

— MURRUMBEENA —
WINE BAR

SPECIALS

WEDNESDAYS

Happy Hour 5pm - 7pm | \$4 Lager, \$5 Sparkling, Pinot Grigio, Shiraz, \$7 Spirits

Pinot Night | \$5 Pinot Noir & Pinot Grigio all night

458 PIZZERIA on the menu

THURSDAYS

Happy Hour 5pm - 7pm | \$4 Lager, \$5 Sparkling, Pinot Grigio, Shiraz, \$7 Spirits

Spring Special | \$15 Spring Fling cocktails all night

458 PIZZERIA on the menu

FRIDAYS & SATURDAYS

Happy Hour 4pm - 6pm | \$4 Lager, \$5 Sparkling, Pinot Grigio, Shiraz, \$7 Spirits

Weekend Sips | \$15 Espresso Martinis all night

PIE THIEF pies on the menu

SPECIALS BOARD

Staff Cocktail of the Month \$18

Jock's Albert Park Ice Cream & Sorbet \$6

— MURRUMBEENA —
WINE BAR

WINE BY THE BOTTLE

SPARKLING

NV Taittinger Cuvee Brut Prestige, Champagne, France	125
NV Gancia Prosecco DOC Brut, Veneto, Italy	75
NV Veuve d'Argent Cuvee Rose Brut, Burgundy, France	85

WHITE

2022 Jim Barry Assyrtiko, Clare Valley, SA	90
2021 Atze's Corner Vermentino, Barossa Valley, SA (vg)	60
2023 Rieslingfreak No. 3, Clare Valley, SA	76
2019 Giammarino Wines Fiano, Mornington Peninsula, VIC (vg, organic)	80
2022 Stargazer Chardonnay, Coal River Valley and Derwent Valley, Tasmania	100
2020 Le Domaine d'Henri Chablis Saint Pierre, Burgundy, France	110

RED

2018 Chartley Estate Pinot Noir, Tamar Valley, TAS	89
2021 Samuel's Gorge Tempranillo, McLaren Vale, SA	92
2021 Vasse Felix Filius Cabernet Sauvignon, Margaret River, WA (vg)	60
2021 Sorrenberg Cabernet Sauvignon, Cabernet Franc, Merlot, Beechworth, VIC	110
2020 Atze's Corner, Eddie's Old Vine Shiraz, Barossa Valley, SA	97

NATURAL

NV Goody Goody Gum Drops Pet Nat, King Valley, VIC (vg)	56
2022 Fin Wines 'Mahady' Roussane, Nagambie Lakes, VIC (natural, low sulphur)	60

WINE BY THE GLASS

SPARKLING

G B

House Sparkling, South Australia

8 40

Gippsland Wine Company 'Harrier' NV Fine Sparkling Wine, Gippsland, VIC

12.5 69

WHITE

G B

House Pinot Grigio, South Australia

8 38

2023 Lienert PIQ Piquepoul, Barossa Valley, SA (natural, organic, sustainable, vg, low sulphur)

10.5 47

2022 Ottelia Pinot Gris, Limestone Coast, SA

11.5 52

2022 Granite Hills Gruner Veltliner, Macedon Ranges, VIC

15.5 70

2023 Heirloom Vineyards Sauvignon Blanc, Adelaide Hills, SA (vg)

13 59

2023 Stargazer Tupelo Pinot Gris, Riesling, Pinot Blanc, Gerwurztraminer, Tamar Valley, TAS

17 77

2022 Trofeo Estate Amphora Chardonnay, Mornington Peninsula, VIC (vg)

12 54

2021 Small Boots Chardonnay, Yarra Valley, VIC

16 72

ROSÉ

G B

2022 Mulline Rose, Geelong, VIC

12.5 57

RED

G B

House Shiraz, South Australia

8 38

2022 Munificent Pinot Noir, Geelong, VIC (vg)

10 45

2020 Small Boots Pinot Noir, Yarra Valley, VIC

14 63

2021 Risky Business Tempranillo, Franklind River, WA (vg)

11 49

2016 Granite Hills Cabernet Sauvignon, Cabernet Franc, Merlot, Macedon Ranges, VIC

16.5 74

2020 Trofeo Estate Amphora Shiraz, Mornington Peninsula VIC

13 59

SWEET

G B

NV West Cape Howe Moscato, Margaret River, WA

10 45

— MURRUMBEENA —
WINE BAR

BEER, CIDER, SELTZERS

Proudly supporting Australian Independent Breweries

TAPS | LAGER & PALE ALE | CHECK THE SPECIALS BOARD!

