

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.



WWW.FABLEMELBOURNE.COM.AU



@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
Prosecco

150mL 750mL
12 50

Rotating Beer - Schooner 10

CHEF SET MENU

\$88 per person

11 Dishes

STARTERS

Taramasalata on GF foccacia w/ Salmon roe and lemon zest

Cheese of the day

Marinated Toolunka Creek olives

ENTRÉE

Beef and mint skewers

Spicy feta and cucumber Bagna

Grilled Fremantle octopus, sauce vierge, tomato, capers

MAIN

Choose 1 Between two people

Slow cooked Spiced Lamb Shoulder

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

250g Angus striplion - 150 days barley fed, chickpea salad allepo &

herbed buttercoin (add \$10)

All mains w/ Greek salad & Fries

DESSERT

Baklava and Fable chocolate and almond brownie

Menu is 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

6 for \$30

12 for \$60

Served with Mignonette

DIP

White taramosalata & salmon caviar	19
Hummus, caramelised red peppers, dill, mint & fennel	15
Spicy feta and cucumber, bagna càuda, red aleppo	19

All dips are served with our house made GF focaccia

CHEESE & MEAT

Nimbin Valley triple cream brie, soft, cow milk	
Van der Heiden chevrano, hard, goats	
Van der Heiden Black Garlic Gouda, semi hard cow's milk	\$15 EACH
Oveja al Romero (rosemary) Hard, sheep's Milk	FOR 50G
Mr. Cannubi Mortadela	
Saison Wild Kangaroo Native Anise Myrtle	
100% Wagyu salami de palma	
Duroc Jamon Serano	

All charcuterie and fromage are served with condiments and crackers

SNACK

Saganaki, grilled grapes, pekmez & roquette	27
Fried calamari, dill, ouzo aioli	28
Cured kingfish, chilli, capers, pickled shallots, tiger's milk	29
Besan coated cauliflower nuggets, caesar dressing, rice cracker	21
Fries (Chippies) w/ truffle aioli	18

SKEWER

Garlic lamb tenderloin skewer, tzatziki dip (2 pieces)	32
Oregano chicken skewer, spicy mayo dip (2 Pieces)	28
Beef mint skewer tzatziki dip (2 Pieces)	30
Trio of skewers w/ focaccia & dips	40

ENTRÉE

Seared scallops, taramasalata butter, caviar, dill, spring onion (3)	29
Adobo octopus saganaki, chickpea, potatoes	34
Mixed Beets Salad, ricotta, feta, pine nuts, mixed herbs	22
Greek salad	20
Baby Burrata, sauce vierge, parsnip & leek nest	24

MAIN

Porcini mushroom risotto	38
Slow cooked Spiced Lamb Shoulder, honey garlic, lavender, labneh, cucumber salad	49
Braised Beef Cheeks, Potato Pavé, Red Wine Jus, Watercress	65
Pan seared barramundi, warm yoghurt tartare, swiss chard, salmon roe	45
250g Angus striplion - 150 days barley fed, chickpea salad allepo & herbed butter coin	55
MB3+ Grass fed Prime Rib 500g, bernaïse butter coin, au poivre (served w/ greek salad and feta chips)* 125	125

*All steaks come medium-rare — let us know if you'd like it done differently.

DESSERT

Chocolate & almond brownie, rhubarb, chantilly cream	19
Baklava, pistachio ice cream, walnuts	17
Banana Cake, caramelised banana, banana miso ice cream, pistachio	18

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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
Bacardi spiced rum, coffee liqueur, coconut, salted caramel, 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)	27
1800 Coconut tequila, lemon, pineapple, agave, salt rim	
<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>	
Rhu-Baba Yaga (Rhubarb Negroni)	25
Brunswick Aces diamonds gin, Campari, rhubarb vermouth	
<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/BOTTLE

