

## BIG MOUTH MEZZE AND ENTRÉE MENU

<b>TONIGHT'S SOUP</b> Home made, hot & delicious.	<b>\$9</b>
<b>GARLIC TURK BREAD</b> Straight from Sydney road, delivered daily toasted Turkish w garlic butter.	<b>\$4</b>
<b>VILLAGE PLATE</b> Traditional Israeli dish - freshly made hommus, fried mushroom, onion, boiled egg & hot roti bread.	<b>\$10</b>
<b>DIP</b> Three handsome home made varieties w toasted Turkish.	<b>\$14</b>
<b>HIGH RIDING SPANIARD</b> Meaty balls in spicy tomato sauce.	<b>\$9</b>
<b>SAGANAKI</b> Sizzling on an iron skillet w fresh lemon.	<b>\$11</b>
<b>KEFTA</b> Middle Eastern roadhouse food, delicious & juicy w sumac yoghurt sauce.	<b>\$9</b>
<b>SWEET CAKES</b> Chunky fish cakes bursting w lemon & dill.	<b>\$10</b>
<b>SKEWIF</b> Australian King prawns on skewers, grilled in lime & garlic oil served w aioli.	<b>\$17</b>
<b>CHEESY PUFFS</b> Cheese & corn molten puffs w harrissa dressing.	<b>\$13</b>
<b>ARANCINI</b> Mushroom slivers, fresh peas & cheese risotto balls.	<b>\$9</b>
<b>HARRISSA CALAMARI</b> House specialty, tender & juicy w North African dipping sauce.	<b>\$13</b>
<b>CHEF'S PLATE (PLEASE NOTE THIS DISH IS DETAILED AND <u>MAY</u> TAKE UP TO 20 MINUTES)</b> Chef's curation of a choice of treats, great to share.	<b>\$26</b>
Vegetarian version of this plate	<b>\$26</b>

**Good food takes time, we make everything, please advise your waiter if you are in a hurry,  
It may limit your selection**

## BIG MOUTH DINNER MENU

<b>GRUNER'S BEEF</b>	<b>\$27</b>
3300 grams of local porterhouse sourced from Gruners, baked potato, sour cream, mushroom sauce & a bundle of buttery beans.	
<b>JOSH'S TAGINE</b>	<b>\$25</b>
Slow cooked chicken, chick pea, potato, sumac & ginger tagine w apricots & cashews on spiced coriander cous cous.	
<b>ST KILDA PIER</b>	<b>\$26</b>
St Kilda classic, crisp & light beer battered fish w our Big Mouth chips & a picnic salad.	
<b>MARY'S LAMB</b>	<b>\$25</b>
Two lovely lamb shanks slow cooked in wine & herbs till they fall of the bone, served on sweet potato mash.	
<b>LOVE MUSSELS</b>	<b>\$26</b>
Big bowl of black mussels in a delicious slurpy broth. Served w house fries.	
<b>SEAFOOD LINGUINI</b>	<b>\$23</b>
Prawns, fish, mussels, squid, chilli, coriander & olive oil.	
<b>HOT PIES</b>	<b>\$25</b>
Home baked pie of the day, thick & lush w puff pastry, mash & peas.	
<b>SOUK SOUK BALLS</b>	<b>\$24</b>
Pumpkin, leek & cous cous balls covered in sesame seeds w beetroot, carrot, walnut & parsley salad w yoghurt.	
<b>INDIAN WINTER</b>	<b>\$25</b>
Authentic Indian chick pea, sweet potato & vegetable curry w home made onion bhaji, basmati rice & roti .	
<b>MAMA PARMA</b>	<b>\$23</b>
Cant take it off the menu, house made, best quality w napoli, ham, cheese, chips & garden salad.	
<b>OXO CUBAN</b>	<b>\$21</b>
Roasted potato gnocchi w braised oxtail, cinnamon & white wine ragu.	
<b>SAGE</b>	<b>\$20</b>
Crispy bacon, pumpkin & sage butter parmesan risotto.	
<b>UNCLE GUS REVISITED</b>	<b>\$20</b>
Wild mushroom risotto & pine nuts	
<b>SIDE ORDERS</b>	
Fetta, olives, cucumber, tomato, onion, lettuce, oregano & lemon salad	<b>\$8</b>
Creamy white mash Or sweet potato mash.	<b>\$7</b>
Spiked cous cous w chili & coriander. (Good if you're eating mezze style)	<b>\$7</b>
Steamed greens w roast almond slivers.	<b>\$7</b>
Big Mouth house fries w paprika salt & aioli.	<b>\$7.5</b>
Garlic toasted Turkish bread. (Good for sopping up juices.)	<b>\$4</b>

