

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

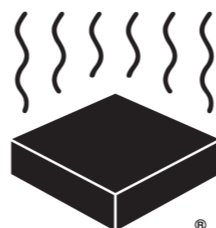
Quickes Cheddar (U.K)
Extra Mature Mild Cheddar
Semi-Firm Aged 18 mth

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

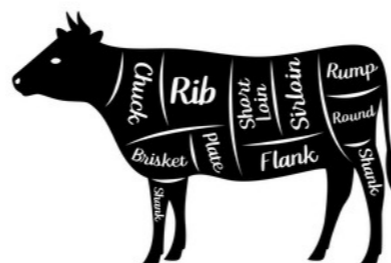
400g Certified Black Angus Reserve Porter House \$55

500g T Bone Yearling \$46

500g Rib Eye Yearling \$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.

APOLOGIES, 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