

An Evening in Italy

at Witchmount Winery

ENTREE / TO SHARE

- 3 cheese arancini, bolognese, shaved pecorino 12
- Salt and pepper calamari, rocket salad, lemon aioli 16.5
- Tomato and basil bruschetta, aged balsamic, parmesan 11 (2pce)
- Charcuterie board (GFO) 27
- 3 Cheeses, cold meats, olives and chargrilled veggies, crackers and home made dip

MAINS

- Penne carbonara (VO) 24
- Burnt butter sage gnocchi (V) 26
- With roast pumpkin, pinenuts, spinach and parmesan
- Lamb ragu pappadelle 30
- Crab risotto, asparagus herbs and lemon zest 30
- Beef lasagne 30

PIZZA

- Margaritas 22
- Chorizo and peppers 24
- Ham and tomatoes 24
- Garlic and rosemary foccacia 18

DESSERTS

- Tiramisu 14
- Limoncello panacotta 14
- Sorbet trio 11
- Zeppeli 15
- Affogato (non- alcoholic) 12.5
- Espresso, hazelnut syrup and vanilla ice-cream
- Affogato (alcoholic) 16.5
- Espresso, frangelico and vanilla ice-cream



WITCHMOUNT

SIDES

- Fries 10
- Roast potatoes w garlic and herbs 10
- Panzanella salad 10

CHILDREN

for children aged 12 and under

- Salt & pepper calamari & chips (GFO) 12
- Penne bolognese (NF) 12
- Chicken tenders & chips 12
- Fish bites and fries 12
- Lasagne 12

Kids sundae 8

- Epic shakes 10
- Cookies & Cream
- Bubblegum & Fairyfloss
- Caramel & Honeycomb