

MILLE VINI

MILLE VINI'S GROOVE

set menu 99PP

Wine pairing: 59 PP

FIRST COURSE

sydney rock oyster, tobiko, mignonette

market fish crudo, honey calamansi vinaigrette, stracciatella,
seasonal citrus, basil oil, pane carasau

2023 mahi, sauvignon blanc - marlborough NZ

SECOND COURSE

homemade rosemary and maldon sea salt focaccia,
caramelised aged balsamic, extra virgin olive oil

18-month san daniele prosciutto, figs, gorgonzola dolce sauce, balsamic glaze

THIRD COURSE

gnocchi crema di zucchini

wild garlic butter, sun-dried tomato, stracciatella, lemon zest

2022 astrale chianti, sangiovese - toscana ITA

FOURTH COURSE

paccheri smoked pork chorizo

olives, eggplant pomodoro, calabrese chilli, basil
pecorino romano grated tableside

2017 apollonio valle cupa IGP, primitivo - puglia ITA

DESSERT

mv's tiramisu spoon

espresso, savoiardi, marsala wine, cocoa powder, almond & white,
chocolate crumble, sea salt caramel

OPTIONAL

special steak of the day

garden greens,

mv's signature vinaigrette

we cater dietary requirements and alternatives on request and may incur additional cost
df, gf, vegan, vego and nut allergy | we cannot 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