

MINISTRY OF CRAB

BEVERAGE MENU

Allergy Notice

Please inform your waiter of any dietary requirements or allergies. While we take all reasonable precautions, trace amounts of allergens may be present. We cannot guarantee allergen-free meals and accept no liability for any allergic reactions.

Surcharges & Payments

A service fee of 0.95% applies to all credit card payments.

A 10% surcharge applies on weekends.

A 15% surcharge applies on public holidays (including Sundays when they fall on a public holiday; surcharge is applied once only).

At Ministry of Crab Melbourne, our beverage selection is thoughtfully curated to complement the bold, ocean-fresh flavours of our signature crustaceans. From crisp, mineral-driven whites to vibrant cocktails infused with local botanicals, every drink is chosen to elevate your dining experience.

As Chef Dharshan often says, "***A great crab deserves a great pour.***" Whether you're celebrating or simply savouring, our drinks are crafted to match the spirit of indulgence that defines Ministry of Crab.

TABLE OF CONTENT

COCKTAILS	03
Signature Cocktails	
Classic Cocktails	
Mocktails	
WINES BY THE GLASS	07
Sparkling	
Champagne	
White Wines / Rosé	
Red Wines	
WINES BY THE BOTTLE	11
Sparkling	
Champagne	
Aromatic & Interesting Whites	
Sauvignon Blanc, Semillon & Chenin Blanc	
Chardonnay	
Rosé, Orange, & Chilled Reds	
Pinot Noir	
Shiraz, Syrah, & Cabernet Sauvignon	
Blends & Interesting Reds	
BEER & CIDER	18
Bottled & Canned	
Non - Alcohol	
SPIRITS	20
Gin	
Vodka	
Tequila / Mezcal	
Rum	
Blended Whiskey	
Single Malt Whiskey	
World Whiskey	
Cognac	
Aperitif / Digestif	
SOFT DRINKS	23
KIDS DRINKS	23
COFFEE & TEA	24

Allergy Notice

Please inform your waiter of any dietary requirements or allergies. While we take all reasonable precautions, trace amounts of allergens may be present. We cannot guarantee allergen-free meals and accept no liability for any allergic reactions.

Surcharges & Payments

A service fee of 0.95% applies to all credit card payments.

A 10% surcharge applies on weekends.

A 15% surcharge applies on public holidays (including Sundays when they fall on a public holiday; surcharge is applied once only).



COCKTAILS

SIGNATURE COCKTAILS

Kaya Toast Milk Punch 23

A clarified milk punch with coconut infused rye whiskey, sourdough milk, and pandan syrup. Clear and silky, with nostalgic flavours of Southeast Asian.

Mango Sticky Rice Milk Punch 26

This clarified milk punch reimagines the beloved Thai dessert, blending glutinous rice infused vodka, mango purée, coconut milk, and pandan. Bright, smooth, and tropical like mango sticky rice in a glass.

Honey Yuzu Spritz 26

A refreshing blend of honey, Japanese yuzu, and sparkling wine—light, zesty, and effortlessly bubbly.

Lychee Cosmo 27

A tropical twist on the Cosmopolitan, with lychee liqueur, vodka, and lime for a sweet and floral finish.

Floradora 26

Gin, raspberries, ginger beer, and lime create a light, effervescent cocktail with a fruity zing.

Apple Wasabi Gimlet 28

A modern creation twist on a gimlet, combining gin, sauvignon blanc, lime, green apple, and a whisper of wasabi. Unexpected yet effortlessly balanced with the tartness of lime. Zesty and bright, A sophisticated sip.

Tropical Fire Margarita 24

Mango, chili, and lime meet tequila for a smoky, spicy margarita that's a tropical heatwave in a glass.



CLASSIC COCKTAILS

Martini, Your Rules

24

"Because a martini should be as unique as you are"

Do you like it shaken for that perfect chill, or stirred for that smooth elegance?

Dry and crisp, wet and bold, or maybe a little dirty with an extra kick?

Add a twist of citrus or keep it classic with olives

"However you say it, we'll make it just right...."

