

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

8 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)

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T: 6222 1162
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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**
Pairing: Semillon Sauvignon Blanc 15
- GF** **V** **ATM Salad** Avo, tomato, buffalo mozzarella,
Pairing: Dry Riesling 16
- GF** **Poached Chicken Salad**
Pairing: Chardonnay 15
-  **Parma Ham & Mozzarella Salad**
Pairing: Sparkling Chardonnay 16
-  **Grilled Prawns & Chorizo on Green Leaves**
Pairing: Pinot Noir 20


Toasted Sandwiches

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

-  **Cubano** Pulled pork, leg ham, melted cheese,
cornichons with French mustard 15
-  **Ham & Cheese**
Leg ham, melted cheese, cornichons with French mustard 12.5
- 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**
Served with fresh salad 14

 contains pork


GF gluten free **V** vegetarian  takes min. 15 mins


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

SALAD + SANDWICHES + PIES



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

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Nachos Meatballs with Corn Chips

Spicy tomato with beans & smashed avo
Pairing: Grenache

18

Garlic Prawns

Served with toast
Pairing: Chardonnay

18

Chilean Mussel steamed with wine

Served with toast
Pairing: Semillon

18



Bondi Beef Sliders (3)

Pairing: Cabernet Merlot

18



Pulled Pork Sliders (3)

Pairing: Pinot Noir

18

Seasonal Veg



Brussels sprouts with bacon + pine nuts

Pairing: Chardonnay/Pinot Noir

12



Beans with toasted almonds

Pairing: Chardonnay/ Pinot Noir

9



contains pork



gluten free













vegetarian


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

 gluten free

 takes min. 15 mins

 vegetarian

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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

GF Eton Mess	10
Mash up of berries, meringue, yoghurt & cream	
GF Home-made Crème Brulee	10
Tiramisu	10
Home-made Lemon Curd Tart	10
With vanilla ice cream	
Affogato	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
Tea 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	
Home-made Merchants Iced Lemon Tea	5.5
Organic Soft Drinks and Juices	5
from New Zealand	
Lemonade, Natural Cola, Lemon Lime Bitters	
Selection of Juices	
San Pellegrino and Acqua Panna	6.5
Sparkling or still water	
\$4 (Small) \$6.50 (Large)	
Flying Brick Cider	10
Naturally brewed from real apples	
No added sugar	
Original / Pear / Draught (330ml)	
Beer	
San Miguel (320ml)	10
Stella Artois (330ml)	12

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