

## LA VITA BUONA SHORTLIST DRINKS AND MENU

### WINES BY THE GLASS

#### SPARKLING WINE

2005 Pelorus **Vintage** (by Cloudy Bay), Marlborough, New Zealand 13

NV Canella **Prosecco** di Conegliano DOCG, Veneto, Italy 9

NV Jannison & Fils 'Tradition' Brut, **Champagne**, France 9

#### WHITE WINE

2007 Framingham 'Classic' **Riesling**, