

F A B L E

MELBOURNE

“YOUR STORY STARTS HERE”

Welcome to FABLE Melbourne

At FABLE, we weave a story of flavor and creativity with every dish. Our menu celebrates the finest seasonal produce, crafted into unique offerings that showcase vibrant, fresh ingredients and unforgettable taste combinations. Rooted in our passion for delivering delicious and inclusive dining experiences, every bite is a testament to quality and care.

We are proud to offer a completely gluten-free menu—except for our indulgent Loukoumades, which are thoughtfully cooked separately to maintain our commitment to dietary needs. Whether you're gluten-free, vegetarian, dairy-free, or have other specific requirements, our team is delighted to accommodate and ensure your experience is nothing short of magical.

Let the flavours tell their tale as you immerse yourself in the culinary journey of FABLE.



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@FABLEMELBOURNE

GOLDEN HOUR

Tuesday - Friday 3pm - 5pm

Aperol Spritz 15

Aperol Aperitivo, Prosecco, Soda

Negroni 15

Beefeater London Dry Gin, Rosso Vermouth, Campari

Margarita 15

Olemca Altos Tequila, Cointreau, Lime

Nitro Espresso Martini 15

Bacardi Spiced Rum, Coffee Liqueur, Coconut, Salted Caramel, House Coffee

Rotating Wine - Choose between Red, White or	150mL	750mL
Prosecco	12	50

Rotating Beer - Schooner 10

CHEF SET MENU

\$88 per person

10 Dishes

STARTERS

Eggplant and zucchini arancini, pesto with nutritional yeast

White taramosalata with salmon roe

Garlic and oregano lamb skewer

ENTRÉE

Fable scallops, caramelised taramosalata butter, dill and spring onion

Grilled calamari, sauce viege, anato oil and allepo

Wintermelon tartare, dijonnaise, Duroc jamon

MAIN

Choose 1 Between two people

Slow cooked Spiced Lamb Shoulder

Beef kebab skewers, mint, garlic, hummus & chickpeas (2pcs)

Chicken skewers, spicy mayo, tzatsiki & quick pickled cucumber (3pcs)

Pan seared barramundi, split caper cream, Jerusalem artichokes & cherry tomatoes

Porcini mushroom risotto

All mains w/ Contemporary greek salad & Fries

DESSERT

Fable chocolate and almond brownie, rhubarb, chantilly cream

Menu is designed as shared experience

All card transactions will incur a 2% fee

A 15% surcharge will apply on Sundays and 20% on Public Holidays

Oysters

Available Thursday - Sunday

6 for \$30

12 for \$60

Served with Mignonette

DIP

White taramosalata & salmon caviar	19
Hummus, caramelized red peppers, dill, mint & fennel	15
Sweet potato dip, cashew creamed leeks, shiitake & maple	17

All dips are served with our house made GF focaccia

CHEESE & MEAT

Nimbin Valley triple cream brie, soft, cow milk	\$15 EACH
Van der Heiden chevrano, hard, goats	FOR 50G
100% Wagyu salami de palma	
Duroc jamon serrano	

All charcuterie and fromage are served with condiments and crackers

SNACK

Smoked almonds	5
Marinated Toolunka Creek olives	11
Saganaki, grilled grapes, pekmez & roquette	27
Fried calamari, dill, ouzo aioli	28
Chickpea and oregano chicken	20
Cured kingfish, chilli, capers, pickled shallots, tiger's milk	29
Roasted cauliflower w/ miso, black garlic, preserved lemon butter	19
Fries (Chippies) w/ truffle aioli	18

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SKEWER

Price per pièce

Garlic lamb tenderloin skewer, tzatzikidip	15
Oregano chicken skewer, spicy mayo dip	11
Beef mint skewer tzatziki dip	15
Trio of skewers w/ focaccia & dips	40

ENTRÉE

Seared scallops, taramasalata butter, caviar, dill, spring onion (3)	29
Grilled Fremantle octopus, sauce vierge	34
Saganaki prawns, basil, crumbled feta, pita bread	31
Wintermelon tartare, dijonnaise, Duroc jamon	28
Grilled broccolini, pomegranate, cashew cream	22
Contemporary Greek Salad	20

