

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

- Melanzane 24 - Grilled slices of eggplant, parmesan, mozzarella cheese, dried oregano, olive oil, tomato base and fresh basil.
- Boscaiola 24 - With champignon mushrooms and italian sausage.
- White base, dried oregano, sea salt, evoo, mozzarella cheese
- Diavola 24 - Tomato base, hot sliced salami, dried oregano, sliced fresh chilli, chilli flakes, sliced olives, olive oil, mozzarella cheese.

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

SIDES

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



WITCHMOUNT

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

DRINK SPECIALS

- Aperol Spritz 14
- Campari Spritz 14
- Limoncello Sour 18
- Amalfio Cocktail 18
- Limoncello Cranberry Cosmo 18