## BIG MOUTH SWEETIE MENU

And when you have eaten all your greens then you can have pudding.

<b>CHERRY &amp; RHUBARB CRUMBLE</b>	<b>\$10</b>
Baked cherries & rhubarb stew hidden under brown sugar crumble w pretty green pistachio kulfi.	
<b>PANACOTTA</b>	<b>\$11</b>
Vanilla bean panacotta w rhubarb coulis & nutty praline.	
<b>PUDDING</b>	<b>\$11</b>
Double chocolate pudding w goey middle, caramel sauce, chocolate shreds & cream.	
<b>UPSIDE DOWN DOWN CREAM CARAMEL</b>	<b>\$11</b>
Silky smooth cream caramel with burnt toffee bottom & caramelized orange segments salad.	
<b>ICKY STICKY DATE</b>	<b>\$8</b>
Winters companion, made with yummy naughty things, served hot w caramel sauce & cream.	
<b>LOCAL TART</b>	<b>\$8</b>
Soft curd lemony tart w biscuit base, icing dust & cream.	
<b>CHOCOLATE BEAST</b>	<b>\$8</b>
Rich fresh chocolate cake, chocolate ganache w cream.	

### HISTORICALLY SPEAKING

The picture postcard below was taken in 1910, it is an image of the "OAKROOD" Tea Gardens. If you look closely you will see small wooden platforms which have been built into the branches of the trees. These fine platforms allowed its patrons to take "tea in the trees."

St Kilda was home to many Tea Gardens at the start of the century but none as exotic as our "OAKROOD". This is the site which Big Mouth now occupies. The woman in the Postcard is the proprietress Mrs F.P.O Beyer, & by all accounts she made an excellent high tea.

Our building was built in 1938 and while we no longer serve "tea in the trees" we do an excellent martini. We have a great menu and a beautiful Dining Room. If you are looking to organise a function we can do that as well. In fact we specialize in very St Kilda style "dos" from quirky engagements to birthdays, weddings and parties. Yes, we can do pretty well anything.



*Image courtesy Melbourne State Library*

## BIG MOUTH WINE LIST

### CHAMPAGNE

**VEUVE CLICQUOT NV – REIMS** 110

From one of the most prestigious Champagne houses, this wonderful drink is a blend of two thirds black grapes & one third white. Delicious & elegant, think almonds, croissants & Calvados. The Champagne for celebration.

**MOET & CHANDON NV- EPERNAY** 125

Madame de Pompadour, the well known courtesan and mistress of King Louis XV of France was among Moet's illustrious devotees. In her words "Champagne is the only wine that leaves women beautiful after drinking". A slightly sweeter style drink. Tres Bien!

**BOLLINGER NV – AY** 175

The House of Bollinger was created in 1829, however it was the partnership between the absolutely fabulous chain smoking, caviar scoffing duo Patsy & Eddie that really put this drink in our hands. Hard to say if this was Lilly Bollinger's intended brand recognition?

**BILLECARTE - SALMON ROSE NV – AY** 200

From the vineyards in Mareuil-sur-Aÿ this remarkable Champagne is both elegant & full bodied, the palate is crammed with strawberry & dried flower flavours. Presented in a bottle designed in 1818, its label is a replica of the original one created in 1968.

### BUBBLES

**PAUL LOUIS NV SPARKLING - LOIRE VALLEY FRANCE** 37

Juice from the Chenin Blanc grape. This French fizz, like most bubbles, is perfect as an aperitif or with horse d' oeuvres. Vibrant, zesty & dressed to kill in her oh so French label.

**DEUTZ METHODE TRADITIONNELLE NV - MARLBOROUGH NZ** 43

A marriage of the best New Zealand grapes in the traditional Champagne way, honey nose & big mouth feel.

**REDBANK EMILY SPARKLING - KING VALLEY VIC** 8 31

Damn good fizz, light on the pocket & great up the nose.

**2005 PERLE VINTAGE - NURIOPTA S.A** 9 41

Resist the gag, I cannot. Yep this drop's a pearler! Punctuated with fine dizzy bubbles that climb to the top of the glass in continuous streams. Yeast lees bring brioche & biscuit.

**2005 SEPPELT SPARKLING SHIRAZ - GREAT WESTERN VIC** 8 33

Seppelt made the first ever sparkling red about 150 years ago. The result is crimson & purple, frothing on the pour. Refined Shiraz, raspberry & cherry, spicy & oh so nicey.

**2007 WANDERER WINES MOSCATITO - GEMBROOK VIC (375ML)** 20

Tingly, fresh & juicy, this Italian style wine is made from 100% Muscat grapes. Sweet & buzzy kept honest with balanced acidity. A must try with breakfast & brunch.

## RIESLING

**2007 STEFANO LUBIANA – GRANTON TAS 39**

Sweet & spritzzy this refreshing alfresco is made with the Riesling grape in an Italian moscato style. Drink it on its own in the morning or with cake at noon. Lovely.

**2008 KIRRIHILL ESTATE RIESLING - CLARE VALLEY S.A. 33**

Picked in March, this is a glowing wine, a prominent lemon zest nose, perfumed orange blossom, fine & delicate. A good wine to start a meal with.

## ARNEIS/PINOT GRIGIO/GRIS/BLANC/ GEWURZTRAMINER

**2006 PINOCCHIO ARNEIS - KING VALLEY/MORNINGTON PENINSULA VIC 33**

If you haven't come across this grape here's your chance. Originally from Piedmont Italy, this boutique variety was first introduced to Australia in '99 & is becoming an increasingly widely planted vine. Great with spices & chilli.

**2008 CORTE GIARA PINOT GRIGIO – VENETTO ITALY 8 31**

Delicious fresh juice, clean & specific. Herbaceous & well aligned, this Italian wine is perfect for drinking by the sea.

**2007 T'GALLANT PINOT GRIGIO - MORNINGTON PENINSULA VIC 31**

This is a wine that loves good food, think of the sea, cashews & oyster shells. Pears, Parmesan and rocket say it all.

**2006 PIRIE SOUTH ESTELLE- TAS 8.5 35**

Estelle Thompson was the real name of the Tasmanian born movie star Merle Oberon. Full of humour & controversy, her life reads like a film script. Made from Riesling, Gewurtztraminer & Pinot Gris this gentil blend is delicate & lovely.

**2006 VILLA WOLF PINOT GRIS - PFALZ GERMANY 35**

The warm European climate succeeds in providing ideal conditions for this dry & minerally styled wine. With a bouquet of pears & sunshine pine n peach this wine delivers a full bodied & textural drink that is easy going either on its own or with food.

**2006 HUGEL PINOT BLANC – ALSACE 39**

Stands alone, best on it's own. Subtle & dry , but with depth, just like a good comedian. A non arrogant wine nicely structured & as soft & supple as Pinot Blanc goes.

**2005 TRIMBACH GEWURZTRAMINER – ALSACE 49**

Lychees please, thick & viscose. Its aromatic complexity makes it go down well in the afternoon sun.

## SAUVIGNON BLANC

**2008 GIESEN SAUVIGNON BLANC - MARLBOROUGH NZ 8 33**

Is there a more famous NZ SB than this drop?  
Look for nettle, grapefruit, cut grass & herbs to sniff.

## SAUVIGNON BLANC CONT:

**2008 MATUA SAUVIGNON BLANC – HAWKES BAY NZ** 8 35  
A fresh zesty, gooseberry drop with hints of apple and melon.  
Hey its fruit salad, just what the doctor ordered.