Manhattan

26

A classic, smooth blend of bourbon and vermouth, finished with a dash of bitters and a citrus twist.

Espresso Martini

26

A perfect pick-me-up: smooth vodka, rich espresso, and Kahlúa, with a touch of sweetness.

Old fashion

26

A timeless Favorite with muddled sugar, bitters, and a rich bourbon base, garnished with an orange twist.

Mojito

24

A cool and refreshing combination of rum, mint, lime, and soda, for the ultimate tropical sip.

Negroni

26

A bold, bittersweet cocktail featuring gin, Campari, and vermouth, balanced by a zesty orange garnish.

Cuba Libre

21

A simple yet flavourful mix of rum, cola, and lime—classically refreshing.

Whiskey Sour

26

A refreshing mix of bourbon and lemon, with a smooth texture from the egg white for that signature tangy finish.

Moscow Mule

21

A zesty and spicy blend of vodka, tangy lime, and ginger beer, served in a chilled copper mug for extra chill.

Cosmopolitan

24

A crisp, citrusy cocktail made with vodka, cranberry, and a splash of lime for a touch of tartness.

Margarita

26

A tangy, sweet, and salty combination of tequila, lime, and triple sec, perfectly balanced with a salted rim

MOCKTAILS

Virgin Crab Cooler 14

A tropical and refreshing blend of pineapple juice, coconut water, and a splash of lime, gently stirred with ginger beer and a hint of tart apple syrup. Served over ice and garnished with fresh mint and lime for a crisp, exotic escape no alcohol, just island vibes

No-Lava Mary 14

A bold, savory twist on the classic Virgin Mary. Chilled tomato juice meets zesty lemon, a dash of Worcestershire, horseradish heat, and a splash of hot sauce for a fiery kick without the flame. Finished with a celery stalk for the perfect brunch companion spicy, sassy, and alcohol-free.

Honey Yuzu Soda 13

A sparkling, citrusy mocktail with the sweetness of honey and the refreshing tang of yuzu, topped with soda water for a light, fizzy finish.

Lychee Lime Bitters 12

A bright and refreshing mocktail with sweet lychee, tangy lime, and a touch of bitters, finished with sparkling soda for a refreshing fizz.

Virgin Mojito 14

Muddled mint, lime, sugar, and soda water for a crisp and refreshing twist on the classic Mojito





WINES BY THE GLASS

SPARKLING

NV **Cantina Castelnuovo Prosecco DOC** 16
Verona - Veneto, Italy



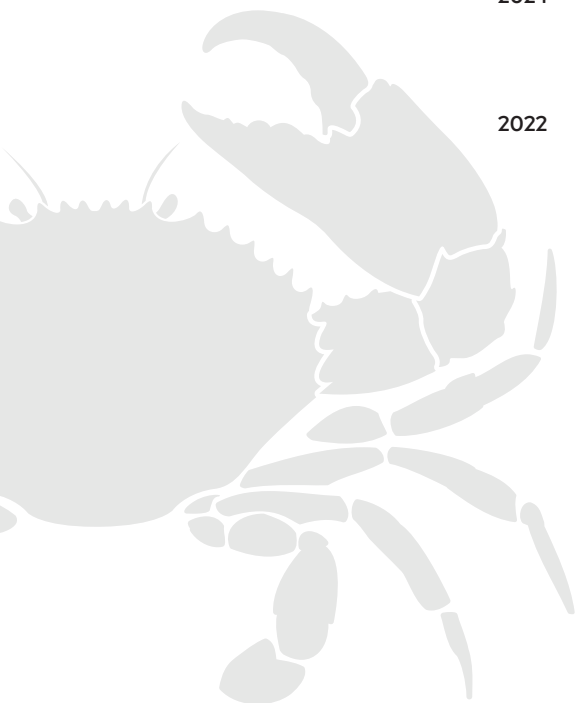
CHAMPAGNE

NV **Veuve Clicquot Brut** 31
Reims, France

"A signature French Champagne, Veuve Clicquot Brut offers a perfect balance of vibrant fruitiness and smooth, rich texture. Crafted from a blend of Pinot Noir, Pinot Meunier, and Chardonnay, it delivers notes of apple, pear, and brioche, finishing with a crisp, elegant finish. The ideal choice for those celebrating in style."

