

brassmonkeymelbourne.com.au
Basement, 388 Lonsdale St Melbourne



A LOVE LETTER TO VICTORIA

The bar is a love letter to Victoria... with its menu dedicated almost entirely to celebrating and showcasing the region's finest produce and ingredients.

At The Brass Monkey, we pride ourselves on crafting unique, seasonal, and finely crafted cocktails that engage all the senses. From the refreshing Ballarat Star Martini to the elegantly simple yet superb concoctions like our Melbourne Gospel Toffee, we offer a curated cocktail selection to suit every mood. Using only the finest quality spirits, along with locally sourced syrups, shrubs, and bitters, each drink is meticulously garnished and served in exquisite glassware for your enjoyment.

Our wine list showcases the beauty and diversity of Victoria's wine regions, spanning nearly 25 distinct areas from north to south and east to west. From the renowned regions like Heathcote and the Yarra Valley to hidden gems like Geelong and Macedon, each wine is selected to represent the unique terroir and craftsmanship of its origin.





Complementing our wines, we offer a selection of artisanal cheeses and meats sourced from Victoria's best producers. Whether you're enjoying a bottle at The Brass Monkey or indulging in a tasting tour with snacks, our carefully curated list ensures a perfect pairing of flavours.

Join us at The Brass Monkey for an unforgettable journey through Victoria's culinary landscape, where every sip and bite tell a story of craftsmanship and passion.

*The Brass
Monkey*





COCKTAILS

SIGNATURE COCKTAILS

Mornington Dry Martini

Gin/vodka, vermouth, lemon myrtle oil.

22

Ballarat Star Martini

Passionfruit wash vodka, white chocolate, passionfruit, citrus, passionfruit puree served with a shot of Dal Zotto Prosecco.

22

Fitzroy Smoky Espresso

Tequila, Mr Black, agave.

20

Lorne Spicy Margarita

Chilli wash, mezcal, ancho reyes liquor, honey, citrus.

20

Geelong Waxy Negroni

Gin, Geraldton wax, butter wash campari, red vermouth.

20

Wangaratta Finger Lime Sour

Cucumber infused gin, finger lime washed triple sec, citrus.

19

The Daylesford Cooler Spritz

Vodka, rosella jam carbonation, juniper berries, citrus.

18

Mildura Grapefruit Frappe

Bourbon, campari, amaro, grapefruit cinnamon syrup.

20

Otway Lychee Tini

Vodka, elderflower, lychee puree, citrus.

19

Melbourne's Gospel Toffee

Maple butter wash rye, paperback smoke.

22



CLASSIC COCKTAILS

Mojito	18
Pina Colada	18
Cosmopolitan	19
Espresso Martini	20
Tommy's Margarita	20
Long Island Iced Tea	21
Whiskey Sour	22
Amaretto Sour	22
Old Fashioned	22

ALCOHOL FREE COCKTAILS AND GIN

Virgin Pina Colada Lyre's no-alcohol white cane spirit, pineapple juice, coco lopez.	14
Virgin Mojito Lyre's no-alcohol white cane spirit, citrus, mint, sugar, soda.	13
Mumbai Margarita Lyre's no-alcohol agave blanco, Lyre's no-alcohol orange sec, citrus, agave nectar.	15
Kaapi Martini Lyre's dark cane spirit, Lyre's coffee liqueur, coffee, sugar syrup.	16
N/A Garden Gin and Tonic No-alcohol seedlip garden 108, native tonic.	13
N/A Pink Gin and Tonic Lyre's no-alcohol pink gin, rose syrup, elderflower tonic.	13



WINES

SPARKLING

Glass 120 ml Bottle

Fizz Daddy

Oakdene Sparkling Brut NV - <i>Geelong, VIC</i>	14	57
Dal Zotto NV Prosecco - <i>King Valley, VIC</i>	16	64
Endless Sparkling Blanc de Blanc - <i>Yea Valley, VIC</i>	12	47
Lethbridge Sparkling 'Methiod Ancestrale' Rose, - <i>Henty West, VIC</i>	-	72
Champagne de Saint Gaul Blanc de blanc NV - <i>Reims, France</i>	22	149
Champagne Billecart-Salmon Brut Réserve - <i>France (Cellar Release)</i>	-	155
Domaine Chandon Sparkling Pinot Brut Rose - <i>Yarra Valley, VIC</i>	-	80

WHITES

Glass 150 ml Bottle

Aromatic (Riesling & Friends)

