

De BORTOLI

FAMILY WINEMAKERS

SAMPLE MENU (SUBJECT TO CHANGE)

TO SHARE

TASTING PLATE FOR TWO

Our selection of seasonal, savoury antipasti **26**

SALUMI MISTI

Selection of cured meats, parfait, gnoccho fritto **24**

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

GORGONZOLA PANNACOTTA

Roasted heirloom beetroots, candy walnuts, roquette **14**

CARPACCIO

Beef carpaccio, gold beetroot, watercress, sauce gribiche **15**

PRAWNS

King prawns in gremolata, grilled zucchini salad, aioli **17**

TERRINE

Chicken and mushroom terrine, insalatina, crostini, salsa verde **15**

PASTA

GNOCCHI CON RAGÚ DI MAIALE

Potato gnocchi, pork shoulder ragú, fennel, chilli and pecorino **28**

RISOTTO

Confit duck leg risotto, truffle, mushroom and marjoram **28**

FETTUCCINE

Wagyu beef short ribs, caramelised onion, parmigiano reggiano **28**

RAVIOLI

Butternut pumpkin ravioli, burnt butter, sage, meredith goats cheese **24**

TAGLIOLINI

Squid ink tagliolini, spanner crab, kingfish, zucchini, chilli, garlic, bottarga **28**

Public Holidays – 2 or 3 course menu only applies

FOUR GENERATIONS OF WINEMAKING

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debortoli.com.au

ESTD  1928

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SECONDI

BARRAMUNDI

Barramundi, sicilian caponata, salsa verde, insalatina, lemon **36**

SCOTCH FILLET

Scotch fillet, broccolini, potato gratin, glazed shallots, red wine sauce **40**

PORK

Rolled pork belly, Mt Zero lentils, broad bean and pea salad, jus **36**

TOMAHAWK - TO SHARE

1.3kg - 150 day aged grain fed beef scotch fillet, potato gratin, mushrooms, salsa verde, red wine sauce **150**

CONTORNI

Chips, confit garlic and rosemary **8**

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

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

Green beans, prosciutto pangrattato, champagne vinaigrette **8**

DOLCE

DESSERT TASTING PLATE FOR TWO

Selection of dessert, house made biscotti and gelati **24**

TIRAMISU

Mascarpone, savoiardi, coffee, Noble One, crostoli **15**

CHOCOLATE SEMIFREDDO

Glazed chocolate semifreddo, candied pistachio, marshmallow, cumquat gel **15**

PANNACOTTA

Yoghurt and vanilla pannacotta, berries, honeycomb, strawberry sorbet **15**

AFFOGATO

Espresso, vanilla gelato, frangelico **12**

GELATI AND SORBETTI

Seasonal selection of gelati & sorbetti, lingua di gatto **10**

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)

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