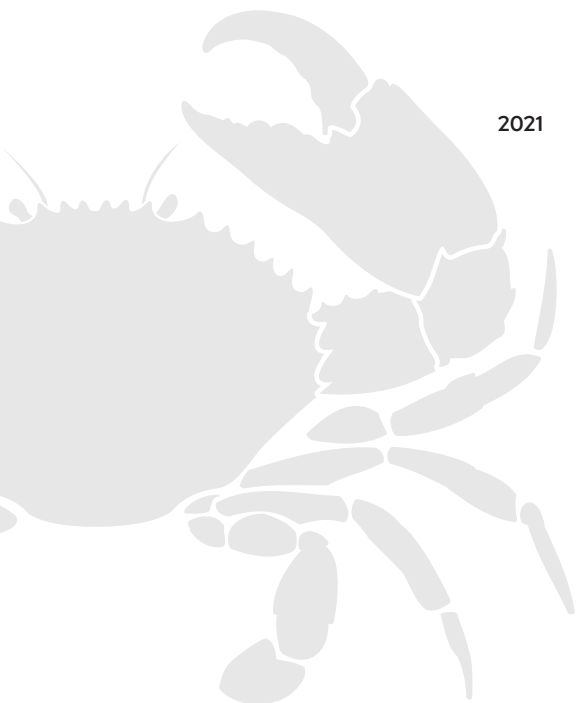
WHITE WINES / ROSÉ

2021	Triennes Cotes de Provence, France	18
2022	Conte d'Attimis Maniago Pinot Grigio Ramato Friuli, Italy	17
2024	Bleasdale Sauvignon Blanc Adelaide Hills, South Australia	15
2024	Mesh Riesling Eden Valley, South Australia	19
2022	Hill-Smith Estate Chardonnay Eden Valley, South Australia	16



RED WINES

2022	Skye Ridge Pinot Noir Yarra Valley, Victoria	17
2024	Brokenwood Pinot Noir Beechworth, Victoria	23
2023	Vasse Felix Filius Cabernet Merlot Margaret River, Western Australia	18
2020	Bodega Catena Zapata “High Mountain Vines” Malbec Mendoza, Argentina	18
2021	Cimicky Shiraz Barossa Valley, South Australia	19





WINES BY THE BOTTLE

SPARKLING

NV Cantina Castelnuovo Prosecco DOC 75
Verona - Veneto, Italy

NV Jansz Tasmania Seasonal 90
Premium Rosé
TAS

2018 Jansz Single Vineyard Chardonnay 218
TAS

NV Chocolate in a Bottle Blanc de Blancs 110
South France

"luxurious blend of French Blanc de Blancs and the essence of Belgian dark chocolate and hazelnut. Clear, refreshing, and decadently smooth, this sparkling wine offers a unique sensory experience perfect for celebrating special moments."