Little Vespa Pinot Grigio - <i>King Valley, VIC</i>	14	55
Route du Van Pinot Blanc - <i>Yarra Valley, VIC</i>	-	50
Mount Macleod Gruner Veltliner - <i>Leongatha - Gippsland, VIC</i>	16	72
Bests 'Foudre Ferment' Riesling - <i>Great Western, VIC (Skin Contact)</i>	-	60
Vs and B PRÊT-À-BLANC Gris + Friends White blend - <i>Beechworth, VIC</i>	18	67

Crisp (Savvy & Blends)

Trapeze Gris - <i>Yarra Valley, VIC</i>	-	67
Harvest Moon Sauvignon Blanc - <i>Central Victoria, VIC</i>	14	49
Fowles Stone Dwellers' Arneis - <i>Strathbogie Ranges, VIC</i>	-	54
Heroes Sauvignon Blanc, Otways - <i>Coast South, VIC</i>	-	62
Gembrook Hill, Sauvignon Blanc - <i>Yarra Valley, VIC (Organic)</i>	-	74
Domaine Des Hates 'Les Chatilion' - <i>Chablis, France</i>	-	140

Rich And Full (Chardy)

Scorpo 'Bestia' Pinot Grigio - <i>Mornington Peninsula, VIC (Skin Contact)</i>	-	85
Fighting Gully Road Verdicchio - <i>Beechworth, VIC</i>	18	59
Indigo 'Blue Label' Chardonnay - <i>Beechworth, VIC</i>	16	72
Yeringberg Viognier - <i>Yarra Valley, VIC</i>	-	97

REDS + ROSE

Glass 150 ml

Bottle

Smooth and Soft

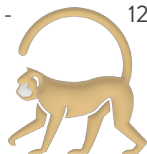
Anti Hero Pinot Meunier - <i>Henty West, VIC</i>	-	65
Guesiard Petit G Rosé 2023 - <i>Provence, France</i>	14	54
Beautiful Mystery Rose, King Valley - <i>High Country, VIC</i>	12	54
Reed 'Papa' Fleurie, Beaujolais - <i>France (Gamay)</i>	-	80
Mac Forbes 'Showdown #4' Pinot Noir/Gamay - <i>Yarra Valley, VIC (Cellar Release)</i>	-	85
Baillieu Vineyard Pinot Noir, Merricks North - <i>Mornington Peninsula, VIC (Organic)</i>	-	92
Hurley 'Homage' Pinot Noir, Balnarring - <i>Mornington Peninsula, VIC</i>	-	144
Oakdene Pinot Noir - <i>Bellarine Peninsula, VIC</i>	18	74
Lyons will Pinot Noir - <i>Macedon Ranges, VIC (Cellar Release)</i>	-	99
Bindi 'Original Vineyard' Pinot Noir - <i>Macedon Ranges, VIC (Cellar Release)</i>	-	142

Savoury

The Story Grenache - <i>Grampians, VIC</i>	18	60
Little Vespa Sangiovese/Cabernet - <i>Goulburn Valley, VIC</i>	14	54
Innocent Bystander Tempranillo - <i>King Valley/Heathcote, VIC</i>	-	62
Tellurian Nero d'Avola - <i>Heathcote, VIC</i>	-	70
Bannockburn 'Douglas' 2017 Red Blend - <i>Geelong, VIC (Cab-Shz-Merlot)</i>	-	77
Il Palazzo Chianti DOCG Chianti Reserva DOCG - <i>Italy (Organic)</i>	-	110
Cabinet Card Cabernet Sauvignon - <i>Yarra Valley, VIC</i>	16	62
Ladies who shoot their Lunch Shiraz Magnum (1500 ml) - <i>Strathbogie Ranges, VIC</i>	-	155

Big and Spicy

Taltarni 'Victorian' GSM - <i>Pyrenees, VIC</i>	-	47
Dalwhinnie 'Mesa' Syrah - <i>Pyrenees, VIC</i>	16	58
Mount Mary Quintet Cab Sav, Franc Blend - <i>Yarra Valley, VIC (Cellar Release)</i>	-	270
Punt Road Cabernet Sauvignon Blanc - <i>Yarra Valley, VIC</i>	-	69
Fletcher Wines 'The Minion' Nebbiolo - <i>Pyrenees, VIC</i>	-	79
Wild Duck Creek Estate 'Ducks and Drakes' Cab Blend - <i>Heathcote, VIC</i>	-	125





WINES

REDS + ROSE

Glass 100 ml

Bottle

Sweet and Fortified

Fighting Gully Road Gros Menseng Moelleux - <i>Beechworth, VIC (375 ml)</i>	14	57
Brown Brothers Noble Riesling - <i>Mildura, VIC (375 ml)</i>	-	47
Buller Wines Fine Old topaque - <i>Rutherglenm VIC (700 ml)</i>	14	58

