

WELCOME TO VINORIUM!

Vinorium is all about quality, value for money & sumptuous food that will match perfectly with our handpicked wine selection.

Boasting a Wall of Australian and International wines, with 20 wines by the glass and a wide selection of bottle & tap beer.

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 muscatel grapes, fresh fruit, quince paste & Lavosh crackers

Gluten free crackers available

Asiago (Veneto, Italy DOC)

Semi-Firm Smooth, creamy texture

Soignon Chevre (Touraine, France)

Soft & Creamy Goat's 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

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

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

Tapas & Sharing Plates

Olives

Mixed Olives served warm /8.5

Arancini (V)

House made risotto balls filled with Napoli sauce and mozzarella /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, 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 bread add \$4)

Salt & Pepper Calamari

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

Jumbo Tiger Prawn Skewers (GF)

Two skewers marinated in garlic, parsley, extra virgin olive oil/ 18

Polpette

House made veal and pork meatballs served with warm house made bread / 15

Pork and Fennel Sausages (GF)

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

Beef Skewers (GF)

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

Pasta

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

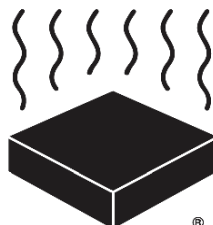
Penne Ragu - Traditional 8 Hr Slow cooked beef ragu in red wine sauce / 28

Penne in Bianco - Butter and Parmigiano Reggiano / 18

Gluten Free pasta - Add \$4

Vinorium

Wine + Food



STONEGRILL STEAKS

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

Simply turn over your steak 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 Porterhouse Certified Black Angus Reserve \$55

500g T-Bone Yearling \$46

500g Rib Eye Yearling \$56

200g Pork Rib Eye Marinated 24hrs in rosemary and extra virgin olive oil \$32

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

Sauces:

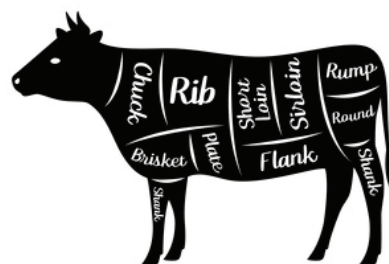
Wine Jus \$4

Pepper Corn 4

Mustard (Hot, Seeded, Dijon)

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 grated parmesan /11

Garden Salad - Iceberg lettuce, tomato, cucumber, spanish onion, extra virgin olive oil and balsamic reduction / 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 / 18

Napoli

Mozzarella, anchovies, black olives /19

Capricciosa

Mozzarella, Ham, mushroom, black olives /21

The Italian

Buffalo Mozzarella, Prosciutto, Rocket and extra virgin olive oil / 24

Salsicce Abruzzese

Mozzarella, button mushrooms, pork & fennel sausage, peppers /21

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

Zuccha (V)

Mozzarella, butternut pumpkin, caramelised onion, pinenuts, rocket /20

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, Goat's cheese and Parmigiano Reggiano/ 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)

Panna Cotta (GF)

Vanilla bean panna cotta, vincotto / 12

Chocolate Mousse (GF)

80% Belgium Chocolate, firmly whipped with whole eggs, sprinkle of icing sugar / 12

Tiramisu

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

Gelato/Sorbet: Lemon, Triple Choc

(Vegan & Gluten Free)

Gelati/Ice Cream: Vanilla bean, Hazelnut, Salted Caramel, Chocolate.

1 Flavour / 7 2 Flavours / 9 2 Flavours / 11