

MILLE VINI

MILLE VINI'S GROOVE

set menu 99PP

Wine pairing: 65 PP

san daniele prosciutto 24 months e melone

focaccia, tradizionale aged modena balsamic, alto olio

burrata, cherry heirloom tomato, kalamata olives, aged balsamic vinaigrette, alto olio

*wine pairing: 2019 pieve vecchia - bianco veronese IGT, Veneto - ITA
(vegan, natural)*

olasagasti anchovy crostino, cream cheese, chive, tomato

battered zucchini flower, truffle pecorino foam, blossom honey, lemon zest

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

wine pairing: 2022 inkwell viognier, McLaren Vale, SA (vegan, natural)

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

gnocchi, lamb ragù, vodka, pecorino romano, macadamia

2020 ca di bruno, langhe nebbiolo AOC - Piemonte, ITA (organic, vegan)

MV's tiramisu, savoiardi, zabaione, marsala wine, cocoa powder, almond crumble,
white chocolate, sea salt caramel

wine pairing: 2015 hekate, terre siciliane IGP, ITA

we cater dietary requirements and alternatives on request and may incur additional cost
df, gf, vegan, vego and nut allergy

we cannot 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