

## SMALL

Croquettes with Salsa Verde Dipping (3) .....	45/50/55
<i>Please choose from Vegetable/Chicken/Duck</i>	
Suppli- Risotto Arancini with Fresh Mozzarella Centre served on Tomato Sugo (3) .....	45
Crumbed Mozzarella with Pesto Dipping Sauce (3) .....	70
Steamed Scallop Dumplings & Vegetable Julienne .....	65
with a Sweet Soy & Ginger Sauce + Sweet Chilli Sauce (5)	
Prawn Rice Paper Rolls with Hoisin & Nahm Jim Dipping (3) .....	55
Baby Squid Slow Braised in a Roast Garlic & Tomato Sugo with Toasted Crostini .....	80
House Cured Salmon Gravlax with a Vodka Crème Fraîche & Pickled Beetroot .....	102
Crispy Pork Belly with Palm Sugar Syrup & Caba Vinegar .....	65

## SHARE BOARDS

Seasonal Cheese Board with Traditional Accompaniments .....	130
<i>Please ask your server for Today's Selection</i>	
VIN+ Daily Charcuterie Board .....	135
<i>Please ask your server for Today's Selection</i>	
VIN+ Vegetarian Antipasti .....	85
Daily Dips served with Crispy Toasts .....	65

## SALAD

Caesar Salad of Rosemary Chicken with Soft Poached Egg & Garlic Croutons .....	70
A Fresh Organic Salad of Toasted Pumpkin Seeds, Pear & Goat's Cheese with a Mustard Dressing .....	65
Chargrilled Octopus with a Warm Potato & Olive Salad .....	70
Asian Style Crispy Pork on a Daikon & Ginger Salad .....	75
Spicy Prawn Salad of Pomelo, Green Mango & Glass Noodles .....	75
Walnut, Apple, 'Zola, Roast Beetroot, Radicchio & Rocket Salad with a Honey Mustard Dressing .....	70
Rare Thai Beef & Green Mango Salad .....	70

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## LAND

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House Made Gnocchi Pesto with Cherry Tomatoes, Wild Rocket & Shaved Parmesan .....	80
Tagliatelle with a Bolognese Ragú .....	90
Risotto of Forest Mushrooms .....	90
Traditional Risotto alla Milanese with Iranian Saffron .....	110
Chicken Milanese with Crispy Potatoes .....	90
Grilled Wagyu Sirloin Steak with Caramelized Onions with Baby Zucchini & Carrots served with Jus .....	250
Duck Leg Confit with Vanilla Mash & a Pea and Wild Mushroom Ragú .....	175
Lamb Shank, Chickpea Hummus, Olives and Roasted Vegetables .....	210
Slow Cook Pork Belly with Sauté Spinach and a Spicy Bumbu Bali Sauce .....	160
Rib Eye Steak, Scalloped Potatoes & Kalamatta Olives with Caramelized Button Onion & Beef Jus .....	165
Nonna's Rib-Eye & Vegetable Ragú served with a Soft Yellow Polenta .....	165

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## SEA

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Seafood Linguine in a Tomato Sugo .....	90
Seared Snapper Fillet with Creamy Mash & a Mushroom Butter Sauce .....	120
Spiced King Prawns & Roasted Chorizo & Potatoes with Salsa Verde .....	120
Tasmanian Salmon Fillet on a Green Pea Puree with Asparagus Gratin .....	140
Rare Grilled Tuna fillet Mediterranean Style with a Green Bean Salad .....	115
Pan Seared Barramundi on Sicilian Caponata & a Black Olive Paté .....	105
Grilled Mahi Mahi on a Broccoli Puree with Braised Leeks .....	105
Seared Red Snapper on a Middle Eastern Spiced Lentil Potage .....	95

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## SIDES

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Creamy Mash .....	30
Mix Herb Leaf Salad .....	30
Seasonal Steamed Greens .....	30
Rosemary Roasted Baby Chat Potatoes .....	30