

# Vinorium

Wine + Food

## Canapés & Starters

**Mixed Olives** Mixed green & black Italian Olives (GF) / 12

**Bocconcini & Pesto Skewers** Baby Bocconcini & sweet cherry tomato dressed with house made basil pesto / 70

**Smoked Salmon Crostini** Smoked Salmon served with lemon & caper aioli & baby herbs on house made crostini / 70

**Duck Fegatini** House made duck liver & brandy pate served on house made crostini / 60

## ANTIPASTO

Imported 18-month Prosciutto di Parma, award winning local artisan salami, Ham with grilled Mediterranean vegetables, mixed olives and house focaccia bread / 55

## ORGANIC MIXED DIPS (VEGAN)

Trio of dips – roasted eggplant, hummus, basil and spinach, served with house made focaccia bread - 18

## SALADS

**Italian Salad** – Tomatoes, cucumber, spanish onion, fresh oregano & extra virgin olive oil  
10.50

**Rocket Salad** – Rocket, Dijon mustard, muscatel, honey, extra virgin olive oil, pear & parmigiano reggiano shavings  
10.50

# PLATTER OPTIONS

Platters can be served sit down or buffet style

## VEGETARIAN PLATTERS

### **Arancini alla Toscana**

Napoli sauce & mozzarella cheese risotto balls with garlic aioli / **70**

### **Polenta Chips (V)**

House made polenta chips infused with rosemary, parmigiano reggiano, served with white truffle aioli / **65**

### **Bruschetta**

Marinated tomatoes, bocconcini cheese topped with basil, garlic and extra virgin olive oil / **65**

### **Frittata (egg omelette)**

Infused with sautéed seasoned vegetables / **60**

## SEAFOOD PLATTERS

**Natural Oysters** Fresh Tasmanian Oysters with lemon wedges / **5.50 each**

### **Marinated Jumbo Tiger Prawn Skewers (GF)**

Chargrilled tiger prawns, marinated in garlic and parsley, served with fresh lime / **70**

### **Salt & Pepper Calamari (GF)**

Semolina dusted calamari served with pink salt, black pepper, chilli, parsley, fresh lemon / **60**

## MEAT PLATTERS

### **Chicken Skewers**

Chargrilled with rosemary, garlic and extra virgin olive oil / **70**

### **Pork and Fennel Sausages (GF)**

Locally made Victorian pork sausages chargrilled, served with balsamic glaze / **70**

### **Beef Skewers**

Chargrilled Australian Black Angus Skewers / **79**

## **PIZZAS**

### **PIZZA ROSSO (Red sauce base)**

#### **Margherita (V)**

Mozzarella, basil, extra virgin olive oil / **17**

#### **Napoli**

Mozzarella, anchovies, black olives / **18**

#### **Capricciosa**

Mozzarella, Ham, mushroom, black olives / **20**

#### **The Italian**

Buffalo Mozzarella, Prosciutto, Rocket, Parmigiano Reggiano shavings and extra virgin olive oil / **24**

#### **Salsicce Abruzzese**

Mozzarella, button mushrooms, pork & fennel sausage, peppers / **19**

#### **The Vinorium**

Mozzarella, salami, button mushrooms, prawns, peppers, black olives, red onion, pesto / **26**

### **PIZZA BIANCO (White base)**

#### **Ortolana (V)**

Mozzarella, potato, pumpkin, capsicum, broccoli / **19**

#### **Truffle (V)**

Victorian mushrooms, mozzarella, parmesan and white truffle oil / **20**

#### **Patate Rusti (V)**

Mozzarella, potato, caramelised onion, rosemary, rock salt, extra virgin olive oil / **19**

#### **Quattro Formaggi (V)**

Buffalo Mozzarella, Mauri Gorgonzola, Parmigiano Reggiano and goats cheese / **22**

#### **Gamberi**

Mozzarella, King Prawns marinated with garlic, parsley, extra virgin olive oil, fresh rocket (Choice of Red or White base) / **24**

**Gluten Free Bases - Add \$4**

## HOUSE MADE DESSERTS

### **Panaccotta (GF)**

Vanilla bean panaccotta, vincotta, Persian fairy floss / **9**

### **Chocolate Mousse**

80% Belgium Chocolate, firmly whipped with whole eggs, sprinkle of icing sugar / **10**

### **Tiramisu**

Savoardi biscuits, espresso coffee, liqueurs and rich mascarpone zabaglione / **12**