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		

SPARKLING + CHAMPAGNE

125mL 750mL

Like It Like That Prosecco , Riverland, South Australia <i>Zippy · Fresh AF · Citrus</i>	13 60
Bird in Hand Tasmanian Sparkling , Tasmania <i>Apple · Crisp · Bright</i>	15 70
Lanson Le Black Creation Brut NV , Reims, France <i>Elegant · Citrus · Rich</i>	25 120
NV Perrier Jouët Grand Brut , Champagne, France <i>Floral · Fresh · Brioche</i>	150
Cavaliere D'Oro Prosecco , Veneto, Italy <i>Mango · Honey · Smashable</i>	70
Bird In Hand Sparkling , Adelaide Hills, SA <i>Citrus Blossom · Toasted Almond · Green Apple</i>	85
Bird in Hand Sparkling "O" , Adelaide Hills, SA <i>Citrus Blossom · Toasted Almond · Green Apple</i> bottle 105	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> Bottle 225	225

WHITE

Like It Like That Pinot Grigio , Riverland, SA <i>Refreshing · Lime Zest · Green Apple</i>	14 60
Bird in Hand Riesling , Tasmania <i>Apple · Lemon · Minerals</i>	15 65
Vinfolk Pinot Gris , Yarra Valley, VIC <i>Floral · Red Fruit · Citrus</i>	15 65
Wills Domain Eightfold Sauvignon Blanc , Margaret River, WA <i>Tropical · Fresh · Green Grass</i>	15 65
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
Gippsland Wine Co Fumé Sauvignon Blanc , Gippsland, VIC <i>Oak · Tropical · Bright</i>	80
Tierra del Puerco Fiano , Barossa Valley, SA <i>Fragrant · Jasmine · Peach</i>	65
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
Bosio Passato Barbera d'Asti , Piedmont, Italy (<i>Chilled Red</i>) <i>Red Fruit · Cherry · Soft Tannin</i>	19 90
Boucher Shiraz , Heathcote, VIC <i>Red Cherries · Black Plum · Chinese Five Spice</i>	16 70
Wills Domain Eightfold Cabernet Sauvignon , Margaret River, WA <i>Rich · Complex · Juicy</i>	16 70
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
Gippsland Wine Co Syrah , Gippsland, VIC <i>Elegant · Dark Red Fruit · Spice</i>	75
TOPE Grenache , Clare Valley, SA <i>Floral · Bright · Cherry</i>	75
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>	170
Wills Domain Paladin Hill Matrix Cabernet Blend , Margaret River, WA <i>Red Berry · Violet · Silky</i>	100

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
Bird in Hand Rosé , Adelaide Hills, SA	14 60

SWEET

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

VODKA

Brunswick Aces 'Joker' Desert Lime \$14
Absolut Elyx \$14
Belvedere \$16
Tenjaku \$17
Nuve \$17

GIN

Naught Dry \$14
Brunswick Aces 'Diamonds' Gin \$15
Hendrick's Gin \$15
Never Never Triple Juniper Gin \$15
Anther Australian Gin \$15
Melbourne Gin \$16
Never Never Ginache \$16
]Malfy Arancia (Blood Orange) \$16
Four Pillars Shiraz \$16
Tanqueray 10 \$16

RUM

Havana 3yr White \$14
Havana Club 7 Anejo \$14
Bacardi Spiced Rum \$15
Kraken \$15
Kraken Cherry \$15
Plantation Pineapple \$18

TEQUILA & MEZCAL

Olmecca Reposado Gold Tequila \$14
1800 Coconut Tequila \$15
Del Maguey Vida \$18
Herradura Plata \$18
Herradura Reposado \$20

WHISKY

Buffalo Trace Bourbon \$14
Starward Two Fold \$15
Canadian Club \$15
Jamerson \$15
Starward Honeycomb \$16
Angels Envy \$19
Suntory Toki \$19
Glendronach 12 \$20
Ardbeg 10 \$20
Nikka Barrel \$21

APARATIF

Montenegro \$15
Averna \$15
Cynar \$15
Jagermeister \$15



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