



# 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**

Amex credit card transactions incur a 2.50% fee.

All other credit cards incur a 0.95% fee.

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.

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# COCKTAILS

# SIGNATURE COCKTAILS

## **Lemon Cheesecake Cocktail** 27

A decadent blend of vanilla liqueur, limoncello and cream, shaken to perfection with a touch of citrus and served with shortbread biscuit.

## **Mango Sticky Rice Cocktail** 27

The beloved Thai dessert, blending infused vodka, mango juice, 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, orange bitters 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.

## **Wasabi Gimlet** 28

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

## **Tropical Fire Margarita** 24

Pineapple, 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, coke 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. Served over ice and garnished with fresh mint and lime for a crisp, exotic escape – no alcohol, just island vibes

## Naked Gin Tonic 15

A crisp and refreshing twist on the classic with floral, grapefruit and berry notes, balanced by juniper and spice

## 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.

## Purple Paradise 13

A refreshing fusion of cherry and raspberry, balanced with a subtle earthy and floral sweetness and a hint of citrus.

## Virgin Mojito 14

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

## Virgin French Martini 12

A tropical blend of pineapple and raspberry with a hint of citrus, elegantly served in a martini glass.

## Bella Rosso 16

and seductive with a rich mouthful of flavors with orange and citrus taking the lead.

## Pink Lemonade 13

Bursting with floral and berry notes with a mild earthy aftertaste comparable to a light green tea.

## 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.

## Amaretti Sour 16

A nutty, velvety balance of amaretto and lemon juice including the semi-sweet mouthfeel of marzipan, caramel and hints of maraschino finished with an aromatic dash of bitters.



## WINES BY THE GLASS

# SPARKLING

**NV Santolin Little Saint Prosecco** 15  
Yarra Valley, VIC



# CHAMPAGNE

**NV Veuve Clicquot Brut** 30  
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



2024	<b>Seppeltsfield Grenache Rose</b> Barossa Valley, VIC	15
2025	<b>Hahndorf Hill Pinot Grigio</b> Adelaide Hills, SA	16
2024	<b>Bleasdale Sauvignon Blanc</b> Adelaide Hills, SA	15
2024	<b>Mesh Riesling</b> Eden Valley, SA	20
2024	<b>Indigo Chardonnay</b> Beechworth, VIC	16
2024	<b>Pierro 'LTC' Sauvignon Semillon</b> Margaret River, WA	20

# RED WINES



2022	<b>Skye Ridge Pinot Noir</b> Yarra Valley, VIC	17
2023	<b>Domaine A 'Stoney Vineyard' Pinot Noir</b> Coal River Valley, TAS	25
2023	<b>Simplefile Cabernet Merlot</b> Great Southern, WA	18
2020	<b>Bodega Catena Zapata 'High Mountain Vines' Malbec</b> Mendoza, Argentina	18
2022	<b>Irvine Spring Hill Shiraz</b> Barossa Valley, SA	16



# WINES BY THE BOTTLE

# SPARKLING



**NV Santolin Little Saint Prosecco 75**  
Yarra Valley, VIC

**NV Jansz Brut 95**  
TAS

**2018 Jansz Single Vineyard Chardonnay 205**  
TAS

**NV Chocolate in a Bottle Blanc de Blancs 130**  
Southern 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 170**  
Reims, France

# AROMATIC & INTERESTING WHITES



2021	<b>Richter 'Brauneberger-Juffer' Kabinett</b> Mulheim, Germany	170
2024	<b>Mesh Riesling</b> Eden Valley, SA	105
2023	<b>Castle Rock Estate Gruner Vetliner</b> Frankland River, WA	104
2023	<b>Jim Barry 'Icon Range' Assyrtiko</b> Clare Valley, SA	115
2025	<b>Hahndof Hill Pinot Grigio</b> Adelaide Hill, SA	80
2024	<b>Nomads Garden Pinot Grigio</b> McLaren Vale, SA	85

# SAUVIGNON BLANC, SEMILLON & CHENIN BLANC



2024	<b>Bleasdale Sauvignon Blanc</b> Adelaide Hills, SA	70
2024	<b>Cloudy Bay Sauvignon Blanc</b> Marlborough, NZ	115
2024	<b>Pierro 'LTC' Sauvignon Semillon</b> Margaret River, WA	100

