

ESTD  1928

De BORTOLI

FAMILY WINEMAKERS

Bellini
De Bortoli Prosecco
peach puree
\$16

SAMPLE MENU (SUBJECT TO CHANGE)

TO SHARE

TASTING PLATE FOR TWO

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

SALUMI MISTI FOR TWO

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

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

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

vinoque nebbiolo rosé 2018 **12**

PRIMI

ZUCCA

Herb roasted pumpkin, roquette, stracciatella di bufala, pumpkin seeds **15**

PESCE STAGIONATO

Estate Chardonnay cured kingfish, macerated grape, roast hazelnut **15**

TERRINE

Duck and pistachio terrine, witlof, whole grain mustard, crostini **15**

QUAGLIA

Grilled quail, quinoa salad, glazed fig, cauliflower, pine nuts **20**

de bortoli estate vineyard pinot noir 2017 **12**

PASTA

GNOCCHI CON RAGÚ DI MAIALE

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

vinoque novo tinto 2018 **12**

RISOTTO

Wild mushroom risotto, truffle, oregano, taleggio **26**

RIGATONE AL FORNO

Rigatone bake, napoli, eggplant, kalamata olive, basil, buffalo mozzarella **26**

SPAGHETTI AL NERO

Squid ink spaghetti, crab, cobia, smoked caviar, zucchini, chilli, garlic **28**

TORTELLINI

Wagyu beef, winter vegetables, chestnuts **28**

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

FOUR GENERATIONS OF WINEMAKING

....

debortoli.com.au

De BORTOLI

FAMILY WINEMAKERS

SAMPLE MENU (SUBJECT TO CHANGE)

SECONDI

BARRAMUNDI

Humpty Doo barramundi, roast potatoes, clams, samphire, leek, fennel, lemon **36**
yarra valley A5 chardonnay 2017 **14**

GUANCIA DI MANZO

Braised beef cheek, sage polenta, celeriac, broccolini, jus **36**

AGNELLO

Lamb rump, fregola sarda al sugo, eggplant, cavolo nero, jus **36**

COSTATA DI MANZO - TO SHARE

800g - 28 day aged grain fed ribeye, quinoa salad, polenta chips, mushrooms,
 wholegrain mustard, red wine sauce **130**

CONTORNI

Chips, confit garlic and rosemary **8**

Italian slaw, garden cabbage, carrot, pickled onion, pine nuts **8**

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

Cauliflower, 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, coffee ice cream **15**

CROSTATA DI FRUTTA

Autumn fruit tart, cinnamon ice cream **15**

PANNACOTTA

Honey pannacotta, white chocolate, rhubarb, lemon balm **15**

de bortoli noble one botrytis semillon **14**

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)

Public Holidays – 2 or 3 course menu only applies

Chef - Ben Levene

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

FOUR GENERATIONS OF WINEMAKING

....