MAIN

Porcini mushroom risotto	38
Slow cooked spiced lamb shoulder, labneh, dill oil, harissa dressing	49
Pan seared barramundi, split caper cream, Jerusalem artichokes & cherry tomatoes	42
250g Angus striplion - 150 days barley fed, chickpea salad allepo & herbed buttercoin	55
MB5 Robbins Island wagyu bavette au poivré (400g) - 25 mins req	75

DESSERT

Chocolate & almond brownie, rhubarb, chantilly cream	19
Loukoumades, salted caramel, banana & Miso ice cream	17

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SIGNATURE COCKTAIL

Memoir	24
Beefeater gin, peach, desert lime, vanilla, lemon	
<i>Fresh, fruity, light</i>	
Black Magic (blackberry margarita)	24
Altos tequila, French blackberry, crème de cassis, lime, agave, salt rim	
<i>Fruity, sour, rich</i>	
Whispering Roast (nitro espresso martini)	24
Absolute elyx vodka, Kraken roast coffee, coffee liqueur, coconut, cold drip	
<i>Rich, smooth, creamy</i>	
Nameless Midnight	26
Never Never ginache gin, Campari select, mint and cranberry	
<i>Juicy, exotic, fresh</i>	
Sunkissed Horizon	27
Malfy Blood Orange Gin, blood orange, lemon, oj, foam	
<i>fresh, sour, smooth</i>	
Anecdote (coconut and pineapple maragita)	
1800 Coconut tequila, lemon, pineapple, agave, salt rim	27
<i>Sweet, sour, delicious</i>	

Passionate Romance (pornstar martini but way better)	24
Brunswick Aces desert lime vodka, passionfruit, white chocolate, lemon, foam.	
<i>Bittersweet, indulgent, rich</i>	
The Mint Condition	24
Bacardi spiced rum, pineapple, lime, foam	
<i>refreshing, zesty, minty</i>	
Ruby Renaissance	25
Jonnie Walker Black Ruby, apricot Brandy, bitters	
<i>Relaxing, rich, smooth</i>	
The Evangelion	24
Four Pillars shiraz gin, mint, yuzu, lime, ginger and soda	
<i>Complex, exotic, fresh</i>	
Midsummer	25
Absolut Elyx copper still vodka, elderflower, butterfly pea, mango, passionfruit, house lemonade and lots of flowers	
<i>Floral, sweet, summery</i>	
Tamborine (ginger gimet)	24
Beefeater gin, house made ginger syrup, lime oil, picked onion	
<i>If you know, you know</i>	

MALFY SPRITZ

Lychee + Elderflower Spritz	20
Malfy Limone, Lychee Liqueur, Elderflower Syrup, Prosecco, Soda	
Peach + Cherry Blossom Spritz	20
Malfy Rosa, Peach Liqueur, Cherry Blossom Syrup, Prosecco, Soda	
Blood orange + Passionfruit Spritz	20
Malfy Arancia, Aperol, Passionfruit Syrup, Prosecco, Soda	

HIGHBALL

Strawberry Spell	18
Absolute Elyx vodka, strawberry, basil, lemon, sugar, soda	
Piranha	18
Altos olmeca plata tequila, watermelon, tobasco, soda, spicy salt rim	
Whimsical Waves	18
Beefeater gin, amaretto, pineapple, mint, soda	

CLASSIC

Cosmopolitan	\$24	Daiquiri	\$25
Margarita	\$24	Amaretto Sour	\$24
Old Fashioned	\$24	Pina Colada	\$25
French Martini	\$24	Long Island	\$28
Martini Gin/Vodka	\$24	Pornstar	\$24
Manhattan	\$25	Dark & Stormy	\$24
Aviation	\$24	Gimlet	\$24
Whisky Sour	\$25	Aperol Spritz	\$18
Negroni	\$24	Mojito	\$25

MOCKTAIL

Sancho Panza Vol.2	15
Watermelon syrup, lime, grapefruit, aquafaba, soda	
Pandora's Box	15
Pomegranate, elderflower, lemon, tonic, mint	
Northstar	15
Ginger, lime, mint, cucumber	
Sands of Time	15
Apple, citrus, agave, salt rim	
Elixir of Life	15
Lychee, elderflower, butterfly pea, foam	

