

# MERCHANTS

Our vision is to create authentic wine experiences  
for our passionate wine community,  
and ensure a future for our small winemakers.

Real wine made by real people direct to you, the wine lover.

#grapetoglass

## 5 Facts About Merchants Wine Store

### 1. Co-operative Ethos

Merchants is a collective of small, independent wineries from 26 wine-growing regions in Australia and New Zealand

### 2. Handcrafted Personally

Each bottle of wine is grown and handcrafted by the award winning winemakers personally

### 3. Direct from winemaker

Prices on every bottle are determined by winemakers themselves and you buy direct from them

### 4. Shared Cellar Door

Merchants Wine Store is a cellar door that is shared by our collective of winemakers

### 5. A Future for Family-owner Wineries

Your support ensures a future for small independent winemakers - from grape to your glass!



Merchantsofsingapore



MerchantsSg

Tag us #merchantsofsingapore




443 Joo Chiat Road (East Coast)  
52 Duxton Road (Tanjong Pagar)  
PasarBella (Bukit Timah)

T: 6440 0892  
T: 6222 1162  
T: 6467 9118

# BRUNCH

Available from 10am till 3pm

 <b>Toast</b>	4.5
Served with butter & jam or vegemite	
 <b>Aussie Bacon and Egg Roll</b>	12
Bacon & fried eggs on toasted roll with caramelised onions & chili jam	
<b>Eggs Any Way</b>	8
Choice of poached, scrambled or sunny side up served with toast & roasted tomato	
<b>Smashed Avo with Poached Eggs</b>	14
Served on wholegrain toast	
<b>Sides</b>	+5 each
House baked beans	
Smashed avo	
Back bacon	
Smoked salmon	
2 poached eggs	
Extra toast	+3.5

 contains pork

 vegetarian

Our dishes are all freshly prepared (designed for sharing) and we appreciate your patience. No outside food or drinks please.

Subject to 10% Service Charge and 7% GST



## Salads

- GF V **Pear & Walnut Salad** With shaved Parmesan  
 Pairing: Sauvignon Blanc 12
- Caesar Salad** With poached free-range egg  
 Upgrade: Chicken (+\$5)  
 Pairing: Chardonnay / Verdelho 12
- GF **Smoked Salmon Salad** 15  
 Pairing: Semillon Sauvignon Blanc
- GF V **ATM Salad** Avo, tomato, buffalo mozzarella,  
 Pairing: Dry Riesling 18
- GF **Poached Chicken Salad** 15  
 Pairing: Chardonnay
-  **Parma Ham & Mozzarella Salad** 16  
 Pairing: Sparkling Chardonnay
-  **Grilled Prawns & Chorizo on Green Leaves** 20  
 Pairing: Pinot Noir

## Toasted Sandwiches

(Midday till 5pm, Upgrade fries +\$5)

-  **Cubano** Pulled pork, leg ham, melted cheese,  
 cornichons with French mustard 15
-  **Ham & Cheese** 12.5  
 Leg ham, melted cheese, cornichons with French mustard
- Coronation Chicken** Classic creamy curried chicken 12.5
-  **Aussie BLT** Crispy bacon, lettuce, tomato, mayo  
 (After 5pm served with fries at \$14) 10
-  **Aussie BLAT** BLT + Avo  
 (After 5pm served with fries at \$16) 14

## Pies

- ⌚ **Home-Made Pie of the Day** 14  
 Served with fresh salad

 contains pork


GF gluten free   
 V vegetarian   
 ⌚ takes min. 15 mins

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# SNACKS

- GF** **V** **Sicilian Crunchy Green Olives** 6  
Pairing: Pinot Grigio
- V** **Home-Made Chickpea Hummus** 12  
Served with toast  
Pairing: Riesling
- Duck Rilette** 12  
Served with toast  
Pairing: Rose / Pinot Noir
- Home-made Salmon Mousse** 14  
Served with toast  
Pairing: Chardonnay
- Crunchy Fries** 8  
(With truffle oil +\$2)  
Pairing: Sparkling Chardonnay
- V** **Deep Fried Brie** 10  
Blueberry shiraz compote  
Pairing: Sparkling Shiraz
-  **Truffle Mac & Cheese Balls** 12  
Pairing: Semillon
- Mushroom Duxelle Croquettes** 12  
Pairing: Semillon
- Sautéed Chorizo** 8  
Pairing: Petit Verdot
- Crunchy Chicken Wings** 12  
With spicy tomato arribbiata  
Pairing: Semillon Sauvignon Blanc

 contains pork

**GF** gluten free **V** vegetarian

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 **Nachos Meatballs with Corn Chips** 18  
 Spicy tomato with beans & smashed avo  
 Pairing: Grenache

