

MILLE VINI

MENU

marinated olives - 9

cheese - 37

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

sydney rock oyster, mignonette
natural - 6 ea / lumpfish caviar - 7.5 ea

blinis, cultured sour cream and chives, premium sturia caviar beluga - 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 daniele prosciutto e melone - 26
+ burrata - 14

baby octopus, nduja-sundried tomato, pickled onion, fried gnocchi, baby basil - 33

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

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

pumpkin & leek tonnarelli, stracciatella, crispy swiss mushrooms, herb oil - 36

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

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

2GR wagyu rump cap 300g MBS 8+, red wine jus - 82

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

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

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