

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. (Gluten Free Focaccia Bread - Add \$4)

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

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% Buffalo 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

Polenta Chips (V)

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

DOC Buffalo Mozzarella (GF)

Buffalo Mozzarella, 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.

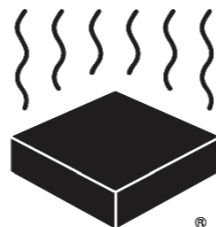
Pasta

Penne Napoli - Fresh napoli, basil and extra virgin olive oil /22

Penne in Bianco - Butter and Parmigiano Reggiano / 18

Vinorium

Wine + Food



STONEGRILL STEAKS

All cuts are served at your table on a 450 degree hot stone

Simply turn over your steak selection when it arrives, then cut and side-lay a portion or two, allowing these to sear and cook to your liking.

It’s that simple!

300g Eye Fillet \$45

350g Scotch Fillet Certified Black Angus Reserve \$52

400g Porter House Certified Black Angus Reserve \$55

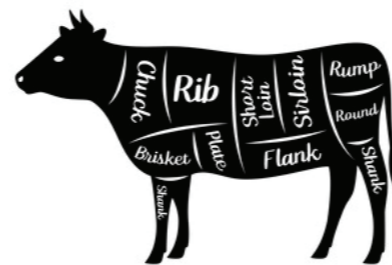
500g T Bone Yearling \$46

500g Rib Eye Yearling \$56

All Steaks are served with roast potatoes, infused in rosemary, garlic and extra virgin olive oil

Sauces:

Wine Jus \$5.50
Pepper Corn 4.50



All cuts are aged minimum 21 days

All our meat produce is regionally sourced within Australia

Grass Fed

Hormone Free

Antibiotic Free

Sides

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

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

Garden Salad - Iceburg lettuce, tomato, cucumber, black olives, spanish onion, extra virgin olive oil and balsamic / 15

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

Steak Fries /7

APOLOGIES, WE DO NOT SPLIT BILLS

Pizzas

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, spanish 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 8 (Frangelico, Amaretto, Mozart Black)

Panaccotta (GF)

Vanilla bean panaccotta, vincotta, Persian fairy floss / 9

Chocolate Mousse (GF)

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