

ESTD  1928

# De BORTOLI

FAMILY WINEMAKERS

SAMPLE MENU (SUBJECT TO CHANGE)

## FATHER'S DAY LUNCH

SUNDAY 2ND SEPTEMBER 2018

3 COURSES \$80PP

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

TASTING PLATE (FOR 2)

Our selection of seasonal, savoury antipasti

SALUMI MISTI (FOR 2)

Selection of cured meats, parfait, gnoccho fritto

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

### PASTA

GNOCCHI CON RAGÚ DI MAIALE

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

TAGLIOLINI

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

RAVIOLI

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

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

## 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

### 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

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