

Vinorium

Wine + Food

3 COURSE SET MENU

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

STONE GRILL

Eye Fillet 300gm Cape Grim on Stone Grill
Served with roast potatoes, infused with rosemary, garlic and extra virgin olive oil

OR

Swap Stone Grill Steak for Fish of the day, Pasta or Pizza

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

\$65 Per Person