

# VILLAGE WINE BAR

## MENU

### Snacks

Olives	7	Rock oysters, cucumber mignonette	4.50 per
Rosemary salted almonds	7	Baccala fritters, caper & dill aioli	12
Pickled octopus	11	Leek & Asiago arancini,	12
Gluten Free Bread	3	red pepper aioli	

### Starters

Smoked mackerel pate, crostini			17
Buffalo mozzarella, tomatoes, basil & walnut			19
Salumi plate, pickles (small/large)			23 / 33
Tuna crudo, preserved lemon & green olive			19
Beef carpaccio, anchoiade			19
Fig, prosciutto ,ricotta & walnuts			19

### Pasta

Spaghetti alle vongole, garlic & chilli			29
Spaghetti aglio e olio			20
Bucatini con le sarde, sardines, fennel, golden raisins & pine nuts			28
Penne Napolitana, basil, chilli & buffalo mozzarella			22
Orecchiette, pork & fennel sausage, broccolini, chilli, pangrattato			28
Ricotta gnocchi Genovese, pancetta			29
Zucchini, pea & mint risotto			26
Gluten free pasta available			3

### Mains

Veal cotoletta, fennel & caper slaw			36
Roasted kingfish, white beans “putanesca”			38
‘Tagliata’, rocket parmesan salad & caramelised onion puree			
Flank steak 250gm			33
Scotch fillet 350gm			45
Roasted Duck breast, witlof ,cauliflower, & blackberries			38

### Sides

Shoestring fries, aioli	9	Rosemary & garlic potatoes	10
Cos, radicchio, mint, shallot & parmesan	11	Green beans, lemon & hazelnuts	11

## DESSERTS

Tiramisu	14
Vanilla panna cotta, stone fruit & almond crumb	12
Bomboloni, strawberries & mascarpone ice cream	14
Chocolate and hazelnut 'baci' cannoli	10
Ice creams, peanut praline	13.50
Affogato espresso parfait & biscotti	10
with your choice of liqueur	19
Cheese with fennel crackers, bread & quince	
<b>Cropwell Stilton</b> cows milk blue, England	11
<b>Bay of fires cheddar</b> cows, Tasmania	13
<b>Brie Dongé</b> white mould cows deliciously creamy with a slightly chalky centre, France	12
<b>Millefoglie</b> semi hard cows milk known as the drunken cheese plunged in Passito wine resulting in a sweet finish, Italy	12
<b>Ocelli Testun di barolo</b> "drunken cheese" semi hard cows & sheep's milk, plunged for 10 days in Barolo grape must resulting in a floral wine like flavour to this mild cheese, Italy	11

## DESSERT WINES

		Glass	Bottle
2020 Elderton Golden Semillon, 375ml	Adelaide Hills, SA	14	45
2018 Saracco Moscato d'Asti, 375ml	Piedmont, Italy		42
2018 Braida Brachetto d'Acqui DOCG, 375ml	Piedmont, Italy		45
2019 Mount Horrocks Cordon Cut Riesling, 375ml	Clare Valley, SA		78
2015 Les Lions de Suduiraut, 375ml	Sauternes, France		85
2017 DeBortoli Noble One Botrytis, 375ml	NSW		75

## FORTIFIEDS

	13
Campbells Muscat	15
Campbells Topaque	15
Penfolds Grandfather Port	