



RED HILL ESTATE

TO START – MADE FOR SHARING

WOOD-FIRED BREAD olive oil, herbs, served warm	\$16
BUFFALO MOZZARELLA w/ truffle oil [GF,VG]	\$19
BURRATA traditional creamy Italian cheese [GF,VG]	\$19
MARINATED OLIVES herbs, olive oil, served warm [GF,V]	\$12
OCTOPUS CARPACCIO sweet chilli & lime dressing, wasabi mayo [GF]	\$22
CAULIFLOWERS baked w/ parmesan, sweet paprika, herbs [GF,VG]	\$16
ZUCCHINI ROLLS zucchini, ricotta, parmesan, mint, pancetta [3 pieces][GF]	\$16
EGGPLANT MILANESE eggplant, leg ham, cheese, pinenut pesto [3pieces]	\$16
ARANCINI seasonal vegetables, parmesan, herbs, house aioli [3 pieces][VG]	\$15
PORK MEATBALLS pork mince, herbs, Napoli sauce, parmesan [3 pieces]	\$18
SALUMI SELECTION prosciutto, mortadella, hot & mild salami [GF]	\$38
MORTADELLA traditionally Italian cured meat [GF]	\$18
PROSCIUTTO San Daniele, 24 months cured [GF]	\$24
SALAMI your choice of mild or hot [GF]	\$16

MAINS

100-DAY GRAIN FED BEEF TENDERLOIN [200g] slow cooked, pink peppercorn sauce, roast potatoes, garden salad [GF]	\$58
ROCKLING FILLET poached rockling fillet, cherry tomato broth, garlic, olives, capers, potatoes, parsley [GF]	\$41

PASTA AND RISOTTO – MADE FOR SHARING

Just the way it's meant to be – hand-made in our kitchen

BAKED GNOCCHI house-made gnocchi, Napoli, parmesan, burrata, fresh basil [GF,VG]	\$38
FETTUCINE CARBONARA pancetta, egg yolk, pecorino cheese, cream	\$39
RIGATONI BOLOGNESE slow cooked lamb mince, tomato, onions	\$41
PORK SAUSAGE RISOTTO pork sausage, pumpkin, ricotta, parsley, parmesan [GF,AVG]	\$39
SAFFRON RISOTTO saffron, onion, potato, parmesan topped w/ octopus, parsley [GF,AVG]	\$41

GOURMET PIZZA – MADE FOR SHARING

[No changes to our pizzas] [GF base available on request +\$5.00]

CAPRICCIOSA cherry tomatoes, leg ham, artichokes, olives, stella alpina bric	\$38
PROSCIUTTO house-made sauce, fior di latte, cherry tomatoes, rocket, burrata, prosciutto	\$38
SALAMI truffle oil, chilli, parmesan, potatoes, basil, hot salami, stracchino & parmesan	\$37
MARGHERITA house-made sauce, parmesan, basil, fior di latte [VG]	\$35
ORTOLANA pinenut pesto, roasted seasonal vegetables, parmesan [VG,AV]	\$35

We prepare all our food fresh in a kitchen that uses ingredients like nuts, shellfish and gluten. While we take every care, we can't guarantee that our dishes are free from all traces of allergens. If you have any allergies or dietary needs please let us know before you order – we'll do our best to look after you, like family.

GF gluten free | AGF available gluten free | VG vegetarian | V vegan | DF dairy free.
Surcharges Apply: Sunday +10% | Public Holiday +15% | Credit Card Surcharges:
Visa/Mastercard 1.65% | Amex 2.75%.

INSALATA & CONTORNI

CAPRESE SALAD sliced tomatoes, buffalo cheese, mozzarella, basil, oregano [GF,VG]	\$21
ROCKET SALAD corella pear, shaved grana padano, balsamic glaze [GF,VG,AV]	\$19
PANZANELLA cos lettuce, grilled vegetables, black olives, croutons, mustard seed vinaigrette [VG,V]	\$21
GARDEN SALAD cos lettuce, radicchio, rocket, cherry tomatoes [GF,VG,V]	\$18
CHIPS [GF,VG]	\$12
ROAST POTATOES baby potatoes, white wine, butter, onions, rosemary [GF,VG]	\$14

DOLCE – SINGLE SERVE

AFFOGATO house-made vanilla ice cream, frangelico liquor, coffee [GF]	\$16
SGROPPINO lemon sorbet, white peach nectar, red hill estate prosecco, house-infused lemon verbena vodka [GF,DF]	\$16
PANNACOTTA vanilla bean pannacotta, your selection of seasonal fruits or milk chocolate mirror glaze [GF]	\$18
TIRAMISU coffee sponge, mascarpone cheese, pasteurized eggs, liqueur, chocolate [GF]	\$18

