

WELCOME TO VINORIUM!

Welcome to Vinorium, an exciting new way to enjoy Wine & Food. We bring together all the best aspects of hospitality, from a full serviced bar and drinks list, a wall of worldly wines, beers and spirits in a casual dining premise.

ANTIPASTO

Prosciutto di Parma, salami, prosciutto cotto, grilled vegetables, mixed olives, house made focaccia bread.

For 2 / 28 For 4 / 54

CHEESE

All our platters are served with a selection of muscatel grapes, fresh fruit, quince paste & Lavosh crackers

Gluten free crackers available

1 cheese / 12 2 cheese / 24 3 Cheese / 32

Asiago (Veneto, Italy DOC)

Semi-Firm Smooth, creamy texture

Drunken Buffalo (Australia)

Matured 80% buffalo milk encased in Nebbiolo grape skin

Semi Firm

Buffalotto (Australia)

80% Buffalo's milk, aged 12 months

Semi Firm

Soignon Chevre (Touraine, France)

Soft Goats Milk

Brique D'Affionois (Rhone, France)

Soft Triple Cream Brie

Mauri Gorgonzola (Lombardy, Italy)

Soft Sweet, creamy gorgonzola

Parmigiano Reggiano (Reggiano, Italy)

Firm Aged 18 months

Jack's Club (U.K)

Semi-Firm Mild Cheddar

We welcome and cater for all types of functions.

Ask our friendly staff for a copy of our Function Platters Menu Today !

Vinorium

Wine + Food

TAPAS & SHARING PLATES

Olives

Mixed Olives served warm /8.5

Polenta Chips (V)

House made polenta chips infused with rosemary, parmigiano reggiano, served with white truffle aioli / 12

Buffalo Mozzarella (GF)

DOC Buffalo Mozzarella, cherry tomatoes, drizzled with extra virgin olive oil / 16.5

Organic Mixed Dips

Eggplant, hommus, basil and spinach, served with house made focaccia bread /18 (Gluten Free Option)

Marinated Jumbo Tiger Prawn Skewers (GF)

Marinated in garlic, parsley, extra virgin oil, grilled, served with fresh lemon/ 18

Salt & Pepper Calamari

Semolina dusted calamari with pink salt, black pepper, chilli, parsley, fresh lemon / 14

Crumbed Chicken

House crumbed tender strips served with aoli / 14.5

Pork and Fennel Sausages (GF)

Locally made Victorian pork sausages chargrilled, served with balsamic glaze / 16.5

Crispy Pork Ribs (GF)

Slow cooked Victorian Otway Ranges pork served with apple reduction /18

Beef Skewers (GF)

Chargrilled Australian Black Angus Skewers marinated with extra virgin olive oil and sea salt / 19.5

SIDES

House made Plain, Garlic or Herb focaccia bread / 5.5

Rocket salad, pear, reggiano, muscatel, citrus honey dressing / 10.5

Garden salad, tomato, cucumber, red onion, lemon and extra virgin olive oil dressing / 10.5

Greens - beans, broccoli, garlic, extra virgin olive oil / 12

Chips /7.5

SHARING TAPAS PLATTER - \$55

Chef's selection of tapas dishes

VEGETARIAN PLATTER - \$50

Buffalo mozzarella, polenta chips, mixed dips, focaccia bread served with garden salad.

(V) – Vegetarian

(GF) - Gluten Free

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 / 24 (Choice of Red or White base)

Gluten Free Bases - add \$4 extra

DESSERT (HOUSE MADE)

Affogato (GF)

Shot of Italian espresso coffee with Artisan vanilla bean ice cream / 10

Add Liqueur- of your choice 7

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

Gelato/Sorbet: Passionfruit, Blood Orange, Mango, Strawberry, Lemon, Tripple Choc (Vegan & Gluten Free)

Gelati/Ice Cream: Vanilla, Hazelnut, Pistachio, Coffee, Salted Caramel, Chocolate, Choc-mint, Choc-chip, Strawberry Yoghurt

1 Flavour / 7 2 Flavours / 9

NO SPLIT BILLS