

De BORTOLI

FAMILY WINEMAKERS

SAMPLE MENU (SUBJECT TO CHANGE)

TO SHARE

- Baccala croquettes with salsa salmoriglio 10
Prosciutto di San Daniele (50g), grissini 14
Duck liver parfait, brioche, cumquat gel, cornichons 12

PRIMI

TASTING PLATE FOR TWO

- Our selection of seasonal, savoury antipasti 26

SALUMI MISTI FOR TWO

- Selection of cured meats, parfait, gnoccho fritto 26

HOT SMOKED SALMON

- Hickory smoked salmon, pickled vegetables, horseradish, dill 15

TERRINE

- Venison and pistachio terrine, witlof insalata, quince compote, crostini 15

BURRATA

- Grilled focaccia, salsa salmoriglio, aged balsamic vinegar 18

QUAGLIA

- Milawa quail, spring salad, pickled mushroom 18

PASTA

GNOCCHI CON RAGÚ DI AGNELLO

- Potato gnocchi, spiced lamb shoulder ragú, cherry tomato, whipped ricotta 28

RISOTTO MILANESE

- Saffron risotto, pine nut gremolata, parmigiano reggiano 26

CANNELLONI

- Buttermilk ricotta and spinach cannelloni, napoli, grana padano 26

SPAGHETTI ALLE VONGOLE

- Nettle spaghetti, diamond shell clams, Yarra Valley caviar, chilli, garlic, bottarga 28

RAVIOLI

- Beetroot ravioli, goats cheese, candied walnuts 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**

SEASONAL FISH

Seasonal fish, asparagus, sugar snap peas, summer squash, butter lemon sauce **38**

PETTO D'ANATRA

Almond crusted Milawa duck breast, apricot, braised witlof, jus **38**

WHOLE MARKET FISH – FOR TWO

Baby Snapper, summer squash, rainbow chard, asparagus,
butter lemon sauce **60**

CROWN OF CHICKEN – FOR TWO

Milawa chicken, caramelised onions, honey carrots, spring greens **60**

COSTA DI MANZO – FOR TWO

500g - 28 day aged grain fed ribeye, spring salad, polenta chips, green beans,
salsa salmoriglio, red wine sauce **90****CONTORNI**Chips, confit garlic and rosemary **8**Italian slaw, garden cabbage, carrot, pickled onion, pine nuts **8**Mixed leaves, herbs, mustard vinaigrette **8**Green beans, prosciutto pangrattato **12****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**

LEMON TART

Lemon tart, white chocolate, crème chantilly, candy orange **15**TRIO OF CANNOLI **15**

Traditional ricotta and lemon

Chocolate and pistachio

Black Noble

AFFOGATO

Espresso, vanilla gelato, frangelico **12**

GELATI AND SORBETTI

Seasonal selection of gelati & sorbetti, lingua di gatto **10****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)

FORMAGGIO

A selection of cheeses, served with fresh fruit, fruit paste, candied walnuts and flat bread

ONE CHEESE 10 TWO CHEESES 19 THREE CHEESES 28

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

••••

debortoli.com.au