>WINE</b>      | <b>Glass / Bottle</b>                                                       |         |
|------------------|-----------------------------------------------------------------------------|---------|
| <b>TAP WINE</b>  | 2019 Arbory Merlot Rosé, Coonawarra, SA                                     | 10 / 45 |
|                  | 2019 Arbory Pinot Grigio, Mount Gambier, SA                                 | 10 / 45 |
| <b>MAGNUMS</b>   | NV Jacquesson '741' Dizy, Champagne, France                                 | 360     |
|                  | 2019 A B & Dice 'Pink Matter' Rosé, McLaren Vale, SA                        | 90      |
|                  | 2018 Domaine de Ferrages Rosé, Côtes de Provence, France                    | 105     |
|                  | 2018 Domaine de Ferrages Rosé, Côtes de Provence, France (3000ml)           | 200     |
|                  | 2018 Domaine de Viranel 'Trilogie' Rosé, Languedoc, France                  | 195     |
|                  | 2018 Domaine de Tempier Rosé, Bandol, Provence, France                      | 250     |
|                  | 2018 Dominique Portet Pinot Noir Rosé, Yarra Valley, VIC (3000ml)           | 275     |
| <b>SPARKLING</b> | NV Dogarina Prosecco, Veneto, Italy                                         | 11 / 50 |
|                  | NV Jansz 'Premium Cuvée', Multiregional TAS                                 | 12 / 60 |
|                  | 2019 Terrason Aligote-Gamay Pet-Nat Rosé, King Valley, VIC                  | 65      |
|                  | NV Didier Chopin Brut Epernay, Champagne, France                            | 15 / 75 |
|                  | NV André Clouet 'Grande Réserve' Brut, Bouzy, Champagne, France             | 125     |
|                  | 2008 Pol Roger 'Cuvée Sir Winston Churchill' Epernay, Fr                    | 390     |
| <b>WHITE</b>     | 2019 Babich Family Estates 'Organic Block' Sauvignon Blanc, Marlborough, NZ | 11 / 55 |
|                  | 2018 Onannon Pinot Gris, Mornington Peninsula, VIC                          | 11 / 50 |
|                  | 2018 Maurice Tremblay Chablis, Burgundy, France                             | 15 / 75 |
|                  | 2018 Ngeringa 'Uncultured' Chardonnay, Adelaide Hills, SA                   | 12 / 60 |
|                  | 2018 Abadía de San Campio Albariño, Rias Baixas, Spain                      | 12 / 60 |
|                  | 2019 Vintelooper Riesling, Adelaide Hills, SA                               | 11 / 50 |

*Please order at the bar*



|             |                                                                              |         |
|-------------|------------------------------------------------------------------------------|---------|
| ROSÉ        | 2019 Dominique Portet 'Fontet' Rosé, Yarra Valley, VIC                       | 11 / 50 |
|             | 2018 Domaine de Triennes Rosé, Grenache/Cinsault, Provence, France           | 12 / 60 |
|             | 2018 Lopez de Haro Rosé, Rioja, Tempranillo, Spain                           | 11 / 55 |
|             | 2018 Lunaria 'Ramoro' Pinot Grigio, Light Orange, Abruzzo, Italy             | 12 / 60 |
|             | 2017 Clos Cibonne Tradition Rosé, Tibouren/Grenache, Provence, France        | 85      |
|             | 2018 Château Simone Rosé, Palette, Provence, France                          | 195     |
| RED         | 2017 Even Keel Pinot Noir, Mornington Peninsula, VIC                         | 12 / 60 |
|             | 2018 A B & Dice 'Tarot' Grenache, McLaren Vale, SA                           | 11 / 50 |
|             | 2015 Hauner 'Hiera', Nero d'Avola/Alicante, Sicily, Italy                    | 15 / 75 |
|             | 2017 Chapoutier 'Bila Haut', Shiraz/Grenache, Côtes du Roussillon, France    | 10 / 45 |
|             | 2016 Moric Hausmarke Rot, Zweigelt/Blaufränkisch/Merlot, Burgenland, Austria | 13 / 65 |
| MERCHANDISE | Pool Towel                                                                   | 25      |
|             | Afloat Sunscreen SPF50+                                                      | 5       |
|             | Max Blackmore X Ketel One Botanical Hat                                      | 20      |
|             | <b>Soda Shades</b> Marilyn Turtle                                            | 89      |
|             | <b>Soda Shades</b> White Sand Riley                                          | 89      |

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

