

DIVINO

RISTORANTE | YARRA VALLEY

Let us feed you – \$85pp
for the whole table.

A shared journey through seasonal Italian favourites, from stuzzichini to dolci. Ask for today's printed menu if you'd like to know more.



STUZZICHINI

Bread Basket \$8
Extra: aromatic butter \$3

Focaccia, Grissini, wood fired bread
served with evo and balsamic vinegar

Porcini & truffle arancini (6) \$16
Chicken lollipop (1) \$6
Garlic and cheese pizzetta \$16
Mt Zero olives \$10 \$10

ANTIPASTI FOR 2

Divino antipasto \$45

Gourmet cold cuts, pickles, cheese, marinated
olives, grissini

Fritto misto DF \$45

Deep fried calamari and prawns, aioli

*While we take care in preparing your meals, our
kitchen is not allergen-free, and cross-
contamination may occur.

GF Gluten free DF Dairy free V Vegetarian

ENTREE

Panfried octopus DF-GF \$28

Leek, buckwheat, dill oil

Duck terrine DF \$25

Pistachio, celeriac remoulade, bread crisp

Buffalo mozzarella V \$24

Smoked eggplant, cherry tomatoes, parmesan
waffle, zest oil

MAINS

Crusted beef eye-fillet (Serve 2) \$98

Eye-fillet rolled in mushrooms & prosciutto, puff
pastry, hand-cut chips, roasted greens, jus

Slow cooked beef Oyster blade GF \$48

Potato puree, glazed baby carrots, gremolata, jus

Panfried Barramundi GF \$46

Jerusalem artichoke puree and chips, spinach,
butter emulsion

Venison ragu' tagliatelle \$44

Home-made cocoa tagliatelle, blackberries,
Pecorino

Pumpkin risotto GF-V \$43

Goat's curd, amaretto, thyme oil

CONTORNI

Roasted cauliflower GF-V \$13

Dried fruits, seeds

Rocket salad GF-V \$13

Currants, parmesan, balsamic

Fries GF-V \$13

Truffle and parmesan