

ESTD  1928

De BORTOLI

FAMILY WINEMAKERS

SAMPLE MENU (SUBJECT TO CHANGE)

2 COURSE \$60PP

3 COURSE \$75PP

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

SALUMI MISTI FOR TWO

Selection of cured meats, parfait, gnoccho fritto

HOT SMOKED SALMON

Hickory smoked salmon, pickled vegetables, horseradish, dill

TERRINE

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

BURRATA

Grilled focaccia, salsa salmoriglio, aged balsamic vinegar

QUAGLIA

Milawa quail, spring salad, pickled mushroom

PASTA

GNOCCHI CON RAGÚ DI AGNELLO

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

RISOTTO MILANESE

Saffron risotto, pine nut gremolata, parmigiano reggiano

CANNELLONI

Buttermilk ricotta and spinach cannelloni, napoli, grana padano

SPAGHETTI ALLE VONGOLE

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

RAVIOLI

Beetroot ravioli, goats cheese, candied walnuts

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

FOUR GENERATIONS OF WINEMAKING

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SECONDI

SEASONAL FISH

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

PETTO D'ANATRA

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

WHOLE MARKET FISH – FOR TWO

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

CROWN OF CHICKEN – FOR TWO

Milawa chicken, caramelised onions, honey carrots, spring greens

COSTA DI MANZO – FOR TWO

500g - 28 day aged grain fed ribeye, spring salad, polenta chips, green beans,
salsa salmoriglio, red wine sauce **\$30 Surcharge**

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

TIRAMISU

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

LEMON TART

Lemon tart, white chocolate, crème chantilly, candy orange

TRIO OF CANNOLI

Traditional ricotta and lemon

Chocolate and pistachio

Black Noble

AFFOGATO

Espresso, vanilla gelato, frangelico

GELATI AND SORBETTI

Seasonal selection of gelati & sorbetti, lingua di gatto

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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

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