

Vinorium

Wine + Food

2 COURSE SET MENU

ENTRÉE OR DESSERT & MAIN

ANTIPASTI TO SHARE

Imported 18-month Prosciutto di Parma, award winning local artisan salami, ham with grilled Mediterranean vegetables, mixed olives and house made focaccia bread

MAIN

Fish of the day, Pasta or Pizza
Add \$10 for 300g Eye Fillet Stone Grill Steak

HOUSE MADE DESSERT

Choice of

Tiramisu

Savoardi biscuits, espresso coffee, liqueurs and rich mascarpone zabaglione

Chocolate Mousse

80% Belgium Chocolate, firmly whipped with whole eggs, sprinkle of icing sugar

Panaccotta (GF)

Vanilla bean panaccotta, vincotta, Persian fairy floss

\$45 Per Person