

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
Arancini with pumpkin & scamorza cheese, pumpkin seed pesto	16
Gluten free bread	5

STARTERS

Burrata cheese, salt baked beetroots, pickled butternut, raisin puree & pepitas	24
Chicken liver parfait, quince ketchup	20
Salumi plate, pickles (small/large)	24/34
-With Cheese of your choice	
- Berrys Creek Tarwin 16	- Moliternino pecorino 16
- San Pietro in cera d'api 16	- Saint angel triple cream 16
Swordfish crudo, salmoriglio, almond puree, chili flake & Sardinian flatbread	24
Beef carpaccio, tuna mayonnaise, capers, pickled shallot & bottarga	23

PASTA

Spaghetti alle vongole, garlic & chili	32
Spaghetti aglio e olio	22
Penne Napolitana, basil, chilli & buffalo mozzarella	25
Orecchiette, pork & fennel sausage, broccolini, chilli, pangrattato	31
Ricotta & potato gnocchi, eggplant ragu, basil & pistachio pesto	31
Carrot & burnt butter risotto, cavolo nero, sage & pecorino	30
Gluten free pasta available	4

MAINS

Beef cotoletta, fennel & caper slaw, jus	43
Pan seared sea bream, piccata sauce, celeriac puree, gremolata & fine herb salad	42
Double lamb loin chop, pan roasted with green sauce, cime di rapa & hazelnuts	42

Chargrilled steak with salsa verde, bone marrow crumb, soused onion salad & jus
 Scotch fillet 350gm 49 Eye fillet 220gm 56

SIDES

Shoestring fries, aioli	10
Rosemary & garlic potatoes	12
Sauteed winter greens, baby carrots, bagna cauda(garlic & anchovy) & almonds	14
Leaf salad with pear, walnuts & pickled Shallots	14

DESSERTS

Tiramisu	17
Bomboloni with chocolate custard & passion fruit	18
Cannoli filled with caramelized white chocolate ganache & roasted hazelnuts	16
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	
San Pietro in cera d'api, firm cheese wrapped in beeswax, intense umami flavour while slightly sweet, cow's milk Italy.	16
Delice de Bourgogne , soft ripened triple cream, cow's milk from Burgundy France	17
Moliternino pecorino semi hard cured, sheep's milk from Sardinia Italy	16
Berrys Creek Tarwin blue , creamy texture, rich blue veins. Cow's milk from Gippsland	16

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