

# 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, locally sourced 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 \$4**

### **Appetizer**

**\$9**

Arancini  
Deep fried skull prawns  
Mt Zero mixed olives  
Chicken liver parfait, bread

### **Gourmet Cold Cuts 60g**

**\$15 (with house-made bread basket)**

Jamon Iberico Serrano  
Prosciutto di parma  
Wagyu bresaola  
Salame casalingo

### **Entree**

#### **Antipasto**

Chef's Selection of antipasti for two people \$26

#### **Cured ocean Salmon**

Pickled cucumber, salmon roe, creme fraiche, witlof, squid ink "carbon" \$16

#### **Slow cooked duck terrine**

Pistachio and parmesan crust, sweet potatoes spuma, 15 year old balsamic vinegar \$16

#### **Divino Caprese**

Burrata, Smoked cherry tomatoes, basil & currant pesto, olives sand, carasau \$15

#### **Wagyu beef carpaccio**

Asparagus, quail eggs, white truffle oil, parmesan, capers and lemon dressing \$16



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## Primi e Secondi

**Prawn and smoked potato ravioli** \$28  
Roasted barramundi, mussel cream, basil oil, lemon croccante

**House-made gnocchi** \$26  
Beetroot puree, baby beetroot, yarra valley persian feta, candied walnuts, burnt bread

**Quail and porcini Risotto** \$30  
Risotto carnaroli selection, quail, roasted legs, toasted pinenuts, quail jus

**Pan seared duck breast** \$34  
Kipfler potato puree, orange and witlof salad, jus

**Tasting of Lamb (for two people to share)** \$68  
Roast potatoes, seasonal vegetables, mixed salad, jus

**Char-grilled eye fillet of beef** \$34  
Corn puree, broad beans, bbq corn, asparagus, polenta crunch, strawberry balsamic, jus

## Side Dishes

**\$9**

House-made hand-cut chips, aioli

Pan-fried baby carrots, almonds skordalia

Rocket salad, balsamic glaze, smoked cherry tomatoes, parmesan

Cabbage, peas, mint, parsley, YV persian feta

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At DiVino we use only fresh, healthy ingredients, 00 Italian flour, fior di latte mozzarella, San Marzano tomatoes, fresh basil and Extra virgin olive oil to start with. Our dough is improved for 72 hours to give our pizza an improved digestibility. Neapolitan pizza is a little wet by its own nature: we like it that way and we can't do much to change it. We really wish you will enjoy it as well.  
BUON APPETITO!!!

House-made GF pizza extra \$4

## Pizza

**Margherita** \$16

San Marzano tomatoes, fior di latte, basil

**Prosciutto crudo e bufala** \$23

San Marzano tomatoes, buffalo mozzarella, San Daniele prosciutto, rocket, parmesan

**DiVino Garden** \$18

San Marzano tomatoes, fior di latte, vegetables from DiVino's kitchen garden

**Gamberi e zucchini** \$20

San Marzano tomatoes, prawns, garlic oil, grilled zucchini, witlof

**Zucca, Gorgonzola e Pancetta** \$23

Pumpkin puree, fior di latte, gorgonzola, pancetta, candied walnuts

**Salame e Peperoni** \$20

San Marzano tomatoes, fior di latte mozzarella, roasted capsicums, salame casalingo

**Calzone "Folded pizza"** \$20

Filled with San Marzano tomatoes, Buffalo mozzarella, basil

## Gourmet Pizza

**Burrata e Jamon Iberico Serrano** \$35

San Marzano tomatoes, Jamon Serrano, whole hand-made burrata, rocket

**Duck prosciutto, tartufo e foies gras** \$36

Truffle cream, buffalo mozzarella, foies gras, duck prosciutto, freeze dried raspberries

**Wagyu bresaola e porcini** \$34

Taleggio, fior di latte, wagyu bresaola, porcini mushrooms, parmesan, balsamic reduction



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## Desserts

### Vanilla bourbon pannacotta

Raspberry glaze, almond crunch, 90% dark chocolate \$14

### Apple tart

Walnut crumble, butterscotch, yogurt gelato \$14

### Tiramisu' semifreddo

Mascarpone semifreddo, chocolate biscuit, coffee cream \$14

### Ricotta mini-doughnuts

Cinnamon sugar, EVO creme anglaise, berries coulis \$14

### Nutella pizzetta

Vanilla gelato, coconut flakes \$12

### Cheese selection

Selection of three cheese served with accompaniments \$26

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