
DiVino Ristorante MENU'

Bread basket \$6 Wood-fired garlic & cheese pizza \$14

Appetizer

Mt Zero mixed olives, grissini	\$10
Whipped cod roe, bread	\$12
Arancini (6 pieces)	\$12

Gourmet cold cuts served with bread

Home-made duck prosciutto	\$20
Prosciutto di parma	\$17
Home-made Wagyu bresaola	\$17

Entree

Antipasto for 2
Selection of cold cuts, olives, pickles and preserves from our kitchen \$40

Pork and chicken terrine
Remoulade, pickles, quince jam \$18

Cured Salmon
Smoked sour cream, radish, pickled shallots, orange citronette, leafs \$18

Stracciatella cheese
Crunchy grains, roasted tomatoes, balsamic glaze, rocket \$17

Primi e Secondi

Housemade pan fried gnocchi
Beetroot and feta puree', roasted pumpkin, kale, pecorino \$31

Housemade penne
Pork and fennel ragu', shaved fennel, parmigiano \$34

Seared Wagyu skirt
Glazed carrots, potato gratin, jus \$38

Pan fried duck breast
Pumpkin puree', brussel sprouts, burnt pumpkin dressing, jus \$39

Crab risotto
Prawn carpaccio, pea puree', pomegranate, lemon oil \$38

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Side Dishes

Roasted cauliflowers, dried fruits, smoked almonds, seeds	\$12
Truffle and parmesan fries	\$12
House made hand-cut chips served with aioli	\$12
Rocket & spinach salad, currants, parmesan, balsamic	\$12

House-made GF pizza extra \$5, Vegan Mozzarella \$5

Pizza

Margherita S.Marzano tomatoes, fior di latte mozzarella, basil	\$18
Prosciutto di Parma S.Marzano tomatoes, mozzarella, Prosciutto di Parma, rocket, parmigiano	\$28
DiVino Garden San Marzano tomatoes, fior di latte Mozzarella, roasted vegetables	\$25
Spicy salame and capsicum S.Marzano tomatoes, fior di latte, capsicums, hot salame	\$26
Salsiccia Pork sausage, smoked cheese, porcini, potatoes, truffle oil	\$28
Duck Prosciutto Truffle cream, buffalo Mozzarella, foie gras, duck prosciutto, dried raspberries	\$36
Frutti di mare S.marzano tomatoes, seasonal fresh seafood, garlic oil, parsley	\$38

Desserts

Apple semifreddo, apple sauce, crumble, merengue	\$16
Chocolate tartelette, white chocolate mousse, passion fruit & mandarin sauce	\$16
Zeppole, fried choux, vanilla creme patissiere, maraschino cherry	\$16