

MILLE VINI

MENU

marinated olives - 9

cheese - 32

occelli testun al barolo | gorgonzola dolce DOP | la stella double cream brie
blueberry preserve, condiments, pane carasau

sydney rock oyster

natural - 6 ea / lumpfish caviar - 7.5 ea

focaccia, aged balsamic, coratina olio - 4 ea
+ bottarga butter - 4

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

consorcio anchovy brioche, basil verde - 12 ea

wagyu bresaola brioche, basil verde, grana padano - 15 ea

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

24-month san daniele prosciutto e melone - 26

+ burrata - 12

octopus, nduja-sundried tomato, pickled onion, fried gnocchi, baby basil - 32

burrata, cherry heirloom tomato, kalamata olive, aged balsamic vinaigrette, coratina olio - 28

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

pumpkin & leek tonnarelli, stracciatella, crispy swiss mushrooms, herb oil - 34

gnocchi, lamb ragù, burnt butter vodka, pecorino romano, macadamia - 39

westholme wagyu rump cap 300g MBS 6+, red wine jus - 62

garlic parmesan potato pavé, burnt butter purée, pickled onion, lemon butter, nduja and herb oil - 14

watermelon salad, baby arugula, berry vinaigrette, feta, roasted walnut - 16

we cater for vegans

allergy + dietary alternatives available on request gf - df - vegan - 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 groups of 6+, 10% surcharge applies on public holidays & sundays which negates the large group service fee