

# VINO E VITA



## SMALL PLATES

<b>OLIVES</b>	11
<b>CHIPS</b>	12
<i>Accompanied with home-made garlic aioli</i>	13
<b>SOURDOUGH BREAD &amp; DIP</b>	
<i>Warm bread served with your choice of hummus, eggplant dip or tzatziki</i>	18
<b>ARANCINI</b>	
<i>Trio of golden mushroom arancini with a creamy centre, finished with Napoli sauce, pesto and parmesan</i>	16
<b>BAKED BRIE</b>	
<i>Warm baked brie, gently melted and finished with golden honey, served with toasted sourdough bread.</i>	18
<b>BRUSCHETTA</b>	
<i>Toasted sourdough rubbed with garlic, topped with tomato, red onion, basil, extra-virgin olive oil and balsamic glaze</i>	

## BOARDS

<b>CHEESE BOARD</b>	37
<i>Curated cheese board featuring three cheeses, quince paste, artisan crackers and sourdough, house-made zucchini pickles, seasonal fruit and nuts.</i>	
<b>CHEESE &amp; MEAT BOARD</b>	55
<i>Three cheeses paired with a trio of cured meats, quince paste, artisan crackers and sourdough, pickled zucchini, seasonal fruits and nuts</i>	
<b>DESSERT BOARD</b>	32
<i>Decadent chocolate mousse served with berries, biscotti, seasonal dried fruit, chocolate pretzels and candied nuts.</i>	

## LARGE PLATES

<b>PEAR &amp; PARMESAN SALAD</b>	18
<i>Fresh rocket with pear, walnuts and parmesan, tossed in honey-mustard dressing</i>	
<b>GNOCCHI</b>	26
<i>House-made gnocchi served with the choice of Arrabbiata, pumpkin or three cheese truffle sauce, finished with Soignon La Buche goat's cheese</i>	
<b>CHICKEN SCHNITZEL</b>	30
<i>Served with chips and fresh coleslaw</i>	

## DESSERT

<b>TIRAMISU</b>	12
<i>Layers of espresso-soaked ladyfingers with a hint of coffee liquor and velvety mascarpone cream, finished with a generous dusting of cocoa.</i>	
<b>AFFOGATO</b>	8
<i>Indulgent vanilla ice cream finished with a rich espresso shot</i>	
<i>Feeling boozy? Add a shot of Baileys - 8</i>	

5% SURCHARGE ON WEEKENDS  
15% SURCHARGE ON PUBLIC HOLIDAYS