BIMBI – FOR THE LITTLE ONES

NUGGETS & CHIPS	\$15
PENNE NAPOLI PASTA	\$15
VANILLA ICE CREAM	\$8

WINE

	GLASS	BOTTLE
SPARKLING		
Nonno's Collection Prosecco	\$15.50	\$54.00
Single Vineyard Blanc de Blancs	\$24.50	\$95.00
WHITE		
Nonno's Collection Vermentino	\$15.50	\$54.00
Cellar Door Release Pinot Grigio	\$15.50	\$54.00
Merricks Grove Pinot Gris	\$18.50	\$74.00
Merricks Grove Fumé Blanc	\$18.50	\$74.00
Red Hill Estate Field Blend	\$17.50	\$68.00
Cellar Door Release Chardonnay	\$15.50	\$54.00
Merricks Grove Chardonnay	\$18.50	\$74.00
Single Vineyard Chardonnay	\$24.50	\$95.00
ROSÉ		
Cellar Door Release Rosé	\$15.50	\$54.00
RED		
Cellar Door Release Pinot Noir	\$15.50	\$54.00
Merricks Grove Pinot Noir	\$18.50	\$74.00
Single Vineyard Pinot Noir	\$24.50	\$95.00
Cellar Door Release Shiraz	\$15.50	\$54.00
Single Vineyard Shiraz	\$24.50	\$95.00
Nonno Knows Montepulciano	\$15.50	\$54.00
Grand Reserve Pinot Noir		\$170.00
SWEET		
Nonno's Collection Dolcetto	\$15.50	\$54.00
Nonno Knows Fragola	\$15.50	\$54.00
Late Harvest Pinot Gris	\$15.50	\$54.00

BEER

St. Andrews 'The Apprentice' 3.5%	\$12.50
St Andrews Pale Ale	\$12.50
St Andrews Australian Lager	\$12.50
Birra Moretti	\$12.50
Two Bays Brewing Co Gluten Free Pale Ale	\$14.00
Peroni	\$12.50

SPIRITS

Tequila	don julio blanco	\$15.50
Vodka	grey goose	\$15.50
Gin	that spirited lot - that house pour [Mornington Peninsula]	\$15.50
Spirits	kahlua frangelico cointreau aperol	\$15.50
Rum	pampero blanco	\$16.50
	pampero anejo especial	\$16.50
Bourbon	woodford reserve double oaked kentucky	\$21.50
Whiskey	chivas regal 18yo scotch whiskey	\$21.50
	morris rutherglen muscat barrel finished single malt australian whiskey	\$28.50

ALCOHOLIC COCKTAILS

Italian G&T	gin, campari, sweet vermouth, tonic	\$25
Blood Orange Basil Margarita	tequila, agave, blood orange juice, basil	\$25
Cherry Cola	woodford bourbon, cherry cola, maraschino cherry	\$25
Spritz	limoncello aperol campari hugo	\$25
Negroni	rare dry gin, sweet vermouth, campari	\$25
Espresso Martini	godfather coffee vodka, coffee liqueur, espresso	\$25
Pineapple & Chilli Spicy Tommy's	tequila, lime, pineapple, agave	\$25
Passionfruit Martini	grey goose vodka, passionfruit, vanilla bean	\$25
Amaretto Sour	disaronno amaretto, lemon, egg white	\$25

Fancy something familiar? Classics never go out of style - we've got you covered.

NON-ALCOHOLIC COCKTAILS

Lyres Amaretto Sour	lyres non-alcoholic amaretti, lemon, egg white, bitters	\$13
Limonzero Spritz	sicilian lemons, non alcoholic fizz	\$13
Citrus Pomegranate Spritz	lyres non-alcoholic dry london, lime, mint, san pellegrino melograno & arancia	\$13
Gin Gin Mule	zero alcohol dry london, ginger ale, lime, mint	\$13

ITALIAN DIGESTIVES

Limoncello	\$12.50
Grappa	\$12.50

NON-ALCOHOLIC

	GLASS	BOTTLE
Red Hill Estate ZERO Pinot Noir	\$11.50	\$38.00
Peroni Zero	\$10.50	
Coke	\$6.00	
Coke no sugar	\$6.00	
Lemonade	\$6.00	
Lemon, lime & bitters	\$6.50	
Juice; apple, orange, pineapple	\$6.00	
San Pellegrino Chinotto	\$7.00	
San Pellegrino Sparkling Water	\$9.50	



JOIN OUR MAILING LIST
TO RECEIVE 10% OFF
YOUR FIRST ORDER



RED HILL
ESTATE