

s i d e
d o o r

Shiny Happy People Drinking Wine

Please order + pay at the bar



www.flatironmelbourne.com.au



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



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SIDE DOOR SIDES

Side Door Starter

/\$7

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

Side Door Dips

/\$11

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

Side Door Cheese

/\$16

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

Side Door Smoked

/\$14

A crowd favourite, feel free to dig in to our moorish selection of local + imported Salumi + cured meats / 80gm
Served with crackers or bread.

Side Door Share

/\$36

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.

Side Door Chateau Salad

/\$16

Our Chateau Salad is a contemporary take on the traditional side salad combining crisp leaves, radishes, tomato, carrots, and home-made dipping hommus. The perfect fuss-free palette cleanser.

Side Door Parmesan + Pear Salad

/\$11

The perfect pairing with any pizza or platter, this salad is a crisp medley of rocket, parmesan, and pear drizzled with balsamic vinegarette.

Side Door Arancini Balls

/\$14

Bite-size at its best, our risotto rice and vegetable arancini balls are all golden crunchy goodness. Three per serve.

Side Door Bruschetta

/\$14

The Bruschetta game just got better with our tomato, fior di latte cheese, and basil delight served on warmed locally made bread.

SWEET

Side Door Sweet

/\$7

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

SIDE DOOR SLICES

- PIZZA / Margherita** /\$16
Pizza Sauce, Mozzarella, Oregano + Fresh Basil
- PIZZA / Prosciutto + Rocket** /\$18
Pizza Sauce, Mozzarella, Prosciutto, Rocket + Parmesan Cheese
- PIZZA / 3 Meats** /\$20
Pizza Sauce, Mozzarella, Fiocco, Spicy Salami + Longaniza
Oscura
- PIZZA / Smoked Salmon** /\$20
Pizza Sauce, Mozzarella, Salmon, Capers + Dill
- PIZZA / Black + Blue** /\$20
Pizza Sauce, Mozzarella, Shropshire Blue Cheese, Black Sausage
+ Chiodini Mushrooms
- PIZZA / Pork + Fennel** /\$20
Pizza Sauce, Mozzarella, Pork + Fennel Sausage, Artichoke +
Ricotta

GF \$3 extra

BEER + CIDER

Brick Lane Pale Ale

Locally brewed 100% Australian Malts
425mL

/\$9

Brick Lane Lager

Locally brewed 100% German Hops
425mL

/\$9

Cascade Light

Refreshing full-flavoured lager. Both hoppy + malty
425mL

/\$9

Poire Cider

750mL
Normandy, FRANCE

/\$40

Perlant Cider

750mL
Normandy, FRANCE

/\$40

COCKTAILS

Margarita	/\$19
Tequila, Cointreau, Agave Syrup + Lime Whee + Salt	
Tom Collins	/\$19
MGC Gin, Lemon Juice, Soda + Brandied Cherry + Orange Wheel	
Old Fashioned	/\$19
Buffalo Trace Bourbon, Sugar Cube, Angostora Bitters + Orange Peel	
Kew Gardens	/\$19
666 Vodka, Cucumber, Mint, Rosemary + Lime	
Pineapple Daiquiri	/\$19
Plantation Pineapple Rum, Sugar Syrup + Lime	
Negroni	/\$19
Suze, Bianco Vermouth, Soda + Lime Twist	
Espresso Martini	/\$19
666 Vodka, Mr Black, Espresso, Sugar Syrup + Coffee Bean	
Aperol Spritz	/\$15
Aperol, Prosecco, Soda + Orange Twist	
Pimms Cup	/\$15
Pimms, Lemonade, Mint + Seasonal Fruit	

SPARKLING

Coppabella Pinot Noir Chardonnay Tumbarumba, NSW	\$9/\$42 btl
Domaine Pichot Vouvray Brut Vouvray, FR	\$12/\$54 btl
Politini Proseco King Valley, VIC	\$11/\$47 btl
Tenuta 2Castelli DOCG Brut Proseco Valdobbiadene, IT	\$12/\$55 btl
Paul Bara Brut Reserve Champagne Bouzy, FR	/\$160 btl

PINK

Le Saint Andre Rose / 2016 St. Andre, FR	\$9/\$42 btl
Minnow Rose / 2017 Werribee, VIC	\$10/\$44 btl

WHITE

Side Door Pinot Gris / 2018 Gippsland , VIC	\$9/\$42 btl
Richard Hamilton Pinot Gris / 2018 Adelaide Hills, SA	\$10/\$44 btl
Domaine Pierre Luneau-Papin / 2014 Loire Valley, FR	\$10/\$44 btl
Lindsay Collection Riesling / 2018 Eden Valley, SA	\$9/\$42 btl
Mac Forbes Spring Riesling / 2018 Strathbogie Ranges, VIC	\$16/\$73 btl
Kientzler Riesling Grand Cru Geisberg / 2008 Alsace, FR	/\$175 btl
Bass River Sauvignon Blanc / 2016 Gippsland, VIC	\$12/\$47 btl
Hunky Dory Sauvignon Blanc / 2017 Malborough, NZ	\$10/\$44 btl

Mt. Mary Reflexion Fumé-Blanc / 2015 Yarra Valley, VIC	/ \$83 btl
Tenuta di Corte Giacobbe Soave / 2016 Soave, IT	/ \$44 btl
Punt Road Chardonnay / 2018 Yarra Valley, VIC	\$10/ \$44 btl
Stefano Lubiana Chardonnay / 2017 Granton, TAS	\$17/ \$73 btl
Onnanon Chardonnay / 2018 Mornington Peninsula, VIC	/ \$73 btl
Etienee Boileau Chablis Premier Cru / 2015 Chablis, FR	/ \$67 btl
Domaine Christian Moreau Chablis Grand Cru / 2015 Chablis, FR	/ \$210 btl
Saint-Aubin Le Banc / 2017 Burgundy, FR	/ \$185 btl

RED

Bass River Pinot Noir / 2017 Gippsland, VIC	\$16/\$70 btl
Indented Head Pinot Noir / 2016 Bellarine Peninsula, VIC	\$14/\$60 btl
Lucien Mazard & Fils / 2014 Burgundy , FR	/\$73 btl
Chateau de Saint Lager Brouilly / 2016 Beaujolais, FR	/\$70 btl
Tenuta Galli Chianti DOCG / 2017 Chianti, IT	/\$52 btl
Ministry of Clouds Tempranillo Grenache / 2017 McLaran Vale, SA	/\$65 btl
Lindsay Collection Tempranillo / 2016 Barossa Valley, SA	\$9/\$42 btl
Hemera 'GSM' Grenache, Mataro, Shiraz / 2017 Barossa Valley, SA	\$12/\$55 btl

Epsilon Shiraz / 2018 Barossa Valley, SA	\$12/\$55 btl
Seabrook 'The Chairman' Shiraz / 2015 Great Western, SA	/\$68 btl
Moppity Syrah Nouveau / 2018 Young, VIC	/\$63 btl
David Reynaud / 2012 Croze Hermitage, FR	/\$68 btl
Chateau St. George St. Emillon / 2012 Bordeaux, FR	/\$145 btl
Marli Russell Grenache, Mouvedre, Shiraz / 2016 Yarra Valley, VIC	/\$135 btl
Mt. Mary Quintet / 2012 Yarra Valley, VIC	/\$290 btl
Byrne Reserve Cabernet Sauvignon / 2015 Clare Valley, SA	/\$60 btl

Friends always enter through the Sidedoor.

See you again soon.

Ben + Emma Bangay