



RESTAURANT
PINELLI ESTATE WINERY

"Welcome to our family's Restaurant amongst the grapevines of Pinelli Estate - established by our parents after immigrating to Australia in the 1950s.

*At the heart and soul of the Italian culture is wine and food
so we are delighted that you are able to share our food and wine with your family and friends too.*

Buon Appetito! "

Daniel & Robert Pinelli

ANTIPASTI STARTERS

Grazing Platter for Two - 38, Grazing Platter for Four - 68

Fresh Sourdough Bread (v, ve) with EVOO and balsamic - 5

Pane all'aglio (v) - Toasted sourdough garlic bread with parmesan cheese - 8

Calamari Fritti (gf avail.) - Spiced fried calamari with salad and paprika lime aioli - 15 / 26

Smoked Pumpkin Arancini (v) - Arborio rice with smoked pumpkin, aioli and rocket - 14

Grilled cacciatore sausage and warm olives, toasted sourdough bread - 14

Gamberi Grigliati - Grilled garlic prawns tossed in a choice of creamy garlic or chilli tomato sauce, served with warm sourdough bread - 18 / 32

PASTA

(gf pasta available upon request +2)

Gnocchi (v.) - Potato dumplings tossed in rich tomato or Gorgonzola sauce - 20 / 24

Spaghetti e Polpette - Spaghetti with house-made meatballs in a rich Napolitana tomato sauce - 24

Penne Arrabiata - Penne pasta tossed with spicy Italian sausage, olives, onion, garlic and chilli and fresh tomato sauce - 24

Penne Pollo - Penne pasta, marinated chicken and snow peas tossed in a creamy parmesan sauce - 25

Pasta e Gamberi - Linguini pasta tossed with prawns, spicy Italian sausage, anchovies, chilli, garlic, onion and spinach - 28

SECONDO MAINS

Chicken and Risotto - Grilled marinated chicken breast served on a bed of Porcini and mushroom risotto, leek and parmesan - 32 (minus chicken breast (v) -6)

Chilli Mussels - Fresh mussels cooked in a choice of white wine or fresh tomato sauce, served with warm sourdough bread - 28

Pork Belly (gf) with roasted beetroot and honey puree, seeded mustard green beans - 34

Pesce (gf avail.) - Herb crusted Barramundi with warm potato salad, aioli, chives, bacon, capers, green beans - 34

Bistecca (gf) - Steak of the Day served with roasted potatoes, broccolini, red wine jus - 42 (add garlic prawns +5)

LA PARTE SIDES

Mixed garden salad with house dressing - 10

Warm Potato Salad - 12

Chips - 7

KIDS MENU UNDER 12 YEARS OLD

Chicken nuggets and chips - 10

Penne pasta and meatball in tomato sauce - 12

Fish and chips - 12



DOLCE DESSERT

Tiramisu - Traditional Italian dessert with coffee-infused sponge biscuits and Mascarpone cream - 11

Sticky date pudding served with butterscotch sauce and ice-cream - 11

Limoncello Flute (gf) - Limoncello ice-cream served in a "yours to keep" champagne flute - 14

Affogato (gf) - Scoop of vanilla ice-cream and a short black coffee - 7 (with liqueur -14)

CAFFE COFFEE

Espresso, Short Macchiato - 3.5

Flat White, Cappuccino, Long Black, Latte, Hot Chocolate - 4

Long Macchiato, Mocha, Vienna - 4.5

Chai Latte - 5

Extra Shot, Decaffeinated, Soy, Almond +1

FORTIFIED 70ML GLASS

Pinelli Aged Tawny - 6

Pinelli Liqueur Muscat - 7

Pinelli Liqueur Verdelho (*Silver Medal*) - 10

Pinelli Grand Tawny (*Gold Medal*) - 14

TÈ TEA

English Breakfast, Earl Grey, Chamomile, Peppermint, Green - 3.50

Chai - 4

ALLERGEN ADVICE: Menu items may contain or come into contact with allergens (wheat, eggs, peanuts, tree nuts, seafood, milk etc etc). For more information, please speak with your waitperson

Please note separate billing not available



Wine List
PINELLI ESTATE

Eve Sparkling Brut	7 / 32
Sparkling Juliet	7 / 32
Verdelho 2019 Reserve (Gold medal)	7 / 25
Semillon Sauvignon Blanc 2019 Reserve	7 / 25
Chenin Blanc 2019 Reserve	7 / 24
Breanna Rosé 2019	7 / 25
Grenache 2018 La Tavola	8 / 30
Cabernet Merlot 2018 La Tavola	8 / 28
Shiraz 2018 Reserve	8 / 32
Durif 2018 Reserve	9 / 38
White Moscato	7 / 20

MUSEUM RELEASES

We've cellared some wine for added complexity and character

Verdelho 2015 Reserve	29
Chenin Blanc 2007 Family Reserve (Judged Best Wine of the Swan Valley Wineshow 2016)	45
Cabernet Merlot 2013 Reserve (Silver Medal)	42
Shiraz 2014 Reserve (Gold Medal)	48
Durif 2014 Reserve (Trophy Winner)	52



LOCAL AND IMPORTED

Veuve Clicquot Brut Yellow Label NV (<i>France</i>)	85
Prosecco Vignarosa (<i>Italy</i>)	37
Sauvignon Blanc 2016 Greywacke (<i>New Zealand</i>)	38
Chardonnay Wooded 2016 John Kosovich (<i>Pemberton, WA</i>)	47
Tempranillo 2018 Olive Farm Wines (<i>Swan Valley</i>)	38
Montepulciano D'Abruzzo 2014 Sergio del Casale (<i>Italy</i>)	39

BEERS

Castello Birra Premium (<i>Italy</i>) - 9	Little Creature's Roger's (Ale) - 8
Hoegaarden (Wheat beer) - 9	Peroni Legerra (Lager) - 8
Corona (Lager) - 8	
Peroni Nastro Azzuro (Lager) - 8	
Asahi Super Dry (Lager) - 8	
James Squires 150 Lashes (Pale Ale) - 8	

SPIRITS

(includes choice of mixer)

Basic Spirits - 10

Top Shelf - 12

SOFT DRINKS

Coke, Coke No Sugar, Sprite, Lift - 3.5
Lemon Lime Bitters - 4.5
Appletiser, Grapetiser - 4
San Felice (<i>Italy</i>) Natural/Sparkling water (bottle) - 7