**2008 SERGIO SAUVIGNON BLANC - MULTI REGIONAL VIC (BIO ORGANIC)** 35  
This bio organic wine is from cool climate vines. It's a wine of lovely tropical & guava characteristics, the barrel contact imparts a mid palette creaminess.  
This wine is approachable to both Pinot Gris & Chardy drinkers & those of us that steer normally steer clear of the SB variety.

**2008 CARTWHEEL SEMILLON /SAUV BLANC -MARGARET RIVER WA** 8.5 37  
This Western Aussie white displays tropical spunk, with lively & fresh green pea & honey dew melon characteristics.

**2008 WAIRAU RIVER SAUVIGNON BLANC - MARLBOROUGH NZ.** 37  
This trophy winning Kiwi wine is a great example of what good Marlborough wine is all about. Passionately passionfruit, grassy & herbaceous, Sav aficionados, especially of the NZ variety will insist you try this juice.

## CHARDONNAY

**BIG MOUTH SEM CHARDY.** 7 28  
She's well balanced & cheap but sure to show you a good time.

**2006 MT. BILLY CHARDONNAY - SOUTHERN FLEURIEU S.A** 35  
A wine made in typical Burgundian style. Grapes picked to taste, cold pressed, French oak & a little Malo & a couple of months on lees.  
Creamy, lively & gorgeous.

**2007 AUSTIN'S CHARDONNAY - SUTHERLANDS CREEK VIC** 42  
French oak maturation. Bright peaches & melon, the finish is crisp and fresh.

**2007 DEVILS LAIR CHARDONNAY - MARGARET RIVER WA** 12 58  
White peach, nectarine & fine oak. Perfectly poised, clear & direct with a light flinty texture & excellent length of flavour. This is a great Australian chardonnay.

**2005 TARRA WARRA RESERVE CHARDONNAY - YARRA VALLEY VIC** 65  
An intense & focused wine with vibrant citrus flavours. Complexity from cashew nut butter characteristics. A long lingering malo lactic lees finish.

**2007 PRANCING HORSE ESTATE CHARDONNAY** 66  
This is a delicious Chardonnay, the nose displays fresh lemon & grapefruit notes.  
The palate is direct & intense with great purity of fruit supported by quality oak.

## ROSÉ

**2007 PINOCCHIO ROSATO - KING VALLEY VIC** 31  
Yummy. Yummy .Yummy. Dry savoury, cherry, berry & very moorish.  
This is the drink of the season. Viva La Rose

**2008 PEPPERJACK ROSÉ- BAROSSA VALLEY SA** 8.5 39  
Rosé has seen some light over the last couple of summers, however they come & they go. This is a winner, red berry fruit, floral nose & plum work well to deliver this well structured rosé.

## **PINOT NOIR**

- 2004 WOLSELEY PINOT NOIR - INLAND TORQUAY VIC** 8 35  
Dark cherry, plum & almond. Open fermenters, sea air & little interference. Way, way too drinkable, finds its way with roast chook.
- 2007 PUNT ROAD PINOT NOIR- YARRA VALLEY VIC** 39  
This wine takes its name from the once dusty vine enclosed track that we know as Punt Road. The Punt Pinot is fine & structured, with cherry spice, balanced French oak & integrated tannins.
- 2003 SERGIO PINOT NOIR – MULTI REGIONAL VIC (BIO ORGANIC)** 9 42  
This wine is a joy to drink. Thirty two days on skins have produced a layered, savoury & complex wine. Excellent acid & restrained sugars will pair this wine with anything rich & slow cooked on the menu. Yummmm
- 2006 SEVILLE ESTATE PINOT NOIR - YARRA VALLEY VIC** 42  
Low crop levels keep this seductive, gamey wine honest. Concentrated plum & strawberry characteristics make this a complex wine to define, part of the appeal of this earthy, rootsy drop
- 2005 CHESTNUT HILL PINOT NOIR - MT BURNETT VIC.** 45  
Ohh Charlie, you make a great drop. Ripe but not sweet, grabs of wood spice & earth. A beautifully structured bottle of juice. Nice work.
- 2007 CRITENDON ESTATE THE ZUMMA PINOT NOIR - MORNINGTON PENINSULA VIC** 69  
If you consider you are a pinot drinker, then please do yourself a favour & try this wonderful, wonderful wine. A true thoughtbred, everything you want in a winner. Graceful, elegant & beautifully structured right to the finish line.
- 2007 PRANCING HORSE ESTATE PINOT- MORNINGTON PENINSULA VIC** 71  
Another Pinot show pony, a layered winter fruit wine. The nose is rich with lovely stewed plums & black cherries, on palette you'll find rhubarb & again cherries, both black & sour. Silky tannins complete this elegant wine.