BEER/CIDER

TAP		CAN	
Brick Lane Hi-Fi Dry	14	Guinness Draught Beer Can	16
Zero Carb Japanese Lager		Heaps Normal (No Alcohol)	11
Bodriggy Pale Ale	14	O'Brien Gluten Free Pale Ale	14
Kaiju Metamorphosis Indian Pale Ale	14		
Rotating Beer Tap	15		
<i>Ask our friendly staff</i>			
Golden Axe Apple Cider	14		

WHITE

Like It Like That Pinot Grigio , Riverland, SA <i>Refreshing · Lime Zest · Green Apple</i>	150ml 750ml 14 60
Vinfolk Pinot Gris , Yarra Valley, VIC <i>Floral · Red Fruit · Citrus</i>	15 65
Kim Crawford Sauvignon Blanc , Marlborough, NZ <i>Tropical · Passionfruit · Green Grass</i>	16 70
Org de Rac Chenin Blanc (Organic) , Swartland, South Africa <i>Peach · Pear · Citrus</i>	15 65
Long Story Short 26 Maples Chardonnay , Mornington Peninsula, VIC <i>Stone Fruit · Citrus · Hint of Oak</i>	17 75
Vinfolk Chardonnay , Yarra Valley, VIC <i>Clean · Lemon · Hint of Spice</i>	16 70
Cantine Pra Soave Classico Otto DOC , Veneto, Italy <i>Lifted · Floral · Lemon</i>	90
L&C Poitout Chablis , France <i>Crisp · Citrus · Flinty</i>	98
Domaine William Fevre Chablis , France <i>Floral · White Peach · Lemon Zest</i>	120

RED

Long Story Short 26 Maples Pinot Noir , Mornington Peninsula <i>Raspberry · Earthy · Plum</i>	17 75
Tierra Del Puerco Grenache Blend (Chilled Red) Barossa Valley, SA <i>Strawberry · Umami · Juicy</i>	15 65
Gippsland Wine Co Syrah , Gippsland, VIC <i>Elegant · Dark Red Fruit · Spice</i>	16 70
Boucher Shiraz , Heathcote, VIC <i>Red Cherries · Black Plum · Chinese Fire Spice</i>	16 70
Like It Like That Cabernet Shiraz , Yarra Valley, VIC <i>Rich · Black Fruit · Oak</i>	15 65
Lienert Vineyards Grenache , Barossa Valley, SA <i>Raspberry · Rose Petal · Rich</i>	85
Georges Duboeuf Beaujolais Villages , Beaujolais, France <i>Blackberries · Red Currants · Delicate</i>	80
Antinori Peppoli Chianti Classico DOCG , Tuscany, Italy <i>Cherries · Violet · Vanilla</i>	90
Bosio Passato Barolo DOCG (Organic & Biodynamic) Piedmont, Italy <i>Truffle · Chocolate · Dried Fruit</i>	110
Hare's Chase Lepus Shiraz , Barossa Valley, SA <i>Black Fruit · Fine Tannin · Rich</i>	180
Wills Domain Paladin Hill Matrix Cabernet Blend , Margaret River, WA <i>Red Berry · Violet · Silky</i>	125

SPARKLING + CHAMPAGNE

	125mL	750mL
Like It Like That Prosecco , Riverland, SA <i>Zippy · Fresh AF · Citrus</i>	13	60
Gippsland Wine Co Brut , Gippsland, VIC <i>Complex · Dry · Citrus</i>	16	90
NV Perrier Jouët Grand Brut , Champagne, France <i>Floral · Fresh · Brioche</i>	30	150
Cavaliere D'Oro Prosecco , Veneto, Italy <i>Mango · Honey · Smashable</i>		70
Barringwood NV Cuvee , Tasmania <i>Apple · Elegant · Citrus</i>		85
Bird In Hand Sparkling , Adelaide Hills, SA <i>Citrus Blossom · Toasted Almond · Green Apple</i>		105
NV Mumm Grand Cordon , Champagne, France <i>Dried Fruit · Vanilla · Honey</i>		150
Perrier Jouet NV Blanc de Blancs , Champagne, France <i>Pear · White Flower · Citrus</i> <i>Bottle 225</i>		225

ROSE

Porcelaine Rosé , Provence, France <i>Dry · Pretty Pink Fruit · Fresh</i>	16	70
Hare's Chase Rosé , Barossa Valley, SA <i>Strawberries · Cream · Dry</i>	14	60

SWEET

Gippsland Wine Co Moscato , Victoria <i>Peach · Apricot · Orange Citrus</i>	14	60
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