



We are delighted to welcome you back and thank-you for your support.

Please enjoy our set menu for **groups of 1 – 9 guests** designed to showcase seasonal produce and our love for modern Italian cuisine.

Two courses \$60 p/p or three course \$75 p/p, all dinner bookings will be on the 3 course menu.

Primi

Antipasto - San Daniele prosciutto, Rare Breed Kurobuta Berkshire capocollo, cacciatore, pumpkin and caramelised onion bruschetta, marinated olives, marinated vegetables *nf v* df* gf**

Quaglia - Quail wrapped in prosciutto, potato, kale, leek, crispy bacon, quail egg, truffle flavoured aioli *nf gf df**

Capessante - caramelised scallops, parsnip and sage puree, charred cauliflower, radicchio, salted ricotta, burnt butter cream *gf nf df**

Pancetta - Berkshire pork belly, celeriac, apple salad, truffle and herbed arancini, miso aioli *df nf*

Crostata alla crema - leek and parmesan tart, Yarra Valley goats cheese, roasted beetroot, olive tapenade *v nf**

Pasta - please ask our friendly wait staff

Secondi

Pesce - please ask our friendly wait staff

Pasta - please ask our friendly wait staff

Ravioli - housemade smoked eggplant and buffalo mozzarella ravioli, almond and rosemary cream, olive crumbs, herbed tomato dressing *v*

Agnello - roast rack of lamb, lamb shoulder and ricotta croquettes, charred asparagus, mint and rosemary pesto *nf df* gf**

Risotto - duck, pear, pomegranate, basil, water chestnuts *gf nf**

Scialatielli - housemade pasta with clams, mussels, prawns, tomatoes, zucchini, chilli *nf gf* df**

Patate schiacciate - crisp potatoes, garlic, rosemary, sea salt *v df nf gf* (+10)*

Insalata - iceberg lettuce, radish, pistachio, parmesan, Italian dressing *gf v df* nf* (+8)*

Dolce

Tiramisu - with poached cherries and white chocolate ice cream *v nf*

Pair with Liquore all'Arancia **(+8)**

Torta di ricotta - baked limoncello ricotta cake, seasonal berries and pistachio cream *nf**

Pair with Coffee Liquore **(+9)**

Bombolone - sugar coated donuts filled with salted caramel *v nf*

Pair with Liquore al Cioccolato **(+8)**

Formaggi - selection of specialty cheese served with homemade fruit bread, lavosh, estate onion jam *v nf* gf**

Pair with Grappa di Moscato **(+10)**

Bambini

Children aged 3-12 years can enjoy our two or three course set menu.

Primi

Antipasto - Italian cured meats with bread

Polpette - meatballs with tomato sugo

Secondi

Agnello - lamb cutlet, lamb croquettes and chips

Pasta - housemade pasta with a simple butter or traditional tomato sugo, topped with cheese

Dolce

Bombolone - sugar coated donuts filled with salted caramel

Gelato - selection of gelato & sorbet

gf Gluten free | df Dairy free | v Vegetarian | nf Nut Free | * Can be adapted.

Please adhere to social distancing guidelines. Visa & Mastercard – 1.5% Amex 2% surcharge applies.

Public Holidays – a 15% surcharge applies. Thank-you for understanding

The sweet life calling...
Olivigna Restaurant | Distillery | Cellar Door

