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FOOD MENU



STARTERS

- NAMBUCCA OYSTERS** - rockmelon granita (gf) \$3 each
- BRUSSEL SPROUTS SALAD** — w baked onion, radicchio & pickled fennel (v, gf) \$16
- PORK BITES** — pork belly w honey glaze & smoked chipotle (gf) \$16
- SALT & PEPPER CALAMARI** — corn flour dusted calamari w aioli (gf) \$18
- BURRATA** — with heirloom tomatoes, pumpkin puree & roast almonds (gf) \$16 *add house toast \$4*
- COD RILLETTE** — Blue eye cod flaked w crème fraiche, cucumber ribbons & fried capers w roasted brioche \$18

MV FAVOURITE MAINS

- BEEF CASARECCE** — chunky beef ragu with fresh casarecce pasta (gf on request) - \$28
- DUCK PAPPARDELLE**—rich ragu of slow cooked duck picked off the bone (gf on request) \$28
- BEEF TAGLIATA** — sous vide sliced sirloin fillet with rocket & parmesan (gf) \$28

MAKE YOUR OWN PASTA MAINS

1. Pick a Pasta

- Rigatoni
- Penne
- Orecchiette
- Linguini
- Fettuccini
- Gluten Free

2. Pick a Base

- AMATRICIANA** — spicy tomato sauce with bacon and chili \$18
- CARBONARA** — cracked black pepper, bacon in a creamy egg sauce \$18
- VEGETARIAN** — broccolini w pea & cauliflower cream, fresh mint & ricotta (v) \$18
- PRAWN** — pan fried prawns in a prawn bisque sauce w preserved lemon & charred zucchini \$22
- NDUJA** — spicy nduja w burrata in a tomato sauce \$22

SIDE DISHES

- ROCKET & PARMESEAN SALAD** - rocket leaves w fresh shaved parmesan (v, gf) \$10
- CHARRED BROCCOLINI** - w pine nuts olive oil & lemon (v, gf) \$12

DESSERT, CHEESE & SALUMI

ITALIAN DONUTS

fresh Italian donuts with nutella
\$12

CURED MEATS & CHEESE

any selection of meat/cheese
see next page or todays selection on the chalkboard
1 choice \$17, 2 \$20, 3 \$25, 4 \$30

CHEESE

STRACAPRA— semi soft wash-rind, essentially a goats milk taleggio. Creamy and full bodied.

GORGONZOLA DOLCE LATTE— blue vein Italian soft cheese. Sweet tasting cows milk cheese

PECORINO MOLITERNO— semi aged sheep's cheese enhanced with Italian black truffle

MANCHEGO — Spanish sheep milk cheese w firm compact consistency and buttery texture.

TALEGGIO - semi soft washed rind. Thin crust w strong aroma, mild fruity tang

SALUMI

PROSCIUTTO— cured 18 months, always a winner

TRUFFLE SOPRESSA— 100% pork with a vibrant truffle punch

NDUJA (IN DO YA)- hot & spicy spreadable salami
"BAM!!"

CAPICOLLO— rich and peppery pork salami



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DRINKS MENU



BUBBLES

NV	Buttis Selection Prosecco DOC	Veneto, IT	12	48
NV	Paul Louis Blanc de Blanc	Loire Valley, Fr	15	60
NV	Brimoncourt Brut 'Regence'	Ay, FR		110
NV	Brimoncourt Brut Rose	Ay, FR		120
2019	Ghost Rock 'Supernatural' Pet Nat	Tasmania		60

WHITE

2019	Vickery Watervale Riesling	Clare Valley, SA	11	50
2018	Calmel et Joseph Picpoul de Pinet	Languedoc, Fr		60
2019	Reverend Vermentino	Mt Barker, WA	12	52
2019	Mt Vernon Sauvignon Blanc	Marlborough, NZ	10	48
2018	Fire Gully Sauvignon Blanc, Semillon	Margaret River, WA		60
2019	Sevenhill 'Inigo' Pinot Gris	Adelaide Hills, SA	12	52
2018	Sensi 'Filo Grigio' Pinot Grigio	Sicily, It		48
2017	Poderi del Nespole 'Rubicone' Pinot Bianco	Romagna, It		55
2018	Domaine Zind Humbrecht Muscat	Alsace, Fr		75
2017	Tombacco 'Terre di Chieti', Pecorino	Veneto, It		55
2018	Caruso & Minini Catarratto	Sicily, It	16	70
2017	Seresin Chardonnay	Marlborough, NZ		65
2019	Robert Mondavi 'Bourbon Barrel', Chardonnay	Monterey, USA	14	60

ROSE

2019	Chateau de Montfrin Cuvee des Oliviers, Carignan	Rhone, Fr	14	60
2019	Marrenon Luberon 'Petula' Syrah, Grenache	Provence, Fr		55
2019	Thistledown 'Gorgeous' Grenache	Berri, SA		55

RED

2018	Le Bon <i>Pinot Noir</i>	<i>Yarra Valley, VIC</i>	12	52
2019	Ghost Rock 'Supernatural' <i>Pinot Noir</i>	<i>TAS</i>		65
2018	Louis Max Beaujolais Villages <i>Gamay (chilled)</i>	<i>Beaujolais, Fr</i>	13	58
2019	Chateau Fontareche <i>Carignan, Syrah</i>	<i>Languedoc, FR</i>		56
2018	Clandestine Vineyards '#1' <i>Grenache</i>	<i>McLaren Vale, SA</i>		65
2017	Podere dal Nespole 'Romagna' <i>Sangiovese</i>	<i>Emilia Romagna, It</i>	14	60
2017	Boccantino <i>Nero D'Avola</i>	<i>Sicily, It</i>		58
2017	Gota de Arena <i>Tempranillo</i>	<i>Rioja, Esp</i>		52
2018	Reverend <i>Malbec</i>	<i>Margaret River, WA</i>		55
2017	Tenute Ulisse <i>Montepulciano</i>	<i>Abruzzo, It</i>		58
2018	Masso Antico <i>Primitivo</i>	<i>Puglia, It</i>	13	58
2018	Chateau de Montfrin <i>Grenache, Syrah</i>	<i>Cotes du Rhone, Fr</i>		75
2017	Fabiana 'Kalema' <i>Negroamaro</i>	<i>Puglia, It</i>		75
2017	Michele Satta 'Bolgheri Rosso' <i>Sang, Cab, Merlot</i>	<i>Tuscany, It</i>		85
2016	Barossa Boy 'Double Trouble' <i>Shiraz, Cabernet</i>	<i>Barossa, SA</i>	15	65
2019	Robert Mondavi 'Bourbon Barrel' <i>Cabernet</i>	<i>Monterey, USA</i>	14	60
2017	Barone Montalto <i>Nero D'Avola, Cabernet, Merlot</i>	<i>Sicily, It</i>		90
2017	Prisoner Wine Company 'Saldo' <i>Zinfandel</i>	<i>Nappa Valley, USA</i>	22	105

COCKTAILS

Aperol Spritz – The classic and still the best. Aperol, prosecco & soda	15
Negroni – need we say more... the godfather of all cocktails	18
Limoncello Martini – dangerously easy, limoncello, Hendricks & lemon juice	20
Chilli Margarita – Patron Silver with a serious kick	20
Espresso Martini – The ultimate party starter... or finisher	20

BEER

Peroni Leggera	8
Peroni Nasturo Azzuro, Moretti, Menabrea, Sample Pale Ale	10
Hillbilly Apple Cider, Hillbilly Pear Cider	10