

COCKTAILS

/\$19

Boulevardier

Bourbon, Campari, Sweet Vermouth + Orange Peel

/\$19

Tom Collins

MGC Gin, Lemon Juice, Soda + Brandied Cherry + Orange Wheel

/\$19

NY Sour

Buffalo Trace Bourbon, Lemon, Sugar Syrup + Red Wine Float

/\$19

Kew Gardens

666 Vodka, Cucumber, Mint, Rosemary + Lime

/\$19

Pineapple Daiquiri

Plantation Pineapple Rum, Sugar Syrup + Lime

/\$19

Negroni

Gin, Campari, Sweet Vermouth + Orange Peel

/\$15

Aperol Spritz

Aperol, Prosecco, Soda + Orange Twist

side
door

wine + design + good times

www.flatironmelbourne.com.au
[@flatiron_sidedoorwinebar](https://www.instagram.com/flatiron_sidedoorwinebar)

SPARKLING

/\$9 glass /\$40 bottle

Coppabella Pinot Noir Chardonnay

Tumbarumba, NSW

/\$12 glass /\$47 bottle

Box Grove Prosecco

Avenel, VIC

/\$9 glass /\$40 bottle

Col Del Lupo 'Col Fondo' Prosecco

Valdobbiadene, Italy

/\$12 glass /\$55 bottle

Tenuta 2Castelli DOCG Brut Prosecco

Valdobbiadene, Italy

/ /\$160 bottle

Paul Bara Brut Reserve Champagne

Bouzy, FR

PINK WINE

/\$10 glass /\$44 bottle

Minnow Rose 2017

Werribee, VIC

/\$9 glass /\$42 bottle

Le Saint Andre Rose 2016

St. Andre, FR

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WHITE

/\$9 glass /\$42 bottle

Side Door Pinot Gris // 2018

Gippsland, VIC

/\$10 glass /\$44 bottle

Richard Hamilton Pinot Gris // 2018

Adelaide Hills, SA

/\$10 glass /\$42 bottle

Tenuta di Corte Giacobbe Soave // 2016

Soave, Italy

/\$16 glass /\$73 bottle

Mac Forbes RS19 Riesling // 2017

Strathbogie Ranges, VIC

/\$12 glass /\$47 bottle

Bass River Sauvignon Blanc // 2016

Gippsland, VIC

/\$10 glass /\$44 bottle

Hunky Dory Sauvignon Blanc // 2017

Malborough, NZ

/\$10 glass /\$44 bottle

Hoddles Creek Chardonnay // 2016

Yarra Valley, VIC

/\$16 glass /\$73 bottle

Stefano Lubiana Chardonnay // 2017

Granton, TAS

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RED

/\$16 glass /\$70 bottle

Bass River Pinot Noir // 2017

Gippsland, VIC

/\$17 glass /\$73 bottle

Lucien Mazard & Fils // 2014

Burgundy, FR

/\$9 glass /\$40 bottle

Lindsay Collection Tempranillo // 2016

Barossa Valley SA,

/\$12 glass /\$55 bottle

Hemera 'right bank' Cab franc, Merlot, Cab Sav // 2014

Barossa Valley, SA

/\$12 glass /\$55 bottle

Epsilon Shiraz // 2014

Barossa Valley, SA

/ /\$79 bottle

Luke Lambert Syrah // 2016

Yarra Valley, VIC

/ /\$135 bottle

Marli Russell Grenache, Mouvedre, Shiraz // 2016

Yarra Valley, VIC

/ /\$145 bottle

Chateau St. George St. Emillon // 2012

Bordeaux, FR

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SIDE DOOR SLICES

/ \$16

PIZZA / Margherita

Pizza Sauce, Mozzarella, Oregano + Fresh Basil

/ \$18

PIZZA / Prosciutto + Rocket

Pizza Sauce, Mozzarella, Prosciutto, Rocket + Parmesan Cheese

/ \$20

PIZZA / 3 Meats

Pizza Sauce, Mozzarella, Fiocco, Spicy Salami + Longaniza Oscura

/ \$20

PIZZA / Smoked Salmon

Pizza Sauce, Mozzarella, Salmon, Capers + Dill

/ \$20

PIZZA / Black + Blue

Pizza Sauce, Mozzarella, Shropshire Blue Cheese, Black Sausage + Chiodini Mushrooms.

/ \$20

PIZZA / Pork + Fennel

Pizza Sauce, Mozzarella, Pork + Fennel Sausage, Artichoke + Ricotta

GF \$3 extra

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SIDE DOOR SIDES

/ \$7

Side Door Starter

On the go? Toolunka Creek Tuscan Olives are perfect for lovers of something light.

/ \$9

Side Door Dips

Our locally made artisan breads are served with a selection of dips to form the perfect side dish for some deep conversation...

/ \$14

Side Door Cheese

Lingering longer? Our curated trio of local + imported cheeses, quince paste + bread is just the dish / 80gm

/ \$14

Side Door Smoked

A crowd favourite, feel free to dig in to our moorish selection of local + imported Salumi + cured meats / 80gm

/ \$36

Side Door Share

Want more? Choose our super share platter including Salumi + cured meats, cheeses, quince paste, fresh fruits, crackers + artisan bread for you and your favourite people.

/ \$7

Side Door Sweet

The perfect indulgence, our handmade chocolate brick is locally made with love. Share and savor with someone special / Berry or Honeycomb

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