LOCALE
by De Bortoli Yarra Valley

ESTD 1928
De BORTOLI
FAMILY WINEMAKERS

To Share

Oysters (gf,a) 6 each

Marinated olives (veg,v,gf) 10

Sicilian anchovies in olive oil, focaccia (gfo,i) 10

Charcuterie, cured meat, terrine, pickles, marinated olives, gnocco fritto (gfo) 55

Seafood selection, carpaccio, smoked, crudo, cured & marinated fish, pickles, fennel lavosh (gfo,m) 60

Entree / Antipasti

Half shell victorian mussels gratin, garlic and fresh herbs flavoured bread crumbs (a) 22

Quail porchetta, truffled potato wrapped with san daniele prosciutto, polenta foam, lentils (gf) 29

Raclette fondue croquettes, pumpkin veloute, chilli oil (veg) 22

Buffalo mozzarella and basil pesto filled gnocco fritto, prosciutto toscano 25

Primi

Linguine with blue swimmer crab, lobster bisque, parsley and garlic flavoured bread crumbs (gfo,a) 46
Recommended with Vinoque Riesling 2024

Ravioli filled with eggplant and provolone, tomato coulis, stracchino fondue, basil oil (veg) 42
Recommended with Vinoque pinot meunier & pinot noir 2024

Tagliatelle, wild boar ragu, ricotta salata (gfo) 44
Recommended with PHI Gamay noir 2024

Carnaroli risotto with saffron, lardo di colonnata, pan seared shark bay scallops (gf,a) 46
Recommended with Vinoque pinot blanc 2024

Mains / Secondi

Crispy skin Mt Cook salmon fillet, almond and butter tossed broccolini, potato and paprika foam, salmon caviar (gf,m) 50
Recommended with PHI chardonnay 2022

"Pollo alla diavola", pan fried sweet potato, mushrooms, chilli oil 48
Recommended with PHI pinot noir 2024

Rabbit, turkey and black olive porchetta, capsicum, pomme dauphine 50
Recommended with Lusatia Pinot Noir 2019

Sides / Contorni

Garden salad (veg,v,gf) 9

Crispy potatoes (veg,vo,gfo) 10

Seasonal vegetables (veg,vo,gfo) 12

THE ITALIAN TABLE
SHARING MENU ITALIAN STYLE!
Dishes that are designed to share

Adults $75pp
Children under 10 $35
(One main + juice + dessert from children's menu)

*Minimum 2 people
Whole table must participate

*Vegetarian & gluten-free dietary substitutions are available

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Desserts / Dolce

Tiramisu, mascarpone, savoiardi, noble one (veg) 18

Chocolate mousse,maraschino cherries, mostaccioli crumble (gfo) 16

Cannolo siciliano, ricotta, coca nibs, pistachio icecream (veg,gfo) 16

Torched pineapple, citrus soil, coconut sorbet, avocado and cucumber gel (gf,veg,v) 16

Cheese board, fruit paste, nuts, fresh pear, lavosh (40g/80g/120g) (veg,gfo) 15/25/35

Dessert & Fortified Wine / Vini Da Dessert

De Bortoli Noble One Botrytis 2021 15
Award winning, candied citrus fruit, honey drenched apricots

De Bortoli Noble One Botrytis 2018 18
Rich, nectarines, peaches, mandarin zest, drizzled with a little spiced honey and vanilla scents

De Bortoli Noble One Botrytis 1990 40
Peach, apricot and marmalade flavours. Beautifully structured, complex award winning dessert wine

De Bortoli Black Noble 17
Riverina, luscious, concentrated

Black Noble Float 20
De Bortoli Black Noble, Housemade Vanilla Ice Cream, Cinnamon Powder

veg - vegetarian | v - vegan | vo - vegan option available | gf - gluten free | gfo - gluten free option available
a - australian seafood | i - imported seafood | m - mixed origin seafood