

D I V I N O R I S T O R A N T E

Y A R R A V A L L E Y

LET US FEED YOU

for the whole table.

90pp

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

S T U Z Z I C H I N I

Bread basket GFO **8**

Add aromatic butter **3**

Truffle Arancini (2) V **12**

Aioli

Polenta crisp (2) V - GF **10**

Parmigiano Reggiano

Garlic & cheese pizzetta V - GFO **18**

Extra prosciutto **6**

Croquette (2) V **10**

Potato & mozzarella , salsa verde

P A S T A

All our pastas are house made

A N T I P A S T I

Beef carpaccio GF - DFO **26**

Lemon and capers dressing, rocket,
Parmigiano reggiano, buckwheat

Wine match: e' Rose'

Salumi DF - GFO **28**

Selection of 3 cured meats, house
pickles, grissini

Wine match: e' Pinot noir

Cured Salmon GF - A - DFO **27**

Pickled beetroots, beetroot puree,
yoghurt dressing, leaves

Wine match: Old station Sauvignon Blanc

Calamari DF - I **24**

Deep fried calamari, aioli, lemon salt

Wine match: e'Stellar Chardonnay

Tomino del pastore V - GFO **27**

Italian baked cheese, pear chutney,
walnuts, lavosh

Wine match: e'Stellar Blanc de blanc

Pumpkin Ravioli V **42**

Butter emulsion, balsamic glaze,
pumpkin seeds

Wine match: e'Stellar Pinot noir

Spaghetti ai Gamberi M - GFO **44**

Prawns, creamy butter, lemon, parsley,
garlic

Wine match: e' Chardonnay

Agnello Gnocchi GFO **44**

lamb ragu', goat's cheese

Wine match: e'Stellar Shiraz

Funghi Risotto GF **40**

Porcini mushrooms, berry coulis,
parsley oil

Wine match: e' Pinot noir

Maltagliati al ragu' **44**

Pasta sheets, chunky bolognese,
bechamel

Wine match: e' Cabernet Syrah

*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 GFO Gluten free option DFO Dairy free option

A Australian seafood I Imported seafood M Mixed origin seafood