

ESTD  1928

De BORTOLI

FAMILY WINEMAKERS

Bellini
De Bortoli Prosecco
peach puree
\$16

SAMPLE MENU (SUBJECT TO CHANGE)

2 COURSE \$60PP

3 COURSE \$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)

BURRATA

Roquette, semi dried tomatoes, grilled focaccia, aged balsamic

CARPACCIO

Beef carpaccio, radish, insalata, aglio e olio dressing

GRILLED OCTOPUS

Grilled octopus, roasted capsicum puree, toasted almonds

TERRINE

Chicken and mushroom terrine, insalatina, crostini, salsa verde

PASTA & SECONDI

GNOCCHI CON RAGÚ DI MAIALE

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

RISOTTO

Pumpkin risotto, amaretti, meredith goats cheese

RIGATONI

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

RAVIOLI

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

CAPELLINI

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

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

FOUR GENERATIONS OF WINEMAKING

....

debortoli.com.au

ESTD  1928

De BORTOLI

FAMILY WINEMAKERS

SAMPLE MENU (SUBJECT TO CHANGE)

SEASONAL FISH

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

SCOTCH FILLET

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

LAMB

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

* TOMAHAWK - TO SHARE

1.3kg - 150 day aged grain fed scotch fillet, semolina gnocchi, 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

Lime pannacotta, shortbread, rhubarb, caramelised white chocolate ganache

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*

FOUR GENERATIONS OF WINEMAKING

....

debortoli.com.au