

<b>OYSTERS</b>	Rock Oyster	4ea
	Pacific Oyster	3.50ea
	Fried Oyster, Lemon & Salsa Verde	4.50ea
	<b>Oyster Malfy Shooter</b>	7
	Oyster in the shell, Malfy Gin, Mascarpone & Caviar	
<b>Sauces</b>		
	Honeydew Melon Mignonette	
	Smoked Tomato Hot Sauce	

<b>SMALLER</b>	Garlic Bread	7
	Porcini Croquette	4ea
	Smoked Anchovy, Fried Mozzarella Toast & Tomato Fondue	8ea
	Chorizo Zeppole, Whipped Ricotta & Yarra Valley Salmon Roe	14
	Devodier Culatello Prosciutto & Melon	16
	Fried Local Calamari, Lemon Myrtle & Mayonnaise	19
	Beef Carpaccio, Rocket, Horseradish, Parmesan & Osietra Caviar	22
	Buffalo Mozzarella, Fried Artichoke, Salsa Verde & Toast	19

<b>TO SHARE</b>	Antipasto Platter (Serves 2 - 4)	29
	Cold Seafood Platter (Serves 2 - 6)	85

<b>PIZZA</b>	<b>Margherita</b>	20
	San Marzano Tomato, Buffalo Mozzarella, Basil & Parmigiano Reggiano	
	<b>Capri</b>	24
	San Marzano Tomato, Fior Di Latte, Champagne Ham, Mushroom, Olive & Artichoke	
	<b>Marina</b>	26
	Rocket Pesto, Prawn, Fior Di Latte & Chilli	
	<b>Cicci</b>	25
San Marzano Tomato, Fior Di Latte, Rocket, Pork & Fennel Sausage		
<b>Verace</b>	22	
Buffalo Mozzarella, Parmigiano Reggiano, Tomato & Basil		
<b>Ortobella</b>	24	
Artichoke Cream, Zucchini Flowers, Fior Di Latte & Grilled Eggplant		
<b>Nutellissima</b>	14	
Nutella, Strawberry & Icing sugar		

<b>LARGER</b>	Battered Fish & Chips, Salad & Tartare Sauce	26
	Tomato Risotto, Taleggio Cheese, Eggplant & Radicchio	25
	Chicken Cotoletta, Fennel, Peach & Lemon	29
	200g O'Connor Grass Fed Scotch Fillet, Polenta Chips, Iceberg Lettuce & Bagna Cauda	36

<b>TO SHARE</b>	Lobster Spaghetti - 1/2 Lobster or Whole Lobster	80 / 160
	Whole Roasted John Dory, Lemon, Capers & Garlic	49
	700g O'Connor Grass Fed Rib Eye, Polenta Chips, Iceberg Lettuce & Bagna Cauda	75

<b>SIDES</b>	Fries	8
	Caprese Salad	14
	Rocket, Pear & Parmesan Salad	8

<b>GELATO</b>	By Pidapipò Gelateria	
	Doughnut	8
	Cup / Extra Scoop	5 / 4.5

<b>COCKTAILS</b>	<b>Glass / Share Serves 3</b>	
<b>Aperol Spritz</b> Aperol, Prosecco, Soda, Orange		14 / 35
<b>Pimms No 1 Cup</b> Pimms, Ginger Ale, Strawberry, Mint, Cucumber, Orange		14 / 35
<b>Nitro Espresso Martini</b> Ketel One Vodka, Mr Black, Cold Drip Coffee charged with Nitrogen		16
<b>Tommy's Watermelon Margarita</b> Don Julio Blanco Tequila, Agave, Watermelon, Lime, Coriander, Jalapeno		19 / 55
<b>Frozen Piña Colada</b> Plantation Dark Rum, Fresh Pineapple, Coconut Cream		19
<b>White Negroni</b> Patient Wolf Gin, Lillet Blanc, Suze		19
<b>Pomegranate Mojito</b> Plantation Blanco Rum, Pama Liqueur, Mint, Lime, Pomegranate		19 / 55