# CHARDONNAY

2023	<b>Domaine William Fèvre 'Petit Chablis'</b> Chablis, France	140	2021	<b>Dalrymple Single Estate Pipers River</b> Coal River, TAS	130
2024	<b>The Wanderer</b> Yarra Valley, VIC	130	2022	<b>Narkoojee 'Lily Grace'</b> Gippsland, VIC	112
2022	<b>Zandigo Chardonney</b> Beechworth, VIC	80	2023	<b>Cantele 'Teresa Manara'</b> Salento, Italy	180

# ROSÉ, ORANGE, & CHILLED REDS



2024	<b>Sebeltfield Grenache Rose</b> Barossa Valley, VIC	75
2023	<b>Chateau D'Esclans 'Whispering Angel' Rosé</b> Provence, France	115
2024	<b>Silent Noise 'Uva di Troia'</b> Riverland, SA	85
2022	<b>L.A.S. Vino Grenache (chilled)</b> Ferguson Valley, WA	115

# PINOT NOIR

2022	<b>Skye Ridge Yarra</b> Valley, VIC	75
2023	<b>Domaine A 'Stoney Vineyard'</b> Coal River Valley, TAS	125

# SHIRAZ, SYRAH, & CABERNET SAUVIGNON



2022	<b>Irvine Springhill Shiraz</b> Barossa Valley, SA	80
2022	<b>Jim Barry Single Vineyard 'The Farm' Cabernet Sauvignon</b> Clare Valley, SA	110
2022	<b>Langmeil 'Valley Floor' Shiraz</b> Barossa, SA	105
2023	<b>Luke Lambert Syrah</b> Yarra Valley, VIC	105
2022	<b>Leeuwin Estate 'Art Series' Shiraz</b> Margaret River, WA	120
2018	<b>Yalumba 'The Signature' Cabernet Shiraz</b> Barossa Valley, SA	220

# BLENDS & INTERESTING REDS

2023	<b>ThreeDarkHorsesGrenache Touriga</b> McLaren Vale, SA	75
2022	<b>Masseria Li Veli 'Orion' IGT Primitivo</b> Puglia, Italy	100
2020	<b>Guigal Côtes du Rhône Rouge SGM</b> Côtes du Rhone, France	105
2022	<b>Catena Zapata 'High Mountain Vines' Malbec</b> Mendoza, Argentina	105
2023	<b>Vasse Felix 'Filius' Cabernet Merlot</b> Margaret River, WA	75
2022	<b>L.A.S. Vino 'Pirate Blend' Touriga</b> Margaret River, WA	160
2019	<b>Yalumba 'Tri Centenary' Grenache</b> Barossa Valley, SA	160
2024	<b>Simplefile Cabernet Merlot</b> Great Southern, WA	90





# BEER & CIDER

## BOTTLED & CANNED

Two Rupees 'Beer' Lager	11
Two Rupees 'Director's Cut' NEPA 440ml	15
Stomping Ground 'Hop Stomper' IPA	13
Stomping Ground 'Wild Fang' Hard Shandy	13
Asahi Japan	13

## NON - ALCOHOL

Stomping Ground 'Footloose' Non. Alc Pale Ale.	9
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## CIDER

Sommersby Apple Cider	10
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# 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	16
Hendrick's Grand Cabaret	20

# VODKA

30ML

Dutch Rules Vodka	15
Belvedere Organic Vodka	18
Grey Goose	19
Skyy Vodka	13

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

## SOFT DRINKS

Bottomless Sparkling Water	7.5
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Coke	6.5
Coke Zero	6.5
Capi Lemonade	6.5
San Pellegrino Chinotto	6.5
San Pellegrino Limonata	6.5
Capi Dry Ginger Ale	6.5
Capi Ginger Beer	6.5
Capi Tonic Water	5
Capi Soda Water	5
Lemon Lime Bitters	6.5

## JUICES

Apple Juice	5
Orange Juice	5
Pineapple Juice	5
Mango Juice	6.5



COFFEE & TEA

# COFFEE

Cappuccino	5
Espresso / Short Black	4
Flat White	5
Latte	5
Babycino	3
Cafe Mocha	6
Chai Latte	6
Long Black	5
Long Macchiato	5
Piccolo	4
Short Macchiato	4

# 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

