

VILLAGE WINE BAR

MENU

Snacks

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

Starters

Roasted beetroot with caramelised yogurt, walnuts & balsamic lentil dressing	18
Chicken liver parfait, quince ketchup	19
Salumi plate, pickles (small/large)	24/34
Salmon Crudo, horseradish crème, cucumber & potato crisps	21
Beef carpaccio, anchoiade, fried capers	20
Buffalo mozzarella with caponata, pine nuts & rye focaccia	22
Sardines in saor, fried sardines, onions, pine nuts & golden raisins	19

Pasta

Spaghetti alle vongole, garlic & chilli	30
Spaghetti aglio e olio	20
Casarecce with lamb ragu and gremolata	31
Penne Napolitana, basil, chilli & buffalo mozzarella	23
Orecchiette, pork & fennel sausage, broccolini, chilli, pangrattato	31
Pan fried ricotta gnocchi with pumpkin, balsamic onions, pepita & rocket pesto	31
Farro risotto cooked in red wine with radicchio, roasted fennel & whipped goat's cheese	28
Gluten free pasta available	3

Mains

Beef cotoletta, fennel & caper slaw	39
Roasted Hapuka with braised cannellini beans, nduja & herb crumb	40
Roasted pork loin with grilled mushroom, cauliflower purée & salsa verde	37
'Tagliata', rocket & parmesan salad, caramelised onion puree	
Flank steak 250gm	36
Scotch fillet 350gm	46

Sides

Shoestring fries, aioli	9
Rosemary & garlic potatoes	10

Roasted Brussel sprouts with almonds & lardo	13
Cos, radicchio, mint, shallot & parmesan salad	14

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 Comte, 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