

DiVino Ristorante

MENU'

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, organic and seasonal ingredients. The on-site kitchen garden provides vegetables and herbs, while all meats are locally sourced. Journey through the flavours of Australia and Italy.

Bread basket \$6

Appetizer

Arancini (6 pieces)	\$11
Mt Zero mixed olives	\$9
Chicken liver parfait, bread	\$12
Barramundi croquette (6 pieces)	\$12

Gourmet Cold Cuts 60g

Served with house-made bread basket

Jamon Serrano	\$16
Prosciutto di parma	\$16
Wagyu bresaola	\$17
Home-made Salame	\$16

Shared platters for 2

Antipasto	\$30
Chef's selection of antipasti	

Hand-made fresh Burrata	\$34
Prosciutto di Parma, marinated tomatoes, basil, rocket served with bread basket	

Fritto misto	\$38
Deep fried calamari, prawns, sardines, octopus, salmon, mussels, aioli	

Entree

Gin and beetroot Cured kingfish	\$17
Candied blood orange, fennel, Horseradish cream, pickled shallot, beetroot chips	

Wagyu beef Carpaccio	\$17
Caper berries, white truffle oil, shaved parmesan, garden herbs, amaranth crisp, lemon and pepper dressing	

Confit Chicken wings	\$16
Poached yolk, croutons, mushrooms, chicken crackling, chicken broth	

Eggplant parmigiana 2.0	\$16
Rolled and crumbed eggplant filled with semidried tomatoes, buffalo mozzarella and basil, smoked eggplant puree, cherry tomatoes sauce, parmigiano reggiano	

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Primi e Secondi

Beetroot carnaroli risotto \$30
Gorgonzola reduction, radicchio, candied walnuts, salsa verde

Crab filled squid ink ravioli \$33
Seafood bisque ragu', basil oil, capers

Housemade Gnocchi \$34
Braised duck, pecorino, crunchy bread and tuscan kale

Chestnut open raviolo \$32
Venison ragu', bechamel, crumbled chestnuts, parmigiano reggiano

Char-grilled Eye fillet \$38
Jerusalem artichoke and swede gratin, roasted shallot puree, brussels sprouts, jus

Seared Barramundi fillet \$36
Roasted fregola, parsnip puree and crisp, broccolini, leafs

Tasting of Lamb for two people \$76
Rump, ribs, shoulder terrine, roasted potatoes, garden vegetables, salad, jus

Chateaubriand for two people \$79
500g beef tenderloin wrapped in pancetta, roasted potatoes, garden vegetables, truffle jus

Side Dishes

Green beans, anchovies and mustard dressing, breadcrumbs \$10

Roasted cauliflowers, smoked almonds, dry fruits, herbs, seeds \$10

Truffle and parmesan fries \$12

House-made Hand-cut chips served with aioli \$10

Rocket salad, currants, cherry tomatoes, parmesan, balsamic \$9

Mixed leafs, honey vinaigrette, caramelised walnuts, crostini, goats cheese \$9

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

House-made GF pizza extra \$5

Pizza

Margherita \$18

S.Marzano tomatoes, fior di latte mozzarella, basil

Add Buffalo mozzarella \$5

4 Cheeses \$26

Fior di latte, Taleggio, Gorgonzola, Parmigiano, rocket, balsamic reduction

Add Porcini mushroom \$5

DiVino Garden \$23

S.Marzano tomatoes, fior di latte, vegetables from DiVino's veggie garden

Add Prosciutto \$6

Pumpkin, Taleggio e Home-made sausage \$25

Pumpkin puree, fior di latte, Taleggio, home-made sausage, walnuts, seeds

Add goat's cheese & Rocket \$5

Salame e Peperoni \$23

S.Marzano tomatoes, fior di latte mozzarella, roasted capsicums, salame

Add Kalamata black olives \$3

Calzone "Folded pizza" \$26

Filled with S.Marzano tomatoes, fior di latte mozzarella, ham and porcini

Prosciutto crudo e bufala \$26

S.Marzano tomatoes, buffalo mozzarella, Prosciutto di Parma, rocket, parmigiano

Divino's meat lovers \$28

Fior di latte mozzarella, home-made sausage, salame casalingo, ham, pancetta, rocket, jus

Napoletana \$24

Fior di latte mozzarella, marinated white anchovies, caperberries, fresh tomato, oregano

Porcini and sausage \$25
S.Marzano tomato, fior di latte, eggplant, porcini mushroom, home-made sausage, shaved parmigiano

Nduja \$25
Spicy Italian crumbled sausage, S.Marzano tomatoes, fior di latte mozzarella, taleggio, potatoes, rosemary

Gourmet Pizza

Burrata e Jamon Serrano \$36
S.Marzano tomatoes, Jamon Serrano , whole hand-made burrata, rocket

Duck prosciutto, tartufo e foie gras \$36
Truffle cream, buffalo mozzarella, foie gras, duck prosciutto, freeze dried raspberries

Wagyu bresaola e porcini \$36
Taleggio, fior di latte mozzarella, wagyu bresaola, porcini mushrooms, parmesan, balsamic glaze

Frutti di mare \$38
S.marzano tomatoes, seasonal fresh seafood, garlic oil, parsley



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Desserts

Warm olive oil cake

Mandarin curd and gel, vanilla gelato, tuille

Chocolate and tonka bean potted creme

Amaretto crumble, panna, maraschino cherries

Banana semifreddo

Nutella sand, honeycomb, coconut

Crunchy hazelnut cannoli

Apple custard, milk caramel, poached apple

Nutella Calzoncino

Vanilla gelato, coconut flakes

Cheese selection for 2

Selection of three cheese served with house made quince jam, muscatel, lavosh

Liquid desserts

Limoncello cream

2013 Mocadunda Cane cut Riesling

Espresso martini

Poli Golden Grappa sarpa oro

Coffee and Tea

Flatwhite, Latte, Cappucino, Long Black, Espresso, Short Macchiato, Long Macchiato, Mocka, Hot Chocolate, Chai
MILKLAB Soy \$0.50 MILKLAB Almond \$0.70

Affogato \$8 with Frangelico \$14

YV Tea Co. English Breakfast, Earl Grey, Chamomile, Pepermint, Lemongrass and Ginger, Green

\$16

\$16

\$16

\$16

\$16

\$28

\$11

\$15

\$17

\$20

\$4.50

\$4.50