Coldstream Brewery Apple Cider, Yarra Valley, VIC, 5.0% (gf)	11
Wolf of the Willows Crisp Lager, Low Carb, Mordialloc, VIC, 4.2%	10
TWØBAYS BREWING CO Pale Ale, Mornington Peninsula, VIC, 4.5% (gf)	14
Capital Brewing Co Brewing Co Summit Session Ale, Canberra, ACT, 3.5%	10
Moon Dog Tropical Crush Fizzer, Preston, VIC, 4%	10
Moon Dog Pat Pash Passionfruit Sour, Preston, VIC, 4.5%	12
Moon Dog Timothy Tamothy Double Choc Milk Stout, Preston, VIC, 6.5%	15
Wolf of the Willows Ginger Beer, Mordialloc, VIC, 4% (ultra low sugar)	13

APERITIF

45ml SERVED NEAT OR ON THE ROCKS

Applewood Distillery Okar Orange Tropic, Vermouth, SA, 17%	7
Brookie's Mac. Macadamia & Wattleseed liqueur, Byron Bay, NSW, 23%	12
Sunny Arvo Australian Bittersweet Aperitivo, VIC, 16% (organic)	7.5
Aubrey Coffee liqueur, VIC, 17%	9

— MURRUMBEENA — WINE BAR

COCKTAILS

MWB Staff Cocktail of the Month	18
Watermelon Minty High The winner of the 2022 MWB Staff Cocktail Competition. Watermelon liqueur, gin, mint, fresh lime juice and a pinch of pink murray river salt	22
Salted Caramel Old Fashioned Monkey Shoulder whisky, salted caramel, orange bitters. Upgrade to premium, Starward NOVA Single Malt Whisky +\$4	20
Spicy Margarita Tequila, lime juice, chilli infused agave syrup with chilli salt. Upgrade to premium Tequila Corralejo Anejo +\$4	21
Spring Fling House-made rhubarb syrup, gin, mandarin liqueur, fresh lemon juice, soda	20
Nashi Martini The winner of the 2021 MWB Staff Cocktail Competition. Nashi pear liqueur, gin, fresh lemon juice and honey syrup	22
Classics Ask our friendly team for classics! Negroni, Martini, Espresso, Daiquiri, Spritz, Mimosa, Sours, Paloma, Manhattan....	

SPIRITS

HOUSE Vodka, Gin, Whisky, Rum, Bourbon, Tequila	10
PREMIUM TEQUILA	
Tequila Corralejo Blanco, Guanajuato, Mexico, 40%	11
Tequila Corralejo Reposado, Guanajuato, Mexico, 40%	12
Tequila Corralejo Anejo, Guanajuato, Mexico, 40%	14
Machetazo Cupreata Mezcal, Guerrero, Mexico, 45%	14
PREMIUM VODKA	
That Spirited Lot Distillers Citrus Vodka, Seaford, VIC 40%	12
Grey Goose Vodka, France, 40%	14
PREMIUM GIN & WHISKY	
Ask for our separate menus!	

— MURRUMBEENA —
WINE BAR

NO / LOW ALCOHOL

BEER

Heaps Normal Quiet XPA, Kingston, ACT, <0.5%	8
Molly Rose Citra Citra IPA, Collingwood, VIC, 0.5%	9

WINE

Altina Finger Lime Sauvignon Blanc, ACT, Zero Alcohol	10.5	47
Altina Pepperberry Shiraz, ACT, Zero Alcohol	10.5	47

SODA / JUICE

Capi Soda Blood Orange - Cranberry - Pink Grapefruit - Yuzu	5
Coke, Coke No Sugar, Lemonade, Dry Ginger Ale, Ginger Beer	4
Angostura Lemon Lime & Bitters	5
Freshly Squeezed Orange Juice	7
San Pellegrino Sparkling Natural Mineral Water 750ml	7

MOCKTAILS

Orange and Rhubarb Spritz Fresh oj, house-made rhubarb syrup, pomegranate, soda	10
Fig Fizz Cranberry, Fig, fresh lime juice	10

— MURRUMBEENA —
WINE BAR

FOOD

BAR SNACKS

Sicilian Sweet Green Olives (gf, v)	8.5
Kikones Jalapeno Corn Kernels (gf, v)	5
Livvy's Nuts house-made sweet and spicy roasted cashews (gf, v)	9

SMALL PLATES

Baked brie served with crusty bread (v, gfo)	15.5
Salt and pepper calamari, served with tartare sauce	19
Fries served with roasted garlic aioli (gfo, vgo)	9
Seasoned wedges served with sour cream & sweet chilli sauce (v)	14
Mac and Cheese bites served with smokey chipotle sauce, 3 per serve (v)	15
Garlic Bread (add cheese +\$1) (v)	6
Jalapeno Poppers, 4 per serve (v)	15
Cheeseburger Spring Rolls served with burger sauce, 3 per serve	18
Warm bread served with EVOO, Balsamic Vinegar and Dukkah, a nut and spice blend (gfo, v)	9
La Onda Latin Mex traditional, beef empanada, hand-made pastry	17
Duo of house-made Greek dips, served with bread (gfo, v)	10
Sliced Coppacollo, served with Guindilla peppers and grissini (gfo)	14
Arancini balls served with garlic aioli, 3 per serve (v, gfo, vgo)	12

GRAZING BOARDS

Grazing Board, a selection of 2 artisan cheeses, salumi & accompaniments (gfo,vo) Add a bottle of House Wine + \$20	37
Vegan Grazing Board - feta, sun dried tomato pesto dip, olives & accompaniments (vg, v) Add a bottle of House Wine + \$20	33

DESSERT

Albert Park Jock's Ice Cream & Sorbet	6
---------------------------------------	---