

DiVino Ristorante

MENU'

Bread basket \$6

Wood-fired garlic & cheese pizza \$14

Wood-fired focaccia, stracciatella (pulled creamy mozzarella), tomatoes \$16

DiVino Ristorante is the combination of Italian and Mediterranean cuisine, of tradition and innovation. A destination for locals and visitors to the Yarra Valley alike to enjoy. Our kitchen team follow the same philosophy as the Mandala winemaking team, focusing on high quality, locally sourced and seasonal ingredients. The on-site kitchen garden provides vegetables and herbs, while all meats are locally sourced. Our dedicated kitchen team bring a focus on locally sourced, seasonal food with Italian influences to the ever-evolving menu.

Appetizer

Mt Zero mixed olives, grissini (VGA) \$10

Saffron Arancini (6 pieces) (V*) \$12

Chicken liver pairfait, bread \$14

Gourmet cold cuts served with bread

Home-made duck prosciutto \$20

Prosciutto di parma \$17

House-made Salame (mild or spicy) \$17

House-made Wagyu Bresaola \$17

Shared platters & Entrees

Antipasto for 2 (V* GF* DF* VGA*) \$40
Selection of cold cuts, olives, pickles and preserves from our kitchen

Calamari & Prawns for 2 (GF* DF) \$40
Deep fried Calamari and Prawn, rocket, aioli

Prosciutto & Burrata for 2 (GF) \$40
Hand-made Burrata, Prosciutto di Parma, bread

Wagyu carpaccio (GF* DF*) \$18
White truffle oil, parmigiano, smoked asparagus, herbs, pangrattato

Cured ocean Salmon (GF DF*) \$18
Marinated onion, candied oranges, cucumber, yoghurt

Mozzarella caprese (GF* VGA*) \$18
Fior di latte mozzarella, marinated tomatoes, basil, crostini, olives

FEED ME #3 Chef's celebration feast FOR THE WHOLE TABLE
from the a la carte menu' \$70 PER PERSON

GF= Gluten Free DF= Dairy Free V= Vegetarian VGA = Vegan *=Original dish will be altered

www.divino-ristorante.com

On Public holidays 15% surcharge will be applied to the final bill