

MILLE VINI

MENU

marinated olives – 9

cheese – 37

occelli testun al barolo | gorgonzola dolce DOP | adelaide hills triple cream brie
blueberry preserve, nuts, seasonal condiments, pane carasau

sydney rock oyster, mignonette
natural – 6.5 ea / sturgeon caviar – 12 ea

ossetra prestige caviar, blinis, creme fraiche and chives – 14

focaccia, tradizionale aged modena balsamic, alto olio – 4
+ mentaiko & pepperberry butter – 6

arancini, pea and mushroom, romesco, aioli, grana padano – 6 ea

battered zucchini flower, truffle pecorino foam, blossom honey, lemon zest – 10 ea

olasagasti anchovy crostino, cream cheese, chive, tomato – 10 ea

2GR mbs 9+ wagyu bresaola brioche, basil pesto, grana padano – 15 ea

24-month san danielle prosciutto e melone – 26

+ burrata – 14

baby octopus, nduja-sundried tomato, giardiniera, golden crisp potatoes, watercress – 33

burrata, cherry heirloom tomato, kalamata olive, aged balsamic vinaigrette, alto olio – 29

hiramasa kingfish crudo, citrus emulsion, lemon vinaigrette, qukes, dutch carrot, grape, tobiko – 31

pumpkin & leek tonnarelli, stracciatella, crisp mushroom, herb oil – 36

lamb ragù gnocchi, burnt butter vodka, pecorino romano, macadamia – 41

tasmanian smoked salmon tonnarelli, cream and dill, grana padano, tobiko – 49

westholme wagyu rump cap 300g MBS 6-7, red wine jus – 68

garlic parmesan potato pavé, burnt butter purée, pickled onion, lemon butter, nduja and herb oil – 12

broccolini, grana padano, calabrese chili and garlic, aged balsamic glaze, alto olio – 14

fig & marinated goat's cheese salad, caramelized apple balsamic, spinach, wild arugula, radicchio, candied walnut – 18

we cater dietary requirements and alternatives on request and may incur additional cost

cf, vegan, vego and nut allergy

we can not guarantee or be held responsible for traces of allergens

all cards incur a merchant fee

10% service fee applies for group of 6+ 10%

surcharge applies on public holidays & sundays which negates the large group service fee