**Garlic Prawns** 18  
 Served with toast  
 Pairing: Chardonnay

**Chilean Mussel steamed with wine** 18  
 Served with toast  
 Pairing: Semillon

**Bondi Beef Sliders (3)** 18  
 Pairing: Cabernet Merlot

 **Pulled Pork Sliders (3)** 18  
 Pairing: Pinot Noir

## Seasonal Veg

 **Brussels sprouts with bacon + pine nuts** 12  
 Pairing: Chardonnay/Pinot Noir

  **Beans with toasted almonds** 9  
 Pairing: Chardonnay/ Pinot Noir

 contains pork











 gluten free

 vegetarian


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	<b>Spaghetti Aglio Olio</b>	18
	Prawns, sun-dried tomato, garlic, parsley, EVO Pairing: Rose	
	<b>Spaghetti Meatballs</b>	18
	Meatballs in tomato sauce Pairing: Merlot	
	<b>Fernando's Homemade Beef Lasagna</b>	18
	With salad Pairing: Shiraz	
	<b>Pizza (Thin Crusted)</b>	
	 Margherita	18
	 Ham & pineapple	22
	 Underwriter's pizza (salami, tomato, onion, chilli flakes)	22
	- Smoked salmon, onion & capers	23
	Pairing: Merlot	
 	<b>Fillet of Salmon – Cajun Spice</b>	25
	Served with steamed green beans Pairing: Oaked Chardonnay	
	<b>Grilled Rib-eye Steak and Crunchy Potatoes</b>	29
	Australian grass-fed Rib-eye beef (200g), herb butter Pairing: Cabernet Sauvignon / Shiraz	
	<b>Home-Made Pie of the Day</b>	18
	Served with mash & gravy Pairing: Cabernet Sauvignon / Shiraz	
	<b>Slow Braised Lamb Shank</b>	29
	Falling off the bone – with carrots, mash & gravy Pairing: Cabernet Merlot	

 gluten free

 takes min. 15 mins

 vegetarian

 contains pork

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- (V) Cheese Platter** 28
- Artisanal New Zealand cheese – 4 types  
Award-winning Kapiti cheeses sourced directly from NZ
- Smoked Havarti 45g
  - Kikorangi triple cream blue 40g
  - Port wine cheddar 45g
  - Aged cheddar 45g


Served on Merchants signature slate platters with dried fruit, walnuts & toast

Pairing: Chenin Blanc / Chardonnay

-  **Charcuterie Cured Meat Platter** 28
- Pio Tosini parma ham DOP 20 months aged
  - Rosette de Lyon salami
  - Leg ham
  - Duck rilette

Served on Merchants signature slate platters with dried fruit, walnuts & toast

Pairing: Rose / Merlot


-  **Mixed Platter** 38
- Cheese + Charcuterie Mixed Platter
- Artisanal New Zealand cheese – 3 types  
Award-winning Kapiti cheeses sourced directly from NZ
- Smoked Havarti 30g
  - Kikorangi triple cream blue 20g
  - Aged cheddar 30g

Charcuterie Cured Meat

- Pio Tosini parma ham DOP 20 months aged
- Rosette de Lyon salami
- Leg ham

Served on Merchants signature slate platters with dried fruit, walnuts & toast

Pairing: Grenache / Merlot / Chardonnay

 contains pork

**(V)** vegetarian

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## Desserts

<b>GF</b>	<b>Eton Mess</b>	10
	Mash up of berries, meringue, yoghurt & cream	
<b>GF</b>	<b>Homemade Crème Brulee</b>	10
	<b>Homemade Tiramisu</b>	10
	<b>Home-made Lemon Curd Tart</b>	10
	With vanilla ice cream	
	<b>Affogato</b>	10
	Double-scoop vanilla ice cream topped with a shot of hot espresso	

## Drinks

	Espresso	3
	Macchiato / Piccolo	4
	Latte / Cappuccino / Flat White/Long Black	4/5
	Mocha / Hot Chocolate	5
	Iced Coffee / Chocolate/ Mocha	5
	<b>Tea</b> Leaves Served Loose in Pot	5
	Peppermint	
	Special Breakfast – Assam Ceylon & Kenya	
	Shizouka Sencha – Summer Harvested Green Tea	
	Moscato Blanc – White Tea, Darjeeling	
	Earl Grey	
	<b>Home-made Merchants Iced Lemon Tea</b>	5.5
	<b>Organic Soft Drinks and Juices</b>	5
	from New Zealand	
	Lemonade, Natural Cola, Lemon Lime Bitters	
	Selection of Juices	
	<b>San Pellegrino and Acqua Panna</b>	6.5
	Sparkling or still water	
	\$4 (Small) \$6.50 (Large)	
	<b>Flying Brick Cider</b>	10
	Naturally brewed from real apples	
	No added sugar	
	Original / Pear / Draught (330ml)	
	<b>Beer</b>	
	San Miguel (320ml)	12
	Stella Artois (330ml)	12

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