



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.



Bread Basket \$6

Selection of homemade and wood fired bread

STUZZICHINI

Chicken parfait, bread \$16

Carbonara on stick \$10 each

Porcini & truffle Arancini (6) \$14

Garlic and cheese focaccia \$14

Mt.zero olives \$10

ANTIPASTI

Divino Antipasto for 2 \$45

Gourmet cold cuts, pickles, marinated olives, grissini

Fritto Misto \$42

Deep fried calamari and prawns, aioli

Confit ocean salmon \$21

Pickled cucumber, sweet onion, dill oil, lemon mayer mayo

Roasted quail \$23

Pumpkin, pancetta, buckwheat, jus

Buffalo mozzarella \$19

Smoked eggplant, crostini, confit tomato



PRIMI E SECONDI

500g Wagyu rib Eye (Serve 2) \$95

Handcut chips, roasted garden vegetables, jus

Spatchcock alla Diavola \$45

Roasted capsicum, tomato, capers

King George whiting \$43

Corn, herbs oil, charred cos, gribiche

Paccheri Pasta \$38

Prawns, lemon, cherry tomatoes, prawns oil

Home-made Gnocchi \$37

Pumpkin puree, gorgonzola, amaretti

LET US FEED YOU
Chef's celebration feast
\$80 PP for the whole table

Gluten free Dairy free Veg



PIZZA

Tartufo e duck prosciutto \$40
 Truffle paste, duck prosciutto, fior di latte, foie gras, dried raspberries
 Extra: truffle oil 4, buffalo mozzarella 6

Prawns gourmet \$38
 Fior di latte mozzarella, prawns, cherry tomato, garlic and chilli, zucchini
 Extra: rocket 3

Wagyu bresaola \$35
 Fior di latte mozzarella, porcini mushrooms, wagyu bresaola, rocket, parmesan
 Extra: italian tomato 4

Prosciutto e buffalo \$30
 Italian tomato, fior di latte mozzarella, buffalo mozzarella, prosciutto di parma, rocket
 Extra: truffle oil 4

Carbonara \$28
 Housemade Pancetta, Fior di latte, parmesan, pecorino, yolk, pepper

Soppresa piccante \$28
 Italian tomato, fior di latte mozzarella, hot soppresa salame, oregano
 Extra: black olives 4 roasted capsicum 4

DiVino Garden \$26
 Italian tomato, fior di latte mozzarella, roasted garden vegetables
 Extra: olives 4, rocket 3, truffle oil 4

Margherita \$20
 Italian tomato, fior di latte, basil
 Extra: buffalo mozzarella 6 prosciutto di parma 6

OUR PIZZA

Our Pizza is lovingly hand-made with only the freshest ingredients: Italian flour, fiordilatte mozzarella, San Marzano tomatoes, fresh basil from our veggie garden and extra virgin olive oil. Our dough is proved for 72 hours and baked to perfection in our authentic wood-fired pizza oven.

House-made GF pizza base \$5, **Vegan Mozzarella \$5**



CONTORNI

Rocket salad, currants, parmesan, balsamic \$13

Truffle and parmesan fries \$13

Brocolini, yoghurt, almonds \$13

Fresh garden leafs, goat's cheese, walnuts, maple citronette \$13

DOLCI

DiVinomisu' \$16
 A classic with a twist

Cannoli \$16
 Spiced ricotta filling, dark chocolate, pistachio

Lemon \$16
 Lemon mousse, crumble, merengue

Cheese platter \$35
 Selection of 3 cheeses, accompaniments

Affogato \$10
Affogato & Frangelico \$16



DIVINO
 RISTORANTE | YARRA VALLEY