

# VILLAGE WINE BAR

## MENU

### Snacks

Rock oysters, cucumber mignonette	4.50 per
House marinated olives	7
Rosemary salted almonds	7
Pickled octopus	13
Baccala fritters, caper & dill aioli	12
Porcini mushroom & Asiago arancini, truffle aioli	15
Gluten free bread	3

### Starters

Sliced ox tongue, salsa verde & rye focaccia	18
Chicken liver parfait, quince ketchup	19
Salumi plate, pickles (small/large)	23/33
Kingfish crudo, burnt lemon dressing, broad beans & spring onion	20
Beef carpaccio, anchoiade, fried capers	19
Ox heart tomatoes, buffalo mozzarella, basil, croutons & balsamic dressing	19

### Pasta

Spaghetti alle vongole, garlic & chilli	29
Spaghetti aglio e olio	20
Prawn & nduja calamarata, semi dried tomatoes & basil	34
Penne Napolitana, basil, chilli & buffalo mozzarella	23
Orecchiette, pork & fennel sausage, broccolini, chilli, pangrattato	29
Pan fried ricotta gnocchi with summer greens, pesto Genovese & pecorino	30
Asparagus, pea & mint risotto	29
Gluten free pasta available	3

### Mains

Veal cotoletta, fennel & caper slaw	38
Grilled swordfish with orange, fennel & fregola salad, salmoriglio dressing	39
‘Tagliata’, rocket parmesan salad & caramelised onion puree	
Flank steak 250gm	35
Scotch fillet 350gm	45
Roasted pork chop, salt baked apple, apricot mustard sauce & pickled cabbage	38

### Sides

Shoestring fries, aioli	9
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Rosemary & garlic potatoes	10
Cos, radicchio, mint, shallot & parmesan salad	12
Grilled asparagus with bottarga	12

## DESSERTS

Tiramisu	16
Orange crème caramel & biscotti	15
Bomboloni with lemon curd & passionfruit	16
Pistachio cannoli, praline	16
Ice creams, peanut praline	13.50
Affogato espresso parfait & biscotti	10
with your choice of liqueur	19
Cheese with fennel crackers, bread & quince	
<b>La Peral Blue</b> , cow's milk from Asturias in Northern Spain	12
<b>Marcel Petite Comte</b> , Gruyere made from cow's milk in the region of Jura	13
<b>Brillat Savarin</b> white mould cow's milk, deliciously creamy with a slightly chalky centre, France	13
<b>Millefoglie</b> semi hard cow's milk known as the drunken cheese plunged in Passito wine resulting in a sweet finish, Italy	12

## 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	
2018 Le Tertre Du Lys D'or	Sauternes, France	19	65
2017 DeBortoli Noble One Botrytis, 375ml	NSW	75	
2019 Mount Horrocks Cordon Cut Riesling, 375ml	Clare Valley, SA	78	
2015 Les Lions de Suduiraut, 375ml	Sauternes, France	85	

## FORTIFIEDS

Campbells Muscat	13
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Campbells Topaque

13

Penfolds Grandfather Port

15