

ESTD  1928

# De BORTOLI

FAMILY WINEMAKERS

**Bellini**  
De Bortoli Prosecco  
peach puree  
**\$16**

SAMPLE MENU (SUBJECT TO CHANGE)

## TO SHARE

### ANTIPASTO TASTING PLATE

Our selection of seasonal & savoury antipasti (for 2) **26**

### SALUMI MISTI

Selection of cured meats, parfait, gnoccho fritto (for 2) **24**

Prosciutto di Parma (50gm), grissini **14**

Smoked hamhock croquesttes, horseradish aioli **12**

Duck liver parfait, brioche, cumquat gel, cornichons **12**

## PRIMI

### BURRATA

Roquette, semi dried tomatoes, grilled focaccia, aged balsamic **15**

### CARPACCIO

Beef carpaccio, radish, insalata, aglio e olio dressing **15**

### TERRINE

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

### GRILLED OCTOPUS

Grilled octopus, roasted capsicum puree, toasted almonds **20**

## PASTA

### GNOCCHI CON RAGÚ DI MAIALE

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

### RISOTTO

Pumpkin risotto, amaretti, meredith goats cheese **24**

### RIGATONI

Milawa duck and mushroom ragu, sherry vinegar, parmigiano-reggiano **28**

### CAPELLINI

Roquette and dill pesto, king prawns, cobia, zucchini, chilli, garlic, bottarga **28**

### RAVIOLI

Ricotta and herb ravioli, napoli, basil, Mt Zero olive oil **26**

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

FOUR GENERATIONS OF WINEMAKING

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debortoli.com.au

# De BORTOLI

FAMILY WINEMAKERS

## SAMPLE MENU (SUBJECT TO CHANGE)

**SECONDI**

## SEASONAL FISH

Seasonal fish, chat potatoes, asparagus, bagna cauda, lemon **36**

## SCOTCH FILLET

Tasmanian scotch fillet, broccolini, semolina gnocchi, dutch carrots, red wine sauce **40**

## LAMB

Braised Lamb shoulder, fregola, cauliflower, confit tomatoes, pea and mint **38**

## \* TOMAHAWK - TO SHARE

1.3kg - 150 day aged grain fed scotch fillet, semolina gnocchi, 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**Broccoli, prosciutto pangrattato, champagne vinaigrette **8****DOLCE**

## DESSERT TASTING PLATE

Selection of dessert, house made biscotti and gelati (for 2) **24**

## TIRAMISU

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

## CHOCOLATE SEMIFREDDO

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

## PANNACOTTA

Lime pannacotta, shortbread, rhubarb, caramelised white chocolate ganache **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 &amp; 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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