

# VILLAGE WINE BAR

## MENU

### SNACKS

Rock oysters, cucumber mignonette	5 per
House marinated olives	9
Mixed nuts, smoked almonds, peanuts, cashews & rosemary salt	8
Pickled octopus	15
Baccala fritters, caper & dill aioli	18
Pea, herb & taleggio Arancini, Roquette & lemon aioli	15
Gluten free bread	5

### STARTERS

Panzanella salad with burrata, tomatoes, cucumber, shallots, croutons & balsamic	24
Chicken liver parfait, quince ketchup	20
Salumi plate, pickles (small/large)	24/34
-With Cheese of your choice	
- Cropwell Bishop Stilton 14 - Comte Marcell Petite 15	
- San Pietro in cera d'api - L'artisan extravagant triple crème 15	
Tuna crudo with puttanesca dressing, olive, capers & shallot	24
Beef carpaccio, horseradish crème, cured egg yolk & fried shallots	22

### PASTA

Spaghetti alle vongole, garlic & chilli	32
Spaghetti aglio e olio	21
Penne Napolitana, basil, chilli & buffalo mozzarella	25
Orecchiette, pork & fennel sausage, broccolini, chilli, pangrattato	31
Pan fried ricotta gnocchi, cavolo nero pesto hazelnuts & bagna cauda (anchovy)	31
Asparagus, watercress & goats cheese risotto	29
Gluten free pasta available	4

### MAINS

Beef cotoletta, fennel & caper slaw, jus	43
Pan fried Flathead fillets, almond puree, marinated zucchini, golden raisins & herb salad	40
Pan roasted duck breast, mustard fruit dressing, roasted carrots, carrot puree	42
Chargrilled steak, caramelized onion croquette & smoked bone marrow salsa verde	
Rump cap steak 250gm	39
Scotch fillet 350gm	49

### SIDES

Shoestring fries, aioli	9
Rosemary & garlic potatoes	12
Green & butter beans, preserved lemon dressing, herbs & almonds (cold)	14
Leaf salad with pear, walnuts & pickled Shallots	14

## DESSERTS

Tiramisu	17
Bomboloni with chocolate custard & passion fruit	18
Orange cannoli with pistachio	14
Buttermilk panna cotta, raspberry sorbet, olive oil crumb & meringue shards	17
Ice creams, peanut praline	15
Affogato espresso parfait & biscotti	10
with your choice of liqueur	19
Cheese with fennel crackers, bread & quince	
<b>San Pietro</b> in cera d'api, firm cheese wrapped in beeswax, intense umami flavour while slightly sweet, cow's milk, Italy	16
<b>L'artisan</b> extravagant triple crème, mild, creamy paste. Australian cow's milk	15
<b>Comte Marcel Petite</b> , cow's milk semi hard from France. Intense, smooth & slightly nutty flavour	15
<b>Cropwell Bishop Stilton</b> , soft, sweet, savoury, mild blue cheese. Cow's milk from England	15

## DESSERT WINES

		Glass	Bottle
2003 Rossetti Vinsanto Del Chianti	Tuscany, Italy	19	75
2018 Saracco Moscato d'Asti, 375ml	Piedmont, Italy		42
2018 Braida Brachetto d'Acqui DOCG, 375ml	Piedmont, Italy		45
2022 Bass River Iced Sauvignon Blanc 375ml	Gippsland, VIC	18	65
2017 DeBortoli Noble One Botrytis, 375ml	NSW 85		
2019 Mount Horrocks Cordon Cut Riesling, 375ml	Clare Valley, SA		78
2019 Chateau La Caussade 375ml	Saint-Croix-Du-Mont, France	19	70

## FORTIFIEDS

Stanton & Killeen Classic Topaque	15
Stanton & Killeen Classic Muscat	15
Mr Pickwicks Tawny Port	15
Penfolds Grandfather	17