

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**