

# MILLE VINI

## MENU

sydney rock oyster, tobiko, mignonette – 7 ea

bar trio – 24

marinated mixed olives, roasted nuts, giardiniera

three cheese platter – 42

occeli testun di barolo, mont priscila, truffle cream brie  
seasonal condiments, nuts, pane carasau

18-month san daniele prosciutto, figs, gorgonzola cream sauce – 34

homemade rosemary and maldon sea salt focaccia, caramelised aged balsamic, extra virgin olive oil – 6 ea  
*+ MV's butter of the day + 6*

mini arancini, pea and mushroom, pesto, aioli, grana padano – 6 ea

battered zucchini flower, truffle and pecorino foam – 10 ea

2GR mbs 9+ wagyu bresaola brioche, stracciatella, balsamic glaze, grana padano – 15 ea

truffle and squid ink brioche, pesto, white truffle oil, grana padano – 15 ea

market fish crudo, MV's signature vinaigrette, stracciatella, citrus, pane carasau, basil oil – 35

burrata, pinot noir vinaigrette, vin cotto, greens – 32  
*flaming seasonal fruit torched tableside*

gnocchi crema di zucchini – 41  
wild garlic butter, stracciatella, lemon zest

paccheri smoked pork chorizo – 46  
olives, eggplant, pomodoro, basil

southern squid ink spaghetti blue swimmer crab – 56  
blue swimmer crab, southern NSW squid, white wine, parsley, chilli flake, bottarga

broccolini, mixed mushrooms, garlic butter, grana padano – 16

### 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