

STARTERS

SYDNEY ROCK OYSTERS	Half dozen 22 Dozen 39
Freshly shucked to order, lychee, lime and coriander	
SGAGLIOZZE	16
Polenta & parmesan fritters, lemon & thyme mayo	
BURRATA	19
Handcrafted burrata, heirloom tomato, e.v.o.o	
DUCK LIVER PATE	18
Pate, port & raisin jam, cornichons, toasted brioche	
TERRINE	18
House made pork terrine, zucchini relish, fennel, sourdough	
CROQUETTES	17
Salt cod and potato croquettes, paprika aioli	
SCALLOPS	21
Seared scallops, parsnip puree, olive crumble	
GRILLED KING PRAWNS	23
Yamba prawns, tomato, olives, 'nduja	
KINGFISH CARPACCIO	24
Hiramasa kingfish carpaccio, celeriac remoulade, wild rocket	
LAMB ROTOLO	19
Lamb and cabbage roll, minted peas, garam masala mayo	
TARTARE DI MANZO	22
Hand chopped beef fillet, quail egg, house-cut chips	
PORK BELLY	19
Crisp skin pork belly, red grape & pine nut salsa, balsamic glaze	

CHARCUTERIE

Artisan salumi board	23
Selection of premium salami by Salumi Australia, Byron Bay NSW, house baked bread and grissini	
Antipasto	for one 22 for two 36
A selection of local & imported cold cuts, pickled and marinated vegetables, cheese, crisp bread	
Vegetarian Antipasto	19
House bake grissini, Prosciutto San Daniele	13

PASTA & RISOTTO

RAVIOLI	26
House made ravioli filled with taleggio, asparagus, pine nuts & basil	
STROZZAPRETI	28
Duck leg & pork ragu, tomato & white wine sauce, pangrattato	
LINGUINE	29
Spanner crab meat, creamy bisque, cherry tomatoes, lemon oil	
PASTA OF THE DAY	29
RISOTTO	
Wild mushroom risotto, goat's cheese, truffle oil, sage	26

FISH

SALMON	32
Cajun seared salmon fillet, couscous, zucchini, bottarga	
MARKET FRESH FISH	35
Tuscan style cacciucco (fish stew), seasonal vegetables	
BARRAMUNDI	36
Humpty Doo fillet, kipfler potato, artichoke, white almond veloute	

MEAT & POULTRY

BEEF FILLET	39
Riverina Beef Tenderloin 200gm, grass fed	
SCOTCH FILLET	39
MBS2+, 250gm, grass fed	
RIB -EYE ON THE BONE	44
Riverina NSW, 400gm MBS2+, Grain fed	
<i>All served with field mushroom, caramelised onion puree, peppered butter</i>	
BEEF CHEEKS	36
Stout braised beef cheeks, guanciale, baby peas, brussel sprouts	
LAMB RUMP	37
Oven roasted Junee Lamb, toasted cauliflower, lentils, mint jelly (cooked medium)	
CHICKEN	33
Roasted Bannockburn free range half baby chicken, fire roasted eggplant, lime labneh, chilli oil	

SIDES

Home Style, house cut chips	9.5
Brussel Sprouts, lemon, parsley	9.5
Steamed beans & almonds	9.5
Rocket, parmesan, balsamic salad	9.5

BAR TAPAS

OLIVES	7	LAMB ROTOLO	19
Sicilian & Ligurian olives marinated in house		Lamb and cabbage roll, minted peas, garam masala mayo	
MIXED NUTS	7	TARTARE DI MANZO	22
Almonds, cashews, pistachios, peanuts		Hand chopped beef fillet, quail egg, house-cut chips	
SYDNEY ROCK OYSTERS (6)	22	PORK BELLY	19
Freshly shucked to order, lychee, Lime, coriander		Crisp skin pork belly, red grape & pine nut salsa, balsamic glaze	
BURRATA	19	SPANISH ANCHOVIES (a must try)	17
Handcrafted burrata, heirloom tomato, e.v.o.o		Tinned anchovies in oil, diced onion, house baked bread	
DUCK LIVER PATE	18		
Pate, port & raisin jam, cornichons, toasted brioche			
TERRINE	18		
House made pork terrine, zucchini relish, fennel, sourdough			
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Salt cod and potato croquettes, paprika aioli			
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KINGFISH CARPACCIO	24		
Hiramasa kingfish carpaccio, celeriac remoulade, wild rocket			

DE VINE CHEESE BOARDS

Selection of Australian and Imported cheeses, fruits and crispbreads.

Small	18
Medium	26
Large	35
Parmigiano reggiano, quince Jelly	13

de Vine.

food and wine

ARTISAN CURED MEAT

Artisan salumi board	23		
Selection of premium salami by Salumi Australia, Byron Bay NSW served with house baked bread and grissini		Antipasto	for one 22 for two 36
Vegetarian Antipasto	19	A selection of local & imported cold cuts, pickled and marinated vegetables, cheese, crisp bread	
House baked grissini, Prosciutto	13		

PIZZA

1. Zucchini, eggplant, red onion, Ligurian olives, gorgonzola	17
2. Ox heart tomato, fresh burrata, basil & spinach Pesto	18
3. Salami picante, artichoke, bocconcini, oregano	18
4. Pork & fennel sausage, truffle, mushroom, mozzarella	19
5. Tiger prawn, caramelised onion, cherry tomato, cheese, basil	20
6. San Danielle prosciutto, pear, rocket, shaved parmesan	20

ALL PIZZAS \$10 EACH MONDAY - FRIDAY 4.00-6.00PM

DESSERT – ALL \$15

White chocolate and espresso crème brûlée, mama's biscotti	Chocolate brownie, macadamia ice cream, caramel sauce
Blueberry and lemon cheese cake, berry compote	Orange & cardamom Panna cotta, blood orange, vanilla ice cream
Dark chocolate and frangelico mousse, chocolate cigar, raspberry	
Corsican chestnut beignets (doughnuts), orange Cointreau cream	affogato - vanilla bean ice cream, espresso 8 (add a liqueur) 14
	de'Vine dessert selection to share for 1 – \$18 for 2 - \$32

**FOR A MORE SUSTANTIAL MENU PLEASE ASK FOR OUR
A-LA-CARTE MENU**