



Vigna | Bottin

Benvenuti | Welcome

Osteria Menu

NO SPLIT BILLS \\ GRAZIE

FOR THEIR SAFETY, CHILDREN NEED TO BE SEATED & SUPERVISED AT ALL TIMES

SURCHARGE OF 15% APPLIES ON PUBLIC HOLIDAYS



	<u>Glass</u>	<u>Bottle</u>
<u>Wine List</u> + suggested pairing's		
Selmo's Prosecco DOC Pairing: Grigliata di Pesce Misto, Insalata di Caprese, Arancini	12	35
Versecco (Sparkling Vermentino) Pairing: Arancini, Grigliata di Pesce Misto	18	60
Fiano (white) Pairing: Ravioli Italiani, Arancini, Insalata di Caprese	12	32
Vermentino (Dry white) Pairing: Grigliata di Pesce Misto, Insalata di Caprese, Ravioli Italiani, Risotto Funghi	11	29
Rosato (Rosé) Pairing: Orecchiette Calabrese, Parmigiana di Melanzana, Polpette, Ravioli Italiani	12	32
Sangiovese (Red) Pairing: Arancini, Parmigiana di Melanzana, Polpette	12	38
Montepulciano (Red) Pairing: Parmigiana di Melanzana, Risotto Funghi	15	44
Nero d'Avola (Red) Pairing: Parmigiana di Melanzana, Polpette, Orecchiette Calabrese	15	44
Barbera (Red) Pairing: Orecchiette Calabrese, Cotoletta	15	44
Compare's Shiraz (Red) Pairing: Orecchiette Calabrese, Risotto Funghi	11	29
Shiraz Cabernet Reserve (2021) Pairing: Cotoletta	20	75
Paolo's weekly special (Aged Red)	-	75



Drinks List + Non-alcoholic

Aperol Spritz Alcoholic	18
Limoncello Spritz Alcoholic	18
Red Bitter's Spritz Non-alcoholic	12
Gin and Tonic Alcoholic	16
Peroni Red Alcoholic, Beer	11
Peroni 0.0 Non-alcoholic, Beer	11
Goodieson Mid Strength Alcoholic, Local Beer	13
Cider Alcoholic, Local	13
Sparkling Water Non-alcoholic	8
Chinotto Non-alcoholic, softdrink	5
Limonata Non-alcoholic, softdrink	5
Aranciata Non-alcoholic, softdrink	5
Coke No Sugar Non-alcoholic, softdrink	5
Mountain Fresh Apple Non-alcoholic, Juice	6
Mountain Fresh Orange Non-alcoholic, Juice	6

After Meal Drinks + served over ice

Limoncello	13
Aperol	13
Averna	13
Montenegro	13
Gin	13
Scotch	13



À la carte Menu

Our dishes are designed to be shared

Arancini Trio of Bolognese and vegetarian arancini	29
Parmigiana di Melanzana (Vegetarian) Baked, battered eggplant layered with mozzarella, Napolitano sauce and basil served with bread	27
Insalata di Caprese (Vegetarian) Classic Italian fresh mozzarella, tomato and basil salad served with bread.	29
Polpette Meatballs (Nonna Teresa's secret recipe) served with bread	29
Orecchiette Calabrese Orecchiette pasta, Italian sausage, broccoli, pancetta, cream and hint of chilli	38
Ravioli Italiani (Vegetarian) Handmade spinach and ricotta filled ravioli with creamy feta, spinach and roasted pumpkin	36
Cotoletta Italian veal schnitzel served with side of Napolitana sauce and herb roasted potatoes	38
Risotto Funghi (Vegetarian and Gluten free) Creamy mushroom risotto with truffle paste	34
Grigliate di Pesce Misto (Gluten free) Grilled prawns, calamari and the fish of the day served with salad and roasted potatoes	65

SIDES

Mixed green leaf, pear and parmesan salad	15
Home style roasted potatoes	12
Coffee (espresso and macchiato only)	4



Osteria Set Menu

Crafted by Chef Angelo

To be shared in the true Italian way!

\$75-\$125 per person, Includes the food listed and \$35 credit to be used at the bar towards Drinks. If this credit is not used during your meal, the surplus can be redeemed in takeaway wine. If the bar spend is exceeded, then you simply pay the additional amount. We can't wait to welcome you to eat, drink, and unwind! Minimum of 4x people.

SET MENU 1 (Max 15x ppl) - \$75 per person

- **Antipasto:** Arancini, Beer-battered vegetables, Fresh Fior di Latte, cured meats, and seasonal produce
 - Meatballs
 - Pear & Parmesan Salad
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SET MENU 2 - \$105 per person

- **Antipasto:** Arancini, Eggplant Parmigiana, Fresh Fior di Latte, cured meats, and seasonal produce
 - Orecchiette Calabrese
 - Ravioli Italiani
 - Polpette
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SET MENU 3 - \$110 per person

- **Trio Bruschetta:** Gorgonzola & Mushroom, Eggplant Parmigiana, Meatball
- Orecchiette Funghi e Salsiccia
- Ravioli with Napolitana Sauce
- Involtini di Pollo
- Roast Potatoes & Pear & Parmesan Salad

SET MENU 4 - \$125 per person

- **Antipasti:** Arancini, Polpo, Eggplant Parmigiana, Fresh Fior di Latte
- Risotto Granchio
- Ravioli with Napolitana Sauce
- Gamberi & Calamari
- Pear & Parmesan Salad

Optional Extras

- **Calamari e Gamberi:** Pan-fried prawns & squid with mixed green leaves - \$15 per person
- **Mixed Green Leaf, Pear, & Parmesan Salad** - \$15 per serve
- **Home-style Roasted Potatoes** - \$12 per serve
- **Coffee** - \$4 per serve (espresso and macchiato only)

CHILDREN | BAMBINI (SET MENU)

Guests between the age of 11 and 17 shall feast with the adults, however we offer a reduced drinks allocation of \$15 per child/teenager for juice or soft drink (\$20 off the original price). For guests between the ages of 3 and 10 we offer a separate package of \$35 per child which includes a \$10 bar spend for juice or soft drink. This includes a choice of Penne Alla Panna or Penne Polpette (Nonna Teresa's secret meatball recipe), plus a scoop of ice cream.

Dietary options available with prior notice.