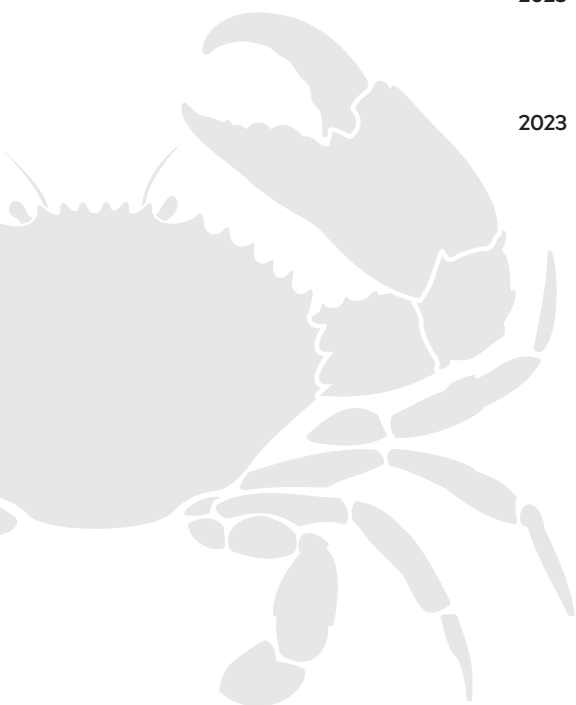
CHAMPAGNE

NV Veuve Clicquot Brut 195
Reims, France

NV Pierre Paillard "Bouzy Grand 270
Cru Les Parcelles"
Reims, FR

AROMATIC & INTERESTING WHITES

2021	Domaine Amelie & Charles Sparr pinot blanc Alsace, France	135
2024	Mesh Riesling Eden Valley, SA	90
2023	Castle Rock Estate Gruner Vetliner Frankland River, WA	104
2023	Quealy “Clarity” Turbul Friulano Mornington, VIC	195
2023	Jim Barry “Icon Range” Assyrtiko Clare Valley, SA	118



SAUVIGNON BLANC, SEMILLON & CHENIN BLANC



2024	Bleasdale Sauvignon Blanc Adelaide Hills, SA	70
2024	Cloudy Bay Sauvignon Blanc Marlborough, NZ	140
2023	Vasse Felix Filius Sauvignon Blanc & Semillon Margaret River, WA	90

CHARDONNAY

2023	Domaine William Fèvre Petit Chablis, France	140	2021	Dalrymple Single Estate Pipers River Coal River, TAS	130
2024	Luke Lambert “Crudo” Yarra Valley, VIC	90	2022	Narkoojee Wines “Lily Grace” Gippsland, VIC	112
2022	Hill-Smith Estate Eden Valley, SA	72	2024	Lethbridge “Ooh La La” Geelong, VIC	105
2024	Heggies “Cloudline” Eden Valley, SA	75	2023	Cantele “Teresa Manara” Salento, Italy	180

ROSÉ, ORANGE, & CHILLED REDS

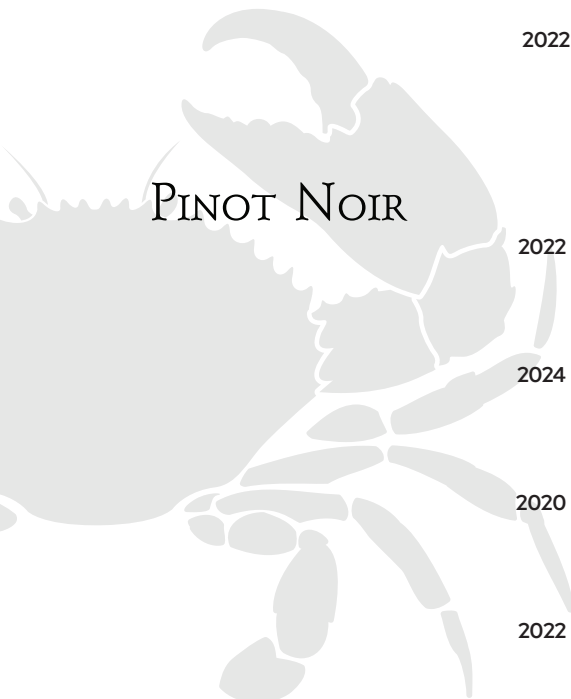
2024 Triennes Rosé IGP Méditerranée
Magnum 1.5LTR
Provence, France 210

