

VINOTECA – Autumn 2022

CRUDI / PRIMI

Oysters, seasonal, served natural, finger lime basil oil dressing	\$4
House marinated olives	\$9
Bread plate, sourdough, herb butter	\$7
Charcuterie: Selection of cured meats, house preserves, grilled baguette	\$28
Formaggi: Local and imported cheeses, quince paste, lavosh	\$26
Cantabrian spanish anchovies + spicy nduja sausage spread, grilled baguette	\$16
Burrata, chilli oil, toasted breadcrumbs, basil, crostini	\$18
Atlantic salmon cured, caviar, pickled shallots, rocket, citrus dressing	\$22
Hervey Bay scallops lemon, parmesan, chilli pangrattato, basil oil (1)	\$8

SMALL PLATES

WA Scampi roasted, artichoke puree, chilli oil (2)	\$20
Zucchini flowers ricotta, lemon & oysters mushroom filled, romesco sauce (3)	\$21
Polenta chips, pecorino cheese, salsa verde (4)	\$16
Arancini, saffron, buffalo mozzarella & pecorino cheese, chilli jam (3)	\$15
Croquettes, potato, jamon, parmesan, pickled shallots, citrus aioli (3)	\$15

MAIN COURSE

Pappardelle, house made ribbon pasta, 8hr braised lamb shoulder ragu	\$36
'Frutti di Mare' Linguine, assortment of seafood, white wine, chilli garlic, EVOO	\$39
'Forno' Gnocchi, classic pesto, cherry tomatoes, buffalo mozzarella, parmesan crust, oven baked	\$34
Ocean trout, spring onion emulsion, heirloom tomato, fennel, radish salad	\$39
Steak of the day – Wait staff to advise	MP

SIDES

Roasted potatoes, smokey paprika sea salt, black garlic aioli	\$10
'Vinoteca Insalata' witlof, radicchio, cherry tomatoes, red onion, crouton, house dressing	\$12
Broccolini charred, garlic, toasted almond flakes, burnt butter sauce	\$12
French Fries	\$10