

De BORTOLI

FAMILY WINEMAKERS

TO SHARE

Oysters, natural or shallot and lemon dressing	3ea
Marinated Mt Zero olives	8
Nduja and taleggio arancini (8 pieces)	8
Prosciutto di Parma (50gm), grissini	14
Duck liver parfait, brioche, cornichons	10
Jamon Trevelez (50gm), grissini	14
Casalingo salami (50gm), grissini	10
Buffalo mozzarella, herb salad, piadina, salsa ve de	12
Baccala croquette (5 pieces), salsa salmoriglio	12

TERRINE

Duck and pistachio terrine, insalatina, crostini, seeded mustard	15
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CARPACCIO

Cured saikou salmon, poached octopus, preserved lemon, radicchio, fennel, evoo	18
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QUAIL

Milawa quail on the bone, heirloom beetroot, farro crocante, vin cotto	18
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PASTA

GNOCCHI CON RAGÚ DI MAIALE	15/25
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Potato gnocchi, pork shoulder ragú, fennel, chilli and pecorino.

RISOTTO

Jerusalem artichoke risotto, carnaroli rice, montasio	13/23
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SPAGHETTINI

Spanner crab and cobia spaghettini, mussel cream, preserved lemon, bottarga	18/24
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RAVIOLI

Spinach and ricotta ravioli, nettle, leek, pine nuts, aged balsamic	14/24
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RAGU DI ANATRA

Milawa duck ragu, pasta fettuccine, pine mushrooms, masala, parmigiano reggiano	16/26
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Our menu is subject to seasonal change without notice

CHEF – ADAM MEAD

Public holidays 15% surcharge will be applied to the final bill

FOUR GENERATIONS OF WINEMAKING

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SECONDI

PITHIVIER	36
Rabbit and pork pithivier, cerignola olives, marjoram, white beetroot and broad beans	
KINGFISH	37
Hiramas kingfish, kipfler, cerignola olives, baby peppers, cuttlefish, saffron	
LAMB	35
Slow roast lamb shoulder, semidried tomatoes, zucchini, yoghurt dressing, salsa verde	

CONTORNI

Roast new potatoes, confit garlic and rosemary	8
Fregola and farro, pickled cauliflower, pine nuts, currants, pecorino	8
Mixed leaves, herbs, mustard vinaigrette	7
Spring vegetables, toasted almonds, pangrattato	8

DOLCE

LEMON TART	13
Lemon tart, candied zest, vanilla chantilly cream, meringue	
SEMIFREDDO	14
Caramel glaze nougat semifreddo, candied cumquat, poached pear, honeycomb	
PANNACOTTA	12
Milk chocolate pannacotta, marshmallow, shortbread, banana and rum gelato	
AFFOGATO	12
Espresso, vanilla gelato, frangelico	
GELATI AND SORBETTI	10
Seasonal selection of gelati and sorbetti, lingua di gatto	
FORMAGGIO	
A selection of cheeses, sourced and matured in our cheese room served with fresh fruit, fruit paste, candied walnuts and flat bread	
One cheese	10
Two cheeses	19
Three cheeses	28
(50 gram portions)	

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