## **MERLOT**

- 2004 WILD DUCK CREEK ESTATE "HOMESTEAD" MERLOT - HEATHCOTE VIC** 33  
This home made label won't win any design prizes, the wine on the other hand is a winner. Elegant & structured, this merlot juice shows no flabby tendencies common to this variety. Premium Cabernet pressings from Heathcote give this wine length & guts.
- 2005 KNIGHT GRANITE HILLS MERLOT - MACEDON RANGES VIC** 38  
A soft & balanced, plummy, berry modish wine. The wood adds a toasty, warm & well integrated mouth feel.

## **GRENACHE AND MATES**

- 2006 D' ARENBERG THE CUSTODIAN GRENACHE - MCLAREN VALE SA** 35  
A typical Aussie Grenache. Sexy, spicy, black & definitely currant, d'Arenberg, again the custodian of another great wine.
- 2005 CHARLES MELTON NINE POPES GRENACHE SHIRAZ MOUVEDRE BAROSSA VALLEY SA** 85  
This saintly drop graces the mouth with mint, chocolate, liquorice & sorts. De stemmed whole bunch, uncrushed fruit makes this gentle sweet, spice driven wine perfect with slow food.

## OTHER RED BLENDS

**2007 WEST CAPE HOWE CABERNET MERLOT CLAIRE VALLEY - WA** 8.5 35  
We love this wine. Beautiful ruby red color as good to look at as it is to drink. Soft aniseed licorice palate, with raspberry fruit. Soft & gentle with an elegant tannic finish.

**2007 GEMTREE TATTY ROAD CAB SAV, PETIT VERDOT, MERLOT MCLAREN VALE SA** 35  
This wine is a noseful, violets from the little Verdot. Looking for something a little different? Try this blend. A charming collection of juice.

**2006 CULLEN "MANGAN" MALBEC, PETIT VERDOT, MERLOT - MARGARET RIVER WA** 65  
Can we please have more wines that use Petit Verdot? The beautiful violet characteristics from this variety make this wine remarkable. Paired with its afore mentioned mates, this wine is layered & opulent.

**2006 HEWITSON OLD GARDEN MOURVEDRE - BAROSSA VALLEY SA** 75  
Oh Hewy , bless you, a seamless, spicy, complex temptress of a wine. Open this wine up, thirty minutes will see the heady integration of fruit & wood.

## EUROPEAN STYLE REDS

**2008 CRITTENDEN ESTATE PINOCCHIO SANGIOVESE- MORNINGTON PENINSULA** 32  
Ahh the beautiful sangiovese grape. Sangiovese, its name derived from the Latin *sanguis Jovis*, "the blood of Jove". A simple drinking & talking wine, Distinguished morello cherry, taut & savoury. Works perfectly with our Chefs plate.

**2007 HEARTLAND/ DOLCETTO LAGREIN - LANGHORNE CREEK S.A** 36  
A pasta classic, this is a beauty! It's like drinking alcoholic Chinnotto, These Italian grapes make for a fleshy & generous wine. Bravo, bellissimo, too easy.

**2008 LOS HERMANOS TEMPRANILLO – MORNINGTON PENINSULA** 9 42  
As intended by the estate, this wine is a true representation of the "joven" (young) Tempranillo style. Fresh young & beautifully easy to drink; a perfect St Kilda sunset wine.

