

MILLE VINI

MILLE VINI'S GROOVE

set menu 99PP

Wine pairing: 69 PP

meat platter

18-month san daniele prosciutto | traditional mortadella | italian salami
seasonal vegetables

homemade rosemary & maldon sea salt focaccia, caramelized aged balsamic,
extra virgin olive oil

ox heart heirloom tomato carpaccio, grana padano, herb vinaigrette, chives
2020 pieve vecchia, garganega, bianco veronese IGT - Veneto, ITA (organic, vegan)

red pepper & currant agrodolce, stracciatella, lavosh

battered fioretto, saffron & lemon foam, blossom honey, chili threads
baby octopus, nduja-sundried tomato, giardiniera, fried gnocchi, watercress

2021 trastella vermentino, toscana IGT - Tuscany, ITA

mixed mushroom & truffle cream sauce, potato gnocchi, white truffle oil
2020 ca di bruno langhe nebbiolo DOC - Piemonte, ITA (organic, vegan)

24 hour simmered australian pulled beef cheek, sedanini, raclette

2021 passo del cardinale primitivo di manduria DOC - Puglia, ITA

mv's tiramisu spoon, espresso, savoiardi, marsala wine, cocoa powder,
almond & white chocolate crumble, sea salt caramel

2018 hekate-zibbibo, terre siciliane IGP - Sicily, 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

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