

# MILLE VINI

## MENU

crostini stracciatella - 9 / each

choice of

24 months prosciutto / anchovies cetara / eggplant caprese

battered zucchini flower, truffle pecorino, blossom honey - 10 / each

freshly shucked oysters

natural - 4 / each / avruga caviar - 6 / each

bread, extra virgin oilalá - 7

radicchio & persimmon salad, willowbrae curd, chestnut vinaigrette - 24

fish tartare, cucumber, finger lime, salmon roe - 27

beef carpaccio, funghetti, horseradish, parmigiano reggiano - 27

antipasto - burrata, artisan coppa, peppers agrodolce - 28

caserecce nduja, tiger prawns, fresh tomato - 31

ravioli - wild mushroom, taleggio, truffle oil - 31

"al vino" braised of the day, kohlrabi gremolata - 36

allergy + dietary alternatives available on request gf - df - vegan - nut allergy

all cards incur a merchant fee

10% surcharge applies on public holidays

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## DESSERT MENU

affogato - pistachio ice cream, espresso - 11  
*make it corretto with frangelico or amaretto - 19*

lemon sorbet - 8

white chocolate tiramisu, amaro, macadamia - 15

cheese, condiments, pane carasau  
single - 14      three - 38

## MILLE VINI NIGHT CAP

hazelnut espresso martini - 24  
vodka - spresso flor de cana - frangelico - bailey's - coffee - walnut bitters

raspberry amaretto sour - 24  
amaretto - chambord - lemon - whites

whisky and digestives available

espresso and long black available