2023 Chateau D'Esclans "Whispering
Angel" Rosé 118
Provence, France

2024 Leeuwin Estate "Art Series" Rosé 79
Margaret River, France

2024 Silent Noise "Uva di Troia" 85
McLaren Vale, SA

2022 L.A.S. Vino Grenache (chilled) 119
Margaret River, WA



PINOT NOIR

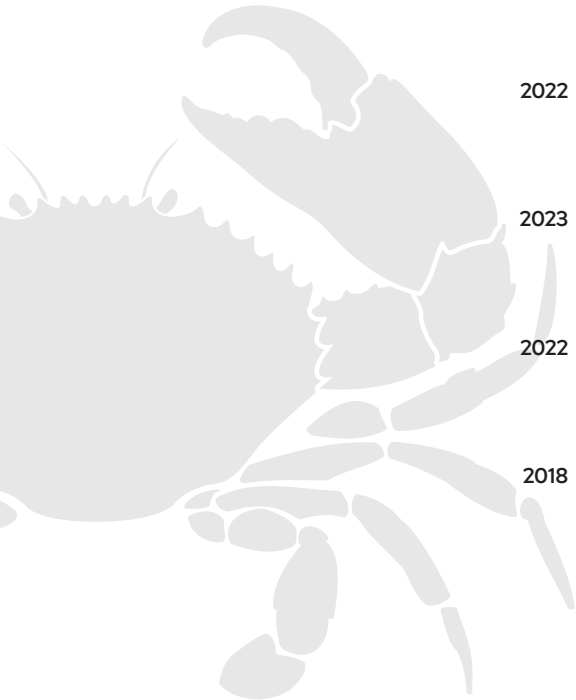
2022 Skye Ridge Pinot Noir 75
Yarra Valley, VIC

2024 Brokenwood Pinot Noir 99
Beechworth, VIC

2020 Domaine Rougeout Bourgogne 180
Bourgogne, France

2022 Narkoojee Pinot Noir 108
Gippsland, VIC

SHIRAZ, SYRAH, & CABERNET SAUVIGNON



2021	Cimicky Shiraz Barossa Valley, SA	90
2022	Vasse Felix “Filius” Cabernet Sauvignon Margaret River, WA	90
2022	Jim Barry Single Vineyard “The Farm” Cabernet Sauvignon SA	110
2022	Langmeil “Valley Floor” Shiraz Barossa, SA	108
2023	Luke Lambert Syrah Yarra Valley, VIC	120
2022	Leeuwin Estate “Art Series” Shiraz Margaret River, WA	120
2018	Yalumba “The Signature” Cabernet Shiraz Barossa Valley, SA	225

BLEND & INTERESTING REDS



2023	Three Dark Horses Grenache Touriga McLaren Vale, SA	76
2023	Langmeil Rough Diamond Grenache Barossa Valley, SA	78
2022	Masseria Li Veli “Orion” IGT Primitivo Puglia, IT	99
2020	Guigal Côtes du Rhône Rouge SGM Cotes du Rhone, FR	105
2022	Catena Zapata “High Mountain Vines” Malbec Mendoza, AR	104
2020	Lethbridge “Il Regalo di Compleanno” Nebbiolo Pyrenees, VIC	118
2022	L.A.S. Vino “Pirate Blend” Touriga Nacional Willyabrup, WA	160
2019	Yalumba “Tri Centenary” Grenache Barossa Valley, SA	160



BEER & CIDER

BOTTLED & CANNED

Two Rupees “Beer” Lager	11
Two Rupees “Director’s Cut” NEPA	12
Stomping Ground “Hop Stomper” IPA	15
Stomping Ground Ginger Smash	13
Stomping Ground “Wild Fang” Hard Shandy	15
Asahi Japan	13

NON – ALCOHOL

Stomping Ground “Footloose” Non. Alc Pale Ale.	9
---	---





SPIRITS

GIN

30ML

Dutch Rules Ceylon Gin	15
Hendrick's	17
Hendrick's Flora Adora	18
Saint Felix Yuzu and Green Tea Spirit	18
Dutch Rules Thai Gin	18
Four Pillars Bloody Shiraz Gin	18
Hendrick's Grand Cabaret	20

VODKA

30ML

Dutch Rules Vodka	15
Belvedere	17
Belvedere Organic Vodka	18
Grey Goose	19
Saint Felix Midnight Vodka	16

TEQUILA / MEZCAL

30ML

Milagro Silver	14
Herradura Plata	17
Herradura Reposado	22
Herradura Anejo	24
Herradura Anejo Cristalino	36
Clase Azul Reposado	40

