

The Winery Kitchen

— WOODFIRE PIZZA & CUCINA —

1 Emily Street, Seymour Victoria 3660
Tel: 03 57922330

Welcome to The Winery Kitchen. We pride ourselves on using locally sourced meats and produce as much as possible, starting with Somerset Heritage vegetables from our very own paddocks. Meats are sourced within a 50 Km radius where possible.

Dinner, including pizzas, is served Wednesday through to Sunday 5.30pm til late.

Lunch including pizza's is served Friday through to Sunday 12:00pm to 3:00pm



Dinner

SMALL PLATE

House made bread	
- With Mt Bernard extra virgin olive oil infused with lemon and lime	6.5
- With pork and beef polpette in Napoli sauce	13.5
Salted deep fried gnocco fritto	6.0
Arancini - three mozzarella and meat filled deep fried rice balls on a Napoli sauce	15.0
Sicilian green olives	6.0
Spicy deep fried calamari with aioli	15.0
Polenta chips with rosemary, parmesan, and aioli	13.5
Tomato bruschetta - tomato, spanish onion, basil, extra virgin olive oil	9.5
Fritto Misto - fried sardines, whitebait, school prawns and calamari with aioli	21.0
Antipasto platter - A selection of cold meats and home made marinated vegetables with smoked mozzarella, gnocco fritto & house made bread	29.0
Salumi board - A selection of artisan meats from The Meat Room - Kilmore with gnocco fritto	28.0



PASTA

Gnocchi with lamb ragu	22.0
Paccheri with pork and beef polpette in Napoli sauce	20.0
Fettuccine with chicken, mushrooms, pesto, white wine & cream	23.0
"Gnudi" baked spinach & ricotta balls with tomato & basil sauce, parmesan & toasted bread	24.0
Spinach and Ricotta Ravioli with cherry tomato and basil sauce	25.0
Maltagliati with mussels, artichoke, pecorino and rocket	26.0
Pasta Platter - Chef's choice for two	42.0

* Gluten Free pasta available Add 3.0

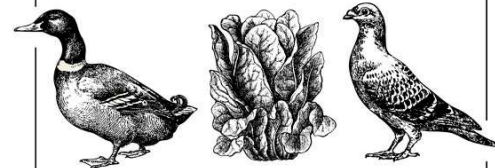


MAINS

Warm gnocchi salad with kale pesto, crispy quinoa and seasonal vegetables	22.0
"Chicken Boscaiola" Avenel mushrooms, tomato, white wine & cream with green beans and parmesan mash	28.0
McIvor Farm confit and double roasted pork belly with carrot puree, pickled carrot, mint yogurt and pork jus	36.0
250g, 26 day dry aged Porterhouse steak with roasted Tuscan potatoes, green beans, caramelised onions & red wine jus	35.0
Slow cooked lamb shank on parmesan mash potato and green beans	32.0
Sevens Creek Strathbogje 280g wagyu flank steak with burnt leek puree, chargrilled broccolini, roast Tuscan potatoes, chimichurri, bone marrow jus	65.0
600 - 800g sous vide lamb shoulder with chef's choice of two sides and two sauces	75.0
Chef's choice tasting menu - 5 course. Let us feed you	80.0 pp

Gluten free bread available - add 1.5

Seasonal salad	-Ask the waiter
Rocket and parmesan salad	10.0
Hand cut chips	6.0
Sicilian Caponata	10.0
Charred broccolini with lemon zest	10.0



Kids Corner

Rice balls with tomato sauce	10.0
Spaghetti and tomato sauce	10.0
Spaghetti and meatballs in tomato sauce	12.5
Crumbed chicken and chips	12.5
Pizza - Tomato and cheese	9.0
- Ham, cheese and tomato	10.5
- Ham, cheese, pineapple, tomato	12.0
Bowl of chips	3.0

SOMETHING SWEET

Nutella pizza	12.5
Vanilla ice cream bar	6.5



*Sorry - one bill per table/ no split bills - Mixed payment: cash/ credit cards accepted

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