

MILLE VINI

MENU

house spice nut mix, smoked salt - 6 ciro velleca olives - 9

sydney rock oyster, fingerlime mignonette - 6 each

schacciata, cacio e pepe butter - 7

toasted brioche, cetara anchovy, basil verde - 9 each

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

cured meat plate

you choice, served with crostini & giardiniera

24 months prosciutto san daniele - 12

felino salami - 12

wagyu bresaola - 16

chicken and pork terrine, pistachio, giardiniera - 16

wagyu bresaola, double cream brie toasted panini - 16

heirloom cherry tomatoes, bufala di mozzarella, basil, modena aged balsamic - 24

scallop crudo, mandarin vinaigrette, sesame, nori cracker - 28

burrata, zucchini, pine nut, currant agrodolce - 26

saffron risotto, blue swimmer crab, chilli, mascarpone, roe - 42

potato gnocchi, mushroom trifolati, green garlic, parmigiano - 35

cavatelli, pork and fennel ragù, green olive, pecorino toscano - 37

organic chicken confit, kipfler potato, pancetta, kale, sprouts, red wine jus - 35

wild arugula salad, pomegranate, parmesan, honey balsamic vinaigrette - 14

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