



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

Radicchio arancini with Taleggio fondue (6) \$16 🍷

Garlic and cheese focaccia \$14 🍷

Mt.zero olives \$10 🍷🍷🍷

ANTIPASTI

Divino Antipasto for 2 \$45
Gourmet cold cuts, pickles, marinated olives, grissini

Fritto Misto for 2 \$42 🍷
Deep fried calamari and prawns, aioli

Cured Kingfish \$23 🍷
Pickled beetroot, Campari, pomegranate, beetroot mayo

Wagyu Carpaccio \$23 🍷
Black Garlic, rocket, buckwheat

Fior di latte mozzarella \$19 🍷
smoked walnuts, pear, bread, honey, basil oil



PRIMI E SECONDI

Roasted whole duck (Serve 2) \$98 🍷🍷
Duck fat potatoes, roasted vegetables, jus

Wagyu chuck \$45 🍷
Potato puree, green beans, parsley salad, jus

Barramundi \$45 🍷
cous cous, olives & capers, herbs

Home-made Gnocchi \$39 🍷
Prawns, lemon, cherry tomatoes, prawns oil

Home-made Ravioli \$38 🍷
Eggplant filling, burnt tomatoes sugo, Pecorino

LET US FEED YOU
Chef's celebration feast
\$85pp for the whole table

🍷 Gluten free 🍷 Dairy free 🍷 Veg



PIZZA

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 \$33
Italian tomato, fior di latte mozzarella, buffalo mozzarella, prosciutto di parma, rocket
Extra: truffle oil 4

Truffle capricciosa \$33
Ham, truffled caciotta, porcini mushrooms, fior di latte mozzarella, marinated artichokes, olives

Salsiccia & patate \$32
Home-made sausage, fior di latte mozzarella, potatoes, Taleggio, rosemary, onion
Extra: truffle oil 4

Soppresa piccante \$28
Italian tomato, fior di latte mozzarella, hot soppresa salame, oregano
Extra: black olives 4 roasted capsicum 4 ricotta filled crust 5

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: ricotta filled crust 5 buffalo mozzarella 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 🍷🍷

Roasted baby carrots, gribiche, honey, herbs \$13 🍷🍷

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

DOLCI

DiVinomisu' \$16
A classic with a twist of pistachio

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

Lemon \$16
Lemon mousse, crumble, merengue

Cheese platter \$35
Selection of 3 cheeses, accompaniments

Affogato \$13
Affogato & Frangelico \$18



DIVINO
RISTORANTE | YARRA VALLEY