Can 330 ml

Non-Alcoholic Wine

ZST' Finger Lime Lemon Myrtle and Rosemary Sparkling Wine - <i>Morn Peninsula, VIC - Coastal Non Alc</i>	8	
'PLM' Davidson Plum, Riberry & Strawberry Gum, Sparkling Wine <i>Morn Peninsula, VIC - Coastal Non Alc</i>	8	



VICTORIAN SPIRITS

VODKA

Fellow Vodka – <i>Inner Suburbs Melbourne, VIC</i>	12
Artika Vanilla Vodka – <i>Laverton, VIC</i>	12
Three Foxes Organic Vodka – <i>Heidelberg, VIC</i>	12
Imbue Distillery Sunflower Vodka – <i>Research, VIC</i>	12

GIN

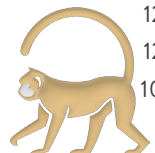
Imbue Distillery The Journey Gin – <i>Research, VIC</i>	12
Brogan’s Way Strawberries and Cream Gin – <i>Richmond, VIC</i>	12
Melbourne Gin Company Gin – <i>Yarra Valley, VIC</i>	12
Four Pillars Navy Strength Gin – <i>Healesville, VIC</i>	15
Four Pillars Fresh Yuzu Gin – <i>Healesville, VIC</i>	12
Four Pillars Bloody Shiraz Gin – <i>Healesville, VIC</i>	15
HM No 3 Blushing Pink Gin – <i>Plenty, VIC</i>	12
HM No 5 Orange Squeeze Gin – <i>Plenty, VIC</i>	12
HM Seven Spiced Chai Gin – <i>Plenty, VIC</i>	12
Animus Ambrosian Gin – <i>Kilmore, VIC</i>	15
Animus Classic Gin – <i>Kilmore, VIC</i>	15
Animus Octet Gin – <i>Kilmore, VIC</i>	15
Animus Arboretum Gin – <i>Kilmore, VIC</i>	15

RUM

The Rum Diary Spiced Rum – <i>Fitzroy, VIC</i>	12
The Rum Diary Cherry Spiced Rum – <i>Fitzroy, VIC</i>	12

WHISKY / BRANDY

Future Proof Black Flank Whisky – <i>Glen Iris, VIC</i>	15
Starward Solera Single Malt Whisky – <i>Port Melbourne, VIC</i>	15
Morris Rutherglen Sherry Barrel Whisky – <i>Rutherglen, VIC</i>	15
Morris Rutherglen Signature Single Malt Whisky – <i>Rutherglen, VIC</i>	12
Ned the Honour Whisky – <i>Campbellfield, VIC</i>	12
Ned Whisky – <i>Campbellfield, VIC</i>	10





LIQUEURS

Stache House Yuzu Liqueur – <i>Mornington Peninsula, VIC</i>	12
Stache House Melon Liqueur – <i>Mornington Peninsula, VIC</i>	12
Maidenii Dry Vermouth – <i>Central Victoria</i>	12
Maidenii Sweet Vermouth – <i>Central Victoria</i>	12
Aubrey Lychee Liqueur – <i>Bayside, VIC</i>	12
Aubrey Elderflower Liqueur – <i>Bayside, VIC</i>	12
Aubrey Mango Liqueur – <i>Bayside, VIC</i>	12

BOTTLED & CANS

Venom Golden Ale	14
Coopers Sparkling Ale	14
Little Creatures Pale Ale	14
Deeds Brewing Half Time Pale Ale	12
Stomping Ground Hazy Ale	12
Balter Cerveza	12
Peroni	12
Mornington Free Non-Alcoholic	8

Large Selection of Tap Beer & Cider – see the Bar for more details

Capi Water – Sparkling (700 ml)	9
Capi Water – Still (700 ml)	9



FOOD

Our menu was curated using the finest products from Victoria and beyond, it is designed for sharing, for help with your fromage selection and wine pairings please turn over.

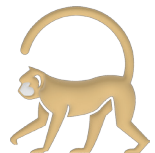
SMALL

Roasted cashews, soy, maple, sea salt (gf,vg)	6
Toolunka Creek mixed olives, citrus, chilli (gf,vg)	10
Warm Grain Emporium sourdough with black garlic sea salt butter (v)	9
Hummus, crispy chickpea, paprika oil (gf,vg)	10
Seasonal baby vegetables, Dreaming Goat Chèvre Curd, dukkah, evoo, lemon (gf,v)	15
Aburi king prawn, rice paper, kewpie mayo, red curry tofu creme, curry leaf (3) (gf,df)	22
Burrata, blistered heirloom tomatoes, pomegranate gastrique, basil accompaniments (gf,v)	23
Hot smoked salmon, macadamia creme, quinoa, pickled cucumber, nduja, dill (gf)	24

Add

Grain Emporium Sourdough	5
Nigella Lavosh	4
GF Seed crackers	4

gf- gluten free vg- vegan v- vegetarian df - dairy free





FROMAGE

All cheeses are portioned for 2, served with sourdough or Lavosh or GF Seed crackers & chefs choice accompaniment.

