

MILLE VINI

MENU

sydney rock oyster, tobiko, mignonette – 7 ea

bar trio – 24

marinated mixed olives, roasted nuts, giardiniera

three cheese platter – 42

occeli testun di barolo, mont priscila, truffle cream brie
seasonal condiments, nuts, pane carasau

18-month san daniele prosciutto, figs, gorgonzola cream sauce – 34

homemade rosemary and maldon sea salt focaccia, caramelised aged balsamic, extra virgin olive oil – 6 ea
+ MV's butter of the day + 6

mini arancini, pea and mushroom, pesto, aioli, grana padano – 6 ea

battered zucchini flower, truffle and pecorino foam – 10 ea

2GR mbs 9+ wagyu bresaola brioche, stracciatella, balsamic glaze, grana padano – 15 ea

truffle and squid ink brioche, pesto, white truffle oil, grana padano – 15 ea

market fish crudo, MV's signature vinaigrette, stracciatella, citrus, pane carasau, basil oil – 35

burrata, pinot noir vinaigrette, vin cotto, greens – 32
flaming seasonal fruit torched tableside

gnocchi crema di zucchini – 41
wild garlic butter, stracciatella, lemon zest

paccheri smoked pork chorizo – 46
olives, eggplant, pomodoro, basil

southern squid ink spaghetti blue swimmer crab – 56
blue swimmer crab, southern NSW squid, white wine, parsley, chilli flake, bottarga

broccolini, mixed mushrooms, garlic butter, grana padano – 16

special steak of the day available

Please ask our friendly staff

we cater dietary requirements and alternatives on request and may incur additional cost | df, vegan, vego and nut allergy

we can not guarantee or be held responsible for traces of allergens

all cards incur a merchant fee | 10% service fee applies for group of 6+ 10%
surcharge applies on public holidays & sundays which negates the large group service fee

MILLE VINI

MILLE VINI'S GROOVE

set menu 99PP

Wine pairing: 69 PP

meat platter

18-month san daniele prosciutto | traditional mortadella | italian salami
seasonal vegetables

homemade rosemary & maldon sea salt focaccia, caramelized aged balsamic,
extra virgin olive oil

ox heart heirloom tomato carpaccio, grana padano, herb vinaigrette, chives
2020 pieve vecchia, garganega, bianco veronese IGT - Veneto, ITA (organic, vegan)

red pepper & currant agrodolce, stracciatella, lavosh
battered fioretto, saffron & lemon foam, blossom honey, chili threads
baby octopus, nduja-sundried tomato, giardiniera, fried gnocchi, watercress
2021 trastella vermentino, toscana IGT - Tuscany, ITA

mixed mushroom & truffle cream sauce, potato gnocchi, white truffle oil
2020 ca di bruno langhe nebbiolo DOC - Piemonte, ITA (organic, vegan)

24 hour simmered australian pulled beef cheek, sedanini, raclette
2021 passo del cardinale primitivo di manduria DOC - Puglia, ITA

mv's tiramisu spoon, espresso, savoiardi, marsala wine, cocoa powder,
almond & white chocolate crumble, sea salt caramel
2018 hekate-zibbibo, terre siciliane IGP - Sicily, ITA

we cater dietary requirements and alternatives on request and may incur additional cost
df, gf, vegan, vego and nut allergy
we cannot guarantee or be held responsible for traces of allergens

all cards incur a merchant fee | 10% service fee applies for group of 6+
10% surcharge applies on public holidays & sundays which negates the large group service fee

MILLE VINI

MILLE VINI'S GROOVE

set menu 99PP

Wine pairing: 69 PP

meat platter

18-month san daniele prosciutto | traditional mortadella | italian salami
seasonal vegetables

homemade rosemary & maldon sea salt focaccia, caramelized aged balsamic,
extra virgin olive oil

ox heart heirloom tomato carpaccio, grana padano, herb vinaigrette, chives
2020 pieve vecchia, garganega, bianco veronese IGT - Veneto, ITA (organic, vegan)

red pepper & currant agrodolce, stracciatella, lavosh
battered fioretto, saffron & lemon foam, blossom honey, chili threads
baby octopus, nduja-sundried tomato, giardiniera, fried gnocchi, watercress
2021 trastella vermentino, toscana IGT - Tuscany, ITA

mixed mushroom & truffle cream sauce, potato gnocchi, white truffle oil
2020 ca di bruno langhe nebbiolo DOC - Piemonte, ITA (organic, vegan)

24 hour simmered australian pulled beef cheek, sedanini, raclette
2021 passo del cardinale primitivo di manduria DOC - Puglia, ITA

mv's tiramisu spoon, espresso, savoiardi, marsala wine, cocoa powder,
almond & white chocolate crumble, sea salt caramel
2018 hekate-zibbibo, terre siciliane IGP - Sicily, ITA

we cater dietary requirements and alternatives on request and may incur additional cost
df, gf, vegan, vego and nut allergy
we cannot guarantee or be held responsible for traces of allergens

all cards incur a merchant fee | 10% service fee applies for group of 6+
10% surcharge applies on public holidays & sundays which negates the large group service fee