

VILLAGE WINE BAR

MENU

SNACKS

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| 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

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| Fig, honeycomb, walnut & witlof | 19 |
| 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

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| 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 |
| Pea, broad bean & mint risotto | 29 |
| Gluten free pasta available | 3 |

MAINS

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| 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

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| Shoestring fries, aioli | 9 |
| Rosemary & garlic potatoes | 10 |
| Green beans & confit shallot | 11 |
| Cos, radicchio, mint, shallot & parmesan salad | 12 |

DESSERTS

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| Tiramisu | 16 |
| Orange crème caramel & biscotti | 15 |
| Bomboloni with lemon curd & passionfruit | 16 |
| Pistachio cannoli, praline | 16 |
| Ice creams, peanut praline | 15 |
| Affogato espresso parfait & biscotti | 10 |
| with your choice of liqueur | 19 |
| Cheese with fennel crackers, bread & quince | |
| Marcel Petite Compte , Gruyere made from cow's milk in the region of Jura | 13 |
| Brillat Savarin White mould cow's milk, deliciously creamy with a slightly chalky centre, France | 13 |
| Chevre ashed A soft, delicate, local goat's cheese made from fresh curd, dusted in ash, Australia | 14 |
| Cashel Blue Firm yet moist, slightly spicy, blue cheese made from cow's milk, Ireland | 15 |

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 | 85 | |
| 2019 Mount Horrocks Cordon Cut Riesling, 375ml | Clare Valley, SA | 78 | |
| 2015 Les Lions de Suduiraut, 375ml | Sauternes, France | 85 | |

FORTIFIEDS

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| Campbells Muscat | 13 |
| Campbells Topaque | 13 |
| Penfolds Grandfather Port | 15 |