You may choose to build your own plate with individual items or choose a platter below.

<i>Type</i>	<i>Origin</i>	
Shepherd's Whey Indulge Geotrichum 100g This fudgy chevre-style individual is full of umami flavour with funky but rich morish aroma.	Gippsland, VIC	20
Long Paddock Silver Wattle 90g This little softie is a lactic cheese. A mousse-like lemony centre is encased in an oozy and yeasty rind.	Castlemaine, VIC	20
Shepherd's Whey Farmhouse Brie 60g A total crowd pleaser, rich and smooth texture, with delicate forest floor aromas and subtly complex flavours.	Gippsland, VIC	16
Long Paddock Bluestone 60g This subtly salty blue cheese provides spikes of buttery and fruity flavours. It melts in the mouth, very moorish.	Castlemaine, VIC	16
Milawa King River Gold 60g This multi award winning hand washed rind style gives a soft but meaty texture with slightly smokey flavour and distinctive aroma.	Milawa, VIC	16
Mount Shadwell Organic Alpine Tomme 60g This handcrafted, semi hard Tomme boasts a sweet nuttiness cut through by unusual rich earthy notes, a great combination.	Mortlake, VIC	16



CHARCUTERIE

All meats are served with sourdough or Lavosh or GF Seed crackers & caperberries.

Type	Origin	
Mister Cannubi Free Range Mortadella 75g	Ballarat, VIC	10
Mister Cannubi Free Range Capocollo 30g	Ballarat, VIC	10
Saison Korean Chilli Sopressa Salami 30g	QLD	10
Saison Pork and Native Pepperberry 30g	QLD	10
Mr Cannubi Grass Fed Bresaola 30g	Ballarat, VIC	10
Italian Prosciutto 30g	Italy	12

Tasting Platter (for 2) 50

(your own choice of 2 fromage and 2 charcuterie)

Selection of 2 Cheese and 2 Meats with sourdough, Lavosh with chef's choice of sweet accompaniment and caperberries.

Chef's Gourmet Tasting Platter (for 3-4) 75

Chef's selection of 2 Cheese and 2 Meats, house smoked salmon, hummus, toasted sourdough, Lavosh, chef's choice of sweet accompaniment, guindilla peppers & caperberries





FROMAGE IN MORE DETAIL...


Shepherd's Whey Indulge Geotrichum

- Taste: Aromatic, floral, deep umami
Texture: Dense, fudgy becoming creamy
Drink with: Wheat beer, Oakdene Sparling or Riesling
Eat with: Crusty bread, mild salumi, dried fruit

Long Paddock Silver Wattle

- Taste: Fresh, mild, lemony yeasty flavour
Texture: Soft mousse-like texture, delicate thin rind bloomed becoming creamy & oozy as it ages outside in.
Drink with: Sparkling Rosé, Sauvignon Blanc, Pecorino, Riesling, also delicious with beer or a dry/slightly fruity cider.
Eat with: Lavosh, mortadella,

Shepherd's Whey Farmhouse Brie 60g

- Taste: Rich, sweet, milky, forest floor
Texture: Soft, pliable becoming creamy
Drink with: Champagne, Pinot Noir, Merlot, Chablis
Eat with: Baguette, crackers, ham
- 



Long Paddock Bluestone

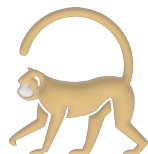
Taste: Fruity, a little saltiness, yeasty
Texture: Dense buttery rind, crumbly centre
Drink with: Dessert wines and sweet wines
Eat with: Fruit bread, peppery leaves, pears

Milawa King River Gold

Taste: Rich, slightly smokey, yeasty
Texture: Soft but meaty with a firm rind
Drink with: Nebbiolo, Cotes du Rhone, Saison Beer
Eat with: Sourdough, in fondue, Lavosh, a sweet paste

Mount Shadwell Organic Alpine Tomme

Taste: Sweet nuttiness, rich earthy notes
Texture: Semi hard (similar to Gruyere), hard crust
Drink with: Our wide range of Red Wines
Eat with: A sweet paste, cured meats, Lavosh



Thank you for joining us at
The Brass Monkey Melbourne.



Follow us on Social Media
@TheBrassMonkeyMelbourne

