

# DiVino Ristorante

## MENU'

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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)	\$12
Mt Zero mixed olives	\$10
Chicken liver parfait, bread	\$12
Barramundi croquette (6 pieces)	\$12

### Gourmet Cold Cuts 60g

Served with house-made bread basket

Home-made duck prosciutto	\$20
Prosciutto di parma	\$17
Home-made Wagyu bresaola	\$17
Home-made Salame	\$16
Home-made guanciale with honey	\$16

### Shared platters for 2

**Antipasto** \$40  
selection of cured meats, cheeses, olives, housemade pickles, croquettes

**Hand-made fresh Burrata** \$36  
Prosciutto di Parma, marinated tomatoes, basil, rocket served with bread basket

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

### Entree

**Cured ocean salmon** \$18  
Cucumber, pickled shallots, whipped cod roe, crostini, herb crisp

**Wagyu beef Carpaccio** \$17  
Tiny capers, truffle oil, celery, lemon-anchovies dressing, crispy breadcrumbs

**Crumbed Pork belly** \$18  
Roasted capsicum emulsion, bbq corn, almonds, spicy nduja

**Roasted eggplant caponata** \$17  
marinated eggplant, buffalo mozzarella, confit tomato, parmesan crust, sugo

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## Primi e Secondi

**Duck carnaroli Risotto** \$34  
braised duck, toasted breadcrumbs, sour olives sauce

**Home-made Saffron Gnocchi** \$34  
Seafood ragu' with prawns, mussels, octopus, cuttlefish, tomato pesto, broccoli puree', squid-ink crisp

**Housemade Penne** \$33  
Pork and fennel ragu', shaved fennel, pecorino

**Roasted pumpkin ravioli** \$30  
Sour ricotta cream, amaretti, braised spring onion, spinach

**Pan seared Wagyu skirt steak** \$36  
maple glazed baby carrots, gribiche, potatoes crisp

**Seared Barramundi fillet** \$36  
Puffed quinoa crust, pea puree', spring vegetables salad, basil oil, herbs

**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

Baked beetroot salad, pumpkin seeds pesto, spiced yoghurt, puffed rice \$12

Roasted cauliflowers, smoked almonds, dry fruits, herbs, seeds \$12

Truffle and parmesan fries \$12

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

Rocket salad, currants, cherry tomatoes, parmesan, balsamic \$10

Mixed leaves, honey vinaigrette, caramelised walnuts, crostini, goats cheese \$10

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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, Vegan Mozzarella \$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

**Parmigiana** \$25

S.Marzano tomatoes, roasted eggplant, fior di latte, pecorino, basil

**Pumpkin, Gorgonzola e Home-made pancetta** \$25

Pumpkin puree, fior di latte, gorgonzola, home-made pancetta, seeds

Add goat's cheese & Rocket \$5

**Spicy Salame e Capsicum** \$25

S.Marzano tomatoes, fior di latte, capsicums, hot salame

Add Kalamata black olives \$3

**Prosciutto crudo e bufala** \$28

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

<b>Calzone “Folded pizza” Ham</b>	\$26
Filled with S.Marzano tomatoes, fior di latte mozzarella, ham and porcini	
<b>Calzone “Folded pizza” Salame</b>	\$26
Filled with S.Marzano tomatoes, fior di latte, ricotta, hot salame	
<b>Nduja</b>	\$25
Spicy Italian crumbled sausage, S.Marzano tomatoes, fior di latte, taleggio, potatoes, rosemary	
<b>Capricciosa</b>	\$28
S.Marzano tomatoes, olives, ham, artichokes, porcini mushroom, fior di latte	
<b>Anchovies &amp; onions</b>	\$26
Fior di latte, onions, marinated white anchovies, olives, ricotta, oregano	
<b>Gourmet Pizza</b>	
<b>Burrata e Prosciutto crudo</b>	\$36
S.Marzano tomatoes, Prosciutto crudo , whole hand-made burrata, rocket	
<b>Duck prosciutto, tartufo e foie gras</b>	\$36
Truffle cream, buffalo mozzarella, foie gras, duck prosciutto, freeze dried raspberries	
<b>Wagyu bresaola e porcini</b>	\$36
Taleggio, fior di latte mozzarella, wagyu bresaola, porcini mushrooms, parmesan, balsamic glaze	
<b>Frutti di mare</b>	\$38
S.marzano tomatoes, seasonal fresh seafood, garlic oil, parsley	

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## Desserts

<b>DiVino Tiramisu</b>	\$16
<b>Warm olive oil cake</b> Mandarin curd and gel, vanilla gelato, tuille	\$16
<b>Chocolate Tart</b> Passionfruit, chocolate and orange ganache, puffed rice	\$16
<b>Almond croccante semifreddo</b> Almond crumble, nutella sand, dulce de leche	\$16
<b>Crunchy hazelnut cannoli</b> Apple custard, milk caramel, poached apple	\$16
<b>Nutella Calzoncino</b> Vanilla gelato, coconut flakes	\$16
<b>Cheese selection for 2</b> Selection of three cheese served with house made quince jam muscatel, lavosh	\$28
<b>Liquid desserts</b>	
Limoncello cream	\$11
Glass Amnesia Passito, principi de Spadafora	\$16
Espresso martini	\$17
Poli Golden Grappa sarpa oro	\$20
Muscat de Beauumes de Venise	\$14
<b>Coffee and Tea</b>	
Flatwhite, Latte, Cappucino, Long Black, Espresso, Short Macchiato, Long Macchiato, Mocka, Hot Chocolate, Chai	\$4.50
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	\$4.50