

## CURED SALUMI BAR

served w toasty bread, grissini,  
boquerones & guindillas

choice of 1 \$18, choice of 2 \$23, choice of 3 \$29

## FORMAGGI PLATTER

served w mixed crackers, dehydrated plums  
& burnt apple jam

## MILLE VINI TASTING MENU

5 courses for \$55 pp—whole table only

## TASTING MENU w MATCHING WINES

5 courses with 5 matching wines— \$99 pp



<b>OLIVE</b> bread toasted w gordal olives & roasted almonds (v) .....	10
<b>SALT COD</b> beignets w tomato confit & tartare sauce .....	14
<b>SHIRAZ SALAD</b> barley, tomatoes, cucumber, radish, fresh herbs, walnut & fetta (v) .....	15
<b>CAPRESE</b> marinated heirloom tomatoes, oregano & burrata (v)(gf) .....	18
<b>ZUCCHINI</b> fritters w raisin, spinach yoghurt & dukkah egg (v) .....	15
<b>FIGS</b> wrapped in prosciutto, baked w duetto (gf) .....	18
<b>SPANNER CRAB</b> omelette w shellfish reduction (gf) .....	18
<b>VENISON</b> tartare w soft quail eggs & wasabi mayo .....	17
<b>GARFISH</b> grilled w preserved lemon, caper berries, radish & parsley (gf) .....	18
<b>OCTOPUS</b> w mexican molé, buttered corn & popcorn powder (gf) .....	25
<b>PORK</b> & parmesan sausages w puy lentils & fetta (gf) .....	26
<b>RISOTTO</b> of pearl barley, beetroot w walnut & horseradish cream (v) .....	26
<b>MACCHERONI</b> w bannockburn chicken, parsnip puree & oyster mushroom .....	29
<b>LINGUINE</b> w vongole, white wine, guanciale, chilli & lemon .....	29
<b>DUCK RAGU</b> w pappardelle .....	30
<b>POLENTA</b> w buttered corn, fried onions & onion ash (v)(gf) .....	12
<b>CABBAGE</b> shredded w pear, parmesan, almond & mustard dressing (v)(gf) .....	14
<b>SHOESTRING FRIES</b> w lemon salt & wild oregano (v) .....	9
<b>ROAST CAULIFLOWER</b> w puree, smashed almonds & mint (v)(gf) .....	14
<b>AFFOGATO</b> w hazelnut praline ice cream, espresso & pedro ximenez (gf) .....	16
<b>SFINGI</b> italian donuts w nutella .....	14
<b>VALRHONA</b> chocolate pot w Piggs Peake "Suckling Pig" Shiraz .....	16
<b>BANOFFEE PIE</b> caramel, banana & cream .....	14
<b>SPARKLING</b> moda water (unlimited) .....	4 PP

### MV LUNCH DAILY LUNCH SPECIAL

two courses including  
glass of house wine  
**\$39**

### MONDAY NIGHT ALL YOU CAN EATALY

all you can eat pasta  
\*excluding public holidays  
**\$20**

### WEDNESDAY NIGHT WINE BUCKET WEDNESDAY

discount wines by the bottle  
**\$MP**

### THURSDAY NIGHT PINOT & PORK

glass of pinot noir  
w pork of the day  
**\$25**

### FRIDAY 5-7PM ANTIPASTI SUNDOWNER

mixed antipasti plate  
w glass house wine  
**\$20**

### SUNDAY SPRITZ

You thought it was just Aperol?...  
Special Spritz menu flowing all day  
**\$12**

## PRIVATE FUNCTIONS @MILLE\_VINI

Mezzanine level or whole venue events. Download our Functions Pack at [www.millevini.com.au](http://www.millevini.com.au)