

ESTD  1928

De BORTOLI

FAMILY WINEMAKERS

SAMPLE MENU (SUBJECT TO CHANGE)

WEEKEND MENU

2 COURSES \$60PP 3 COURSES \$75PP

TO SHARE

- Prosciutto di Parma (50gm), grissini **14**
- Baccala croquette (5 pieces), salsa salmoriglio **12**
- Marinated Mt Zero Olives **8**
- Duck liver parfait, brioche, cumquat gel, cornichons **12**

PRIMI

ANTIPASTO TASTING PLATE

Our selection of seasonal & savoury antipasti (for 2)

SALUMI MISTI

Selection of cured meats, parfait, gnoccho fritto (for 2)

GORGONZOLA PANNACOTTA

Roasted heirloom beetroots, candy walnuts, roquette

CARPACCIO

Beef carpaccio, gold beetroot, watercress, sauce gribiche

PRAWNS

King prawns in gremolata, grilled zucchini salad, aioli

TERRINE

Chicken and mushroom terrine, insalatina, crostini, salsa verde

PASTA

GNOCCHI CON RAGÚ DI MAIALE

Potato gnocchi, pork shoulder ragú, fennel, chilli and pecorino

RISOTTO

Confit duck leg risotto, truffle, mushroom and marjoram

FETTUCCINE

Wagyu beef short ribs, caramelised onion, parmigiano-reggiano

RAVIOLI

Butternut pumpkin ravioli, burnt butter, sage, meredith goats cheese

TAGLIOLINI

Squid ink tagliolini, spanner crab, kingfish, zucchini, chilli, garlic, bottarga

FOUR GENERATIONS OF WINEMAKING

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SECONDI

BARRAMUNDI

Barramundi, sicilian caponata, salsa verde, insalatina, lemon

SCOTCH FILLET

Scotch fillet, broccolini, potato gratin, glazed shallots, red wine sauce

PORK

Rolled pork belly, Mt zero lentils, broad bean and pea salad, jus

* TOMAHAWK - TO SHARE

1.3kg - 150 day aged grain fed scotch fillet, potato gratin, mushrooms, salsa verde, red wine sauce *(surcharge \$70)

CONTORNI

Chips, confit garlic and rosemary **8**

Grain salad, pickled cauliflower, pine nuts, currants, sherry vinegar **8**

Mixed leaves, herbs, mustard vinaigrette **8**

Broccoli, prosciutto pangrattato, champagne vinaigrette **8**

DOLCE

DESSERT TASTING PLATE

Selection of dessert, house made biscotti and gelati (for 2)

TIRAMISU

Mascarpone, savoiardi, coffee, Noble One, crostoli

CHOCOLATE SEMIFREDDO

Glazed chocolate semifreddo, candied pistachio, marshmallow, cumquat gel

PANNACOTTA

Yoghurt and vanilla pannacotta, berries, honeycomb, strawberry sorbet

AFFOGATO

Espresso, vanilla gelato, frangelico

GELATI AND SORBETTI

Seasonal selection of gelati & sorbetti, lingua di gatto

FORMAGGIO

A selection of cheeses, sourced & matured in our cheese room served with fresh fruit, fruit paste, candied walnuts and flat bread

ONE CHEESE 10 TWO CHEESES 19 THREE CHEESES 28 (50 GRAM PORTIONS)

**Menu is a sample only and subject to seasonal changes and variations*

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