

## WELCOME TO VINORIUM!

Vinorium is all about quality and value for money of the handpicked wine selection & sumptuous food that will match perfectly with the wine. Vinorium brings together all the best aspects of hospitality, providing a fully serviced bar and drinks list. Boasting 20 local and European wines by the glass and an isle of local and imported wines & craft beers to select from our bottle shop to enjoy within our casual dining premise or take home.

## 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 rasins, 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

**Soignon Chevre (Touraine, France)**  
Soft Goats Milk

**Brique D’Affionois (Rhône, France)**  
Soft Triple Cream Brie

**Mauri Gorgonzola (Lombardy, Italy)**  
Soft Sweet, creamy gorgonzola

**Parmigiano Reggiano (Reggiano, Italy)**  
Firm Aged 18 months

**Drunken Buffalo (Australia)**  
Matured 80% buffalo milk encased in Nebbiolo grape skin  
Semi Firm

**Bufalotto (Australia)**  
80% Baffalo’s milk,  
Semi Firm Aged 12 month

**Quickes Cheddar (U.K)**  
Extra Mature Mild Cheddar  
Semi-Firm Aged 18 mth

## Tapas & Sharing Plates

### Olives

Mixed Olives served warm /8.5

**Duck Fegatini** House made duck liver & brandy pate served with crositini (gluten free cracker savailable) / 12.5

### Polenta Chips (V)

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

### DOC Buffalo Mozzarella (GF)

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 Focaccia bead add \$4 )

### Salt & Pepper Calamari

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

### Pork and Fennel Sausages (GF)

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

### Jumbo Tiger Prawn Skewers (GF)

Two skeweres marinated in garlic, parsley, extra virgin oil/ 18

### Beef Skewers (GF)

Australian Black Angus beef, marinated with extra virgin olive oil and sea salt / 19.

# Vinorium

Wine + Food



**STONEGRILL**  
**STEAKS**

**All cuts are served at your table on a 450 degree hot stone for you to cook and enjoy to your liking**

**All cuts are aged minimum 21 days**

**All our meat produce is regionally sourced within Australia**

**Grass Fed Hormone Free Antibiotic Free**

**300g Eye Fillet \$45**

**350g Certified Black Angus Reserve Scotch Fillet \$52**

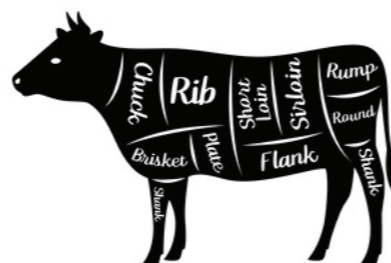
**400g Certified Black Angus Reserve Porter House \$55**

**500g T Bone Yearling \$46**

**500g Rib Eye \$56**

**All Steaks are served with chunky steak fries**

**Sauces: Wine Jus \$5.50 Pepper Corn 4.50**



## Sides

**Focaccia Bread** - House made Plain, Garlic or Herb /5.5

**Rocket Salad** - Pear, muscatel, citrus honey dressing topped with parmasean shavings /10.5

**Mixed Salad** - Cos lettuce, tomato, cucumber, red onion, olives, XV Olive oil and balsamic / 15

**Greens** - Beans, broccoli, garlic, extra virgin olive oil / 12  
**Chips** /7.

**APPOLOGIES, WE DO NOT SPLIT BILLS**

## Pizza’s

### PIZZA ROSSO (Red 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 and extra virgin olive oil / 24

#### Salsicce Abruzzese

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

#### Gamberi

Mozzarella, King Prawns marinated with garlic, parsley, extra virgin olive oil, fresh rocket / 24

#### 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

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

## House Made Desserts

### 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

Savoiardi biscuits, espresso coffee, liqueurs and rich mascarpone zabaglione. / 12

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

**Gelati/Ice Cream:** Vanilla bean, Hazelnut, Coffee, Salted Caramel, Chocolate, Choc-mint,  
1 Flavour / 7 2 Flavours / 9