<b>GIN &amp; TONIC</b>	<b>45mls Gin + Single Serve Tonic</b>	
<b>Patient Wolf Arbory Edition, Brunswick</b> Fever Tree Mediterranean Tonic, Lemon Thyme, Lemon		18
<b>Brookie's Byron Davidson Plum 'Slow', Byron Bay</b> East Imperial Burma spiced tonic, Aniseed Myrtle		15
<b>Never Never Triple Juniper, Adelaide</b> Fever tree Mediterranean tonic, Lemon, Juniper Berries		18
<b>Four Pillars Shiraz, Yarra Valley</b> Strange Love Bitter Lemon, Lemon		17
<b>Death's Door, Washington Island USA</b> Fever tree Mediterranean tonic, Lemon, Coriander		18
<b>That Boutique-y Gin Company 'Spit Roasted Pineapple', Crowborough UK</b> Strange Love light tonic, Pineapple & Stalk		17
<b>Melbourne Gin Company, Yarra Valley</b> Fever Tree Elderflower Tonic, Pomegranate		16
<b>Citadelle, France</b> East Imperial Yuzu Tonic, Lemon, Thai Basil		18

WINE	Glass / Carafe / Bottle	
<b>Tap</b>	2016 Arbory Pinot Grigio, Central Victoria	9 / 38
	2017 Arbory Sangiovese Rosè, Mount Benson, SA	9 / 38
<b>Sparkling</b>	2016 Dogarina Prosecco, Veneto, Italy	11 / 50
	2017 Miceli 'Michael' Brut, Mornington, Vic	10 / 50
	NV Lacombe Brut Grande Cuvée, Aÿ, Champagne France 100ml	16 / 95
	2009 Dom Pérignon Millésimé, Epernay, Champagne France	250
<b>White</b>	2016 Babich Sauvignon Blanc, Marlborough, NZ	10 / 45
	2016 Abadia de San Campio Albariño, Rias Baixas, Spain	11 / 50
	2014 Domaine de Bila Haut Grenache Blanc, Roussillon, France	9 / 45
	2015 Coroncino 'Il Bacho' Verdicchio dei Castelli di Jesi, Marche, Italy	11 / 55
	2017 Koerner 'Pigato' Vermentino, Clare Valley, SA - <i>Natural/Orange</i>	13 / 60
	2015 Domaine Laroche Chablis 'Saint Martin' Burgundy, France (Chardonnay)	15 / 75
	2016 Ben Haines 'B Minor' Chardonnay Yarra Valley, Vic	11 / 55
<b>Rosé</b>	2016 Domaine de Triennes Rosé, Provence, France	11 / 50
	2016 C. d. Ferrages Rosé, Provence, France - 1500ml	85
<b>Red</b>	2016 La Villa Pinot Noir, Tamar Valley, Tasmania	13 / 60
	2014 Setteporte Nerello Mascalese blend, Etna Rosso, Sicily, Italy	14 / 70
	2017 Jamsheed Sagrantino, Heathcote, Vic <i>Natural/Unfiltered</i>	11 / 55
	2016 Paolo Scavino Dolcetto d'Alba, Piedmont, Italy	13 / 65
	2014 Matsu 'Recio' Tempranillo, Toro, Spain	13 / 65
	2015 Cave de Tain 'Première Note' Shiraz, Rhône Valley, France	10 / 45

Welcome aboard. Arbory Afloat has re-berthed for summer 17/18 on the Yarra River in the heart of Melbourne, bigger & 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.

National Good Food Guide 2018 Sommelier of the Year *Raul Moreno Yagüe* has worked his magic on the wine list that is inspired by the maritime influences of the Mediterranean Coast with wines that are fresh & vibrant & geared perfectly to summer sipping by the water.

Executive Chef *Nick Bennett* has created a menu taking influence from Southern Italian hospitality, offering small & large plates designed to be shared by groups.

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