

ESTD  1928

De BORTOLI

FAMILY WINEMAKERS

**LA BOHÈME
MOJITO**

La Bohème cuvée,
Bacardi white rum,
Fresh mint & lime

\$18

Mother's Day 2018 Sample Menu

TO SHARE

Tasting plate for two

Our selection of seasonal, savoury antipasti **26** Baccala croquette (5 pieces), salsa salmoriglio **12**
Prosciutto di Parma (50gm), grissini **14** Sher Wagyu bresaola (40gm), grissini **16**
Jamon Trevelez (50gm), grissini **15** Duck liver parfait, brioche, cumquat gel, cornichons **10**

De Bortoli La Bohème cuvée 10/40

PRIMI

CARPACCIO

Cured venison carpaccio, gold beetroot, horseradish cream, watercress

TERRINE

Duck and pistachio terrine, insalatina, crostini, seeded mustard

PRAWNS

King prawns in gremolata, grilled and pickled zucchini salad, aioli

GNOCCHI CON RAGÚ DI MAIALE

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

RISOTTO

Green pea and zucchini risotto, mizuna, provolone, Mt zero evoo

SECONDI

DUCK

Milawa free range duck breast, confit leg, grain salad, golden beetroot, herb yoghurt

BARRAMUNDI

Barramundi, sicilian caponata, salsa verde, insalatina, lemon

PORK

Rolled pork belly, Mt zero lentils, broad bean and pea salad, jus

FETTUCCINE

Wagyu beef cheek fettuccine, caramelised onion, parmigiano reggiano

TAGLIOLINI

Squid ink tagliolini, spanner crab, Cobia, zucchini, chilli, bottarga

CHEF – ADAM MEAD

Our menu is subject to seasonal change without notice
Public holidays 15% surcharge will be applied to the final bill

FOUR GENERATIONS OF WINEMAKING

....

debortoli.com.au

De BORTOLI

FAMILY WINEMAKERS

Mother's Day 2018 Sample Menu

CONTORNI

Chips, confit garlic and rosemary	8
Grain salad, pickled cauliflower, pine nuts, currants, sherry vinegar	8
Mixed leaves, herbs, mustard vinaigrette	7
Green beans, prosciutto pangrattato, champagne vinaigrette	8

DOLCE

CHOCOLATE TART 2.0

58% chocolate tart, smoked chocolate mousse, mascarpone sorbet, thyme praline, orange gel

ZUCCOTTO

Glazed nougat semifreddo, rhubarb gel, almond praline

PANNACOTTA

Yoghurt and vanilla pannacotta, berries, honeycomb, strawberry sorbet

AFFOGATO

Espresso, vanilla gelato, frangelico

GELATI AND SORBETTI

Seasonal selection of gelati & sorbetti, lingua di gatto

FORMAGGIO

A selection of cheeses, sourced and 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)	

CHEF – ADAM MEAD

Our menu is subject to seasonal change without notice
Public holidays 15% surcharge will be applied to the final bill

FOUR GENERATIONS OF WINEMAKING

....

debortoli.com.au

ESTD  1928

De BORTOLI

FAMILY WINEMAKERS

CHILDREN'S MENU

MAIN

Beef lasagne

Pasta with napoli sauce

Chicken schnitzel burger

Crumbed fish with aioli

DESSERT

2 scoops of home made ice cream

Doughnuts with caramel sauce

Our menu is subject to seasonal change without notice

CHEF – ADAM MEAD

Public holidays 15% surcharge will be applied to the final bill

FOUR GENERATIONS OF WINEMAKING

....

debortoli.com.au