

s i d e  
d o o r

Shiny Happy People Drinking Wine

**Please order + pay at the bar**



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



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# SIDE DOOR SIDES

## **Side Door Starter** /\$8

On the go? Toonlunka Creek Tuscan Olives are perfect

Pickled Vegetables / \$9

## **Side Door Dips** /\$16

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** /\$22

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** /\$22

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** /\$48

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 Arancini Balls** /\$16

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

# SIDE DOOR SIDES

## **Side Door Parmesan + Pear Salad**

/\$13

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

## **Side Door Root Salad**

/\$18

Warm heirloom carrots with Fennel seeds + fresh herbs, layered on fresh labne.

## **Side Door Winter Salad**

/\$18

Roast Cauliflower with Walnuts, Pomegranate, Parsley + Goats Cheese tossed in a fresh lemon dressing. ( GF available )

## **Side Door Chickpea + Kale Salad**

/\$17

Special house blend spiced chickpea and Kale salad

## **Side Door Snack**

Crispy Zucchini flowers stuffed with Stretched curd x 2

/ \$12

## **Side Door**

Cured Tuna with Pico de Gallo

/ \$17

## **SWEET**

## **Side Door Sweet**

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

/\$7

# SIDE DOOR SLICES

## **PIZZA / Margherita**

/\$17

Pizza Sauce, Mozzarella, Oregano + Fresh Basil

## **PIZZA / Prosciutto + Rocket**

/\$19

Pizza Sauce, Mozzarella, Gorgonzola, Prosciutto, Rocket +  
Parmesan Cheese

## **PIZZA / Capricciosa**

/\$19

Pizza Sauce, Mozzarella, Ham, Mushroom, Olives + Anchovies

## **PIZZA / 4 Meats**

/\$21

Pizza Sauce, Mozzarella, Mince Beef, Sliced Sausage, Prosciutto  
+ Spicy Salami

## **PIZZA / Hawaiian**

/\$18

Pizza Sauce, Mozzarella, Ham + Pineapple

**PIZZA / Black + Blue**

/\$20

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

**PIZZA / Vegetarian**

/ \$20

Pizza Sauce, Mozzarella, Mushroom, Olives, Broccolini + Capsicum

**PIZZA / Gamberetti**

/\$20

Pizza Sauce, Mozzarella, Tiger Prawns, Garlic + Parsley

**PIZZA / Genovese**

/ \$18

Pizza Sauce, Mozzarella, Grilled Eggplant, Parmesan + Fresh Basil

**Vegan \$3 extra**  
**GF \$3 extra**

# SIDE DOOR SIPS

# 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

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

# SPARKLING

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

## PINK

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

# WHITE

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

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

# RED

<b>Bass River Pinot Noir / 2017</b> Gippsland, VIC	\$16/\$70 btl
<b>Indented Head Pinot Noir / 2016</b> Bellarine Peninsula, VIC	\$14/\$60 btl
<b>Lucien Mazard &amp; Fils / 2014</b> Burgundy , FR	/\$73 btl
<b>Chateau de Saint Lager Brouilly / 2016</b> Beaujolais, FR	/\$70 btl
<b>Tenuta Galli Chianti DOCG / 2017</b> Chianti, IT	/\$52 btl
<b>Ministry of Clouds Tempranillo Grenache / 2017</b> McLaran Vale, SA	/\$65 btl
<b>Lindsay Collection Tempranillo / 2016</b> Barossa Valley, SA	\$9/\$42 btl
<b>Hemera 'GSM' Grenache, Mataro, Shiraz / 2017</b> Barossa Valley, SA	\$12/\$55 btl
<b>Chateau Mont-Redon Cotes du Rhone / 2015</b> Southern Rome, FR	/\$49 btl

<b>Chateau Mont-Redon Lirac / 2015</b> Southern Rome, FR	/\$84 btl
<b>Epsilon Shiraz / 2018</b> Barossa Valley, SA	\$12/\$55 btl
<b>Seabrook 'The Chairman' Shiraz / 2015</b> Great Western, SA	/\$68 btl
<b>Moppity Grenache Syrah / 2018</b> Young, VIC	/\$63 btl
<b>David Reynaud / 2012</b> Croze Hermitage, FR	/\$68 btl
<b>Chateau St. George St. Emillon / 2012</b> Bordeaux, FR	/\$145 btl
<b>Marli Russell Grenache, Mouvedre, Shiraz / 2016</b> Yarra Valley, VIC	/\$135 btl
<b>Mt. Mary Quintet / 2012</b> Yarra Valley, VIC	/\$290 btl
<b>Byrne Reserve Cabernet Sauvignon / 2015</b> Clare Valley, SA	/\$60 btl

Friends always enter through the Sidedoor.

See you again soon.

Ben + Emma Bangay