

MILLE VINI

MENU

house made roasted mixed nuts - 9 marinated olives - 9

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

focaccia, aged balsamic, coratina olio - 5 ea
+ bottarga butter - 4

arancini, pea and mushroom, romesco, aioli, parmesan - 6 ea

consorcio anchovy brioche, basil verde - 12 ea

wagyu bresaola brioche, basil verde, parmesan - 15 ea

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

30-month prosciutto di parma riserva DOP e melone - 26
+ burrata - 12

octopus, nduja, sundried tomato, charred pickled onion, fried gnocchi - 32

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

market fish crudo, lemon lime vinaigrette, finger lime, nori dust - 31

bucatini, zucchini and spinach puree, grana padano, wild garlic butter, black olive - 34

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

king prawns, wasabi lemon butter, lumpfish caviar, chilli threads - 46

westholme wagyu rump cap 300g MBS 6+ - 65
roasted garlic parmesan potatoes, red wine jus, burnt onion sauce

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