

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

TASTING PLATE FOR TWO

Our selection of seasonal, savoury antipasti

SALUMI MISTI FOR TWO

Selection of cured meats, parfait, gnoccho fritto

Prosciutto di Parma (50gm), grissini

Duck liver parfait, brioche, cumquat gel

vinoque nebbiolo rosé 2018

PRIMI

ZUCCA

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

PESCE STAGIONATO

Estate Chardonnay cured kingfish, macerated grape, roast hazelnut

TERRINE

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

QUAGLIA

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

de bortoli estate vineyard pinot noir 2017

PASTA

GNOCCHI CON RAGÚ DI MAIALE

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

vinoque novo tinto 2018

RISOTTO

Wild mushroom risotto, truffle, oregano, taleggio

RIGATONE AL FORNO

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

SPAGHETTI AL NERO

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

TORTELLINI

Wagyu beef, winter vegetables, chestnuts

**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
yarra valley A5 chardonnay 2017

GUANCIA DI MANZO

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

AGNELLO

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

COSTATA DI MANZO - TO SHARE

800g - 28 day aged grain fed ribeye, quinoa salad, polenta chips, mushrooms,
wholegrain mustard, red wine sauce **\$70 Surcharge**

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

TIRAMISU

Mascarpone, savoiardi, coffee, Noble One, coffee ice cream

CROSTATA DI FRUTTA

Autumn fruit tart, cinnamon ice cream

PANNACOTTA

Honey pannacotta, white chocolate, rhubarb, lemon balm
de bortoli noble one botrytis semillon

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

TWO CHEESES

THREE CHEESES

(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

....