

MILLE VINI

MENU

sydney rock oyster, tobiko, mignonette – 7 ea

bar trio – 24

marinated mixed olives | cucumber insalata, stracciatella, chili | giardiniera

three cheese platter – 42

occelli testun di barolo | gorgonzola dolce | truffle cream brie
seasonal condiments, nuts, pane carasau

cured meat platter – 56

18-month san daniele prosciutto | squid ink & truffle salami | italian salami | mortadella | giardiniera

homemade rosemary & maldon sea salt focaccia, caramelized aged balsamic, extra virgin olive oil – 6 ea

+ *whipped taggiasca olive butter* – 6

mini arancini, pea & mushroom, romesco, aioli, grana padano – 6 ea

battered zucchini flower, whipped goat's cheese, lemon vinaigrette, blossom honey – 10 ea

red pepper & currant agrodolce crostino, stracciatella – 11 ea

2GR mbs 9+ wagyu bresaola brioche, basil & capsicum pesto, grana padano – 15 ea

hokkaido scallop crudo, mango vinaigrette, tobiko, fingerlime, apple, chives, citrus zest – 34

ox heart heirloom tomato carpaccio, grana padano, herb vinaigrette, chives, pane carasau – 29

burrata, zucchini, lemon vinaigrette, shallot & herb-infused olive oil, roasted pistachio – 32

24 hour simmered australian pulled beef cheek all'arrabbiata, sedanini – 46

finished tableside with melted heidi farm raclette cheese and vodka

black truffle & mixed mushroom cream sauce, potato gnocchi, truffle oil – 48

+ *italian white summer truffles 1g* – 12

vongole alle fettucine, vino bianco, peperoncino, bottarga, herb pangrattato – 54

union station frenched lamb cutlet, potato fondant, rosemary & red wine jus, butter sauce, mint salsa verde – 62

pan seared broccolini, calabrese chili & garlic, grated grana padano – 16

summer caesar salad, cos hearts, pomegranate, grana padano, crisp prosciutto, pangrattato – 24

special steak of the day available

please ask our friendly staff

we cater dietary requirements and alternatives on request and may incur additional cost | df, 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

MILLE VINI

DESSERT MENU

mv's tiramisu *with a twist* - 23
espresso, savoiardi, zabaione, marsala wine, cocoa powder,
almond & white chocolate crumble, sea salt caramel, torched wafer paper

sticky date pudding - 18
fior di latte gelato, butterscotch, sea salt

sour bomb - 12
strawberry sorbet, kaffir lime powder, lemon balm

french chocolate truffles - 2.5 ea

MILLE VINI NIGHT CAP

hazelnut espresso martini - 20
vodka, spresso flor de cana, frangelico, bailey's, coffee, walnut bitters

raspberry amaretto sour - 26
amaretto, chambord, lemon, whites

no dry july - 25
amaro, campari, frangelico, lemon, whites, chocolate bitters

hot tea - 14
espresso, long black - 5.5

whisky and digestives available