## CABERNET SAUVIGNON

**2008 MAGLIERI CABERNET SAUVIGNON - MCLAREN VALE SA** 8 33  
Generous round & plummy, with a spicy oak lift. Giovanni Maglieri presents us with a good Mc Laren Vale drink.

**2004 HASTWELL & LIGHTFOOT CABERNET SAUVIGNON - MCLAREN VALE S.A.** 35  
A wine born of a friendship between the Hastwell & the Lightfoot families This is one of the best value for money Cabernets we have had. Delicious, delicious, spiced berry fruit, complex with a long, strong finish.

**2003 WOLSELEY BLACK LABEL CABERNET SAUVIGNON- TORQUAY VIC** 9.5 45  
Another great wine from Will Wolseley. (See Pinots) Beautiful fruit, dry farmed drinking perfectly right now. Voted by Max Allen as "possibly the best Cabernet in the Geelong region". Drink it and see for yourself.

**2005 HOLLICK CABERNET SAUVIGNON - COONAWARRA SA** 45  
Juicy black currants, a long finish & intense cab flavours that sit well with the integrated oak. A delicious rich wine to slurp & enjoy.

## SHIRAZ BLENDS

**BIG MOUTH HOUSE RED SHIRAZ MERLOT - VIC** 7 28  
This naughty, dry little number will help you thru your day.

**2004 BROTHERS IN ARMS NO. 6 SHIRAZ CABERNET - LANGHORNE CREEK SA** 37.5  
Delicious & warm, fruits of the forest, aniseed concentrate, inviting & neat.

## SHIRAZ

**2006 PENINSULA PANORAMA SHIRAZ - MORNINGTON PENINSULA VIC** 29  
Approachable, soft & spicy, pungent & comfortable, you'll drink this Victorian drop quickly. Great value.

**2005 TIN COWS SHIRAZ- YARRA VALLEY & HEATHCOTE VIC** 33  
This wine is no heifer, with her sweet & ripe fruit characteristics & balanced acid this wine shows excellent structure. Sturdy enough to lay down and enjoy in pastures yet to come.

**2006 O'LEARY WALKER SHIRAZ - CLARE VALLEY/MCLAREN VALE SA** 8 34  
Ideal Shiraz growing season, cold start & a warmer finish for this 06 vintage. The result is a complete wine with a tight complex nose. Find forest fruit & licorice, a great finish for a great drop.

**2006 BADDAGINNIE RUN SHIRAZ- STRATHBOGIE RANGES VIC** 33  
Delicious old fashioned fruit mouth, chocolate, mulberry, plum & liquorice. As elegant as its illustrated label, this wine is delicious & spicy with weight & character in the mouth.

**2007 THE FIRST DROP "MOTHERS MILK" SHIRAZ - BAROSSA SA** 33  
Just like it says, mothers milk, easy to drink & makes you strong. Slurp slurp nuk nuk.

**2006 BALNAVES SHIRAZ - COONAWARRA SA** 9.5 45  
A mother of a wine, big, base & smooth. There's a bruised fruit nose to this drop that begs you to sniff again. Wine poured from the hull of an old spice trader. Intriguing & balanced.

**2005 AUSTIN'S SHIRAZ - SUTHERLANDS CREEK VIC** 45  
The winemaker's intention for this wine is to tone down the ferocity of fruit & deliver a more graceful and spicy Shiraz. The result is a wine with brightness & vitality. The pine & vanilla noted are prominent in both the palette & the bouquet.

**2004 ROCK BARE BAROSSA BABE SHIRAZ - BAROSSA VALLEY SA** 60  
Let this wine blow your top. Unbelievably big, think 3 bottles of wine in 1. Born on great old Barossan Vines, allow yourself to luxuriate in the rich concentrated black berry jam & plum fruit flavours. Just make sure you open her up as soon as you arrive, better still call ahead 9534 4611

**2005 HEATHCOTE ESTATE SHIRAZ - HEATHCOTE VIC** 70  
This wine embodies the relationship between the Heathcote area & the Shiraz grape. These vines draw inspiration from the ancient red Cambrian soils from which they come.