RUM

30ML

Havana Club 3yr	12
Havana Club 7yr	14
Sailor Jerry	16
Malibu Coconut	15
Malibu Watermelon	15
Ratu 8yrs	12

BLENDED WHISKEY

30ML

Monkey Shoulder	14
Johnnie Walker Black	18
Johnnie Walker Blue	55
Chivas 12 Yr	14

SINGLE MALT WHISKEY

30ML

Balvenie Doublewood 12yr	19
Balvenie Caribbean Cask 14yr	29
Glenfiddich 12yr	19
Glenfiddich 15yr	29
Glenmorangie 10 Yr	16

WORLD WHISKEY

30ML

Hibiki Harmony	35
Jameson	15
Gentleman Jack	16
Canadian Club 12yr	16
Starward Two-Fold	17
Nikka Coffey Grain	19
Woodford Reserve	16
Bulleit Bourbon	14

COGNAC

30ML

Hennessy VS	17
Hennessy VSOP	19

APERITIF / DIGESTIF

30ML

Campari	14
Aperol	12
Saint Felix Limoncello	16
Saint Felix Aperitivo	16
Antica Formula	16
Kahlua	16
Dutch Rules Coffee Liqueur	15
Frangelico	16

SOFT DRINKS

Bottomless Sparkling Water	7.5
----------------------------	-----

Coke	6.5
Coke Zero	6.5
Lemonade	6.5
San Pellegrino Aranciatta Rossa	6.5
San Pellegrino Chinotto	6.5
San Pellegrino Limonata	6.5
Strangelove Dry Ginger Ale	6.5
Ginger Beer	7.5
Toni Water	5
Soda water	5
Lemon Lime Bitters	6.5
Raspberry	5

KIDS DRINKS

Apple Juice	5
Orange Juice	5
Pineapple Juice	5
Mango Juice	5



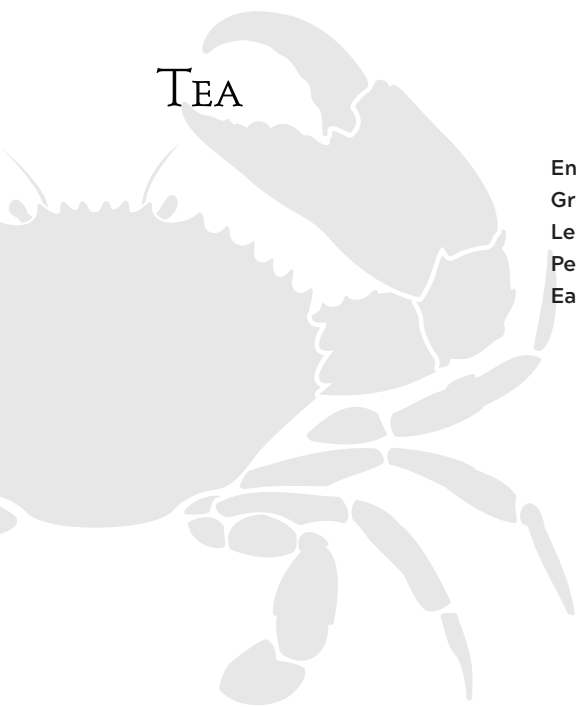
COFFEE & TEA

COFFEE

Cappuccino	5
Espresso / Short Black	4
Flat White	5
Latte	5
Babycino	2
Cafe Mocha	6
Chai Latte	6
Hot Chocolate	6
Long Black	5
Long Macchiato	5
Piccolo	4
Short Macchiato	4
Iced Latte	7
Iced Mocha	8
Iced Chocolate	8

TEA

English Breakfast	6
Green Tea	6
Lemongrass And Ginger	6
Peppermint	6
Earl Grey	6



Our Philosophy

We believe in serving the freshest ingredients, letting them speak for themselves - without compromise. From ocean to table, every pour and pairing honours that promise.

Thank you for joining us at the Ministry of Crab Melbourne.
We hope to see you again soon.

A Word from the Founder

"This is not just about crab. It's about respect - for ingredients, for flavour, and for the people we serve."

- Chef Dharshan Munidasa

By

