

VILLAGE WINE BAR

MENU

Snacks

Rock oysters, cucumber mignonette	5 per
House marinated olives	7
Mixed nuts, smoked almonds, peanuts, cashews & rosemary salt	8
Pickled octopus	13
Baccala fritters, caper & dill aioli	12
Porcini mushroom & Asiago arancini, truffle aioli	15
Gluten free bread	3

Starters

Fig, honeycomb, walnut & witlof	19
Chicken liver parfait, quince ketchup	19
Salumi plate, pickles (small/large)	23/33
Salmon Crudo, horseradish creme, cucumber & potato crisps	21
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 pumpkin, balsamic onions, pepita & rocket pesto	30
Farro risotto cooked in red wine with grilled radicchio, roasted fennel & whipped goat's cheese	28
Gluten free pasta available	3

Mains

Beef 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 loin with grilled mushroom, cauliflower purée & salsa verde	37

Sides

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

DESSERTS

Tiramisu	16
Bomboloni with lemon curd & passionfruit	16
Pistachio cannoli, praline	16
Chocolate marquise with hazelnut, raspberries & crème fraiche	18
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
Saint Agur , Made from cow's milk with added cream, from an old monastery recipe as a creamy & softer alternative to Roquefort	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, 375ml	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

Campbells Muscat 13

Campbells Topaque 13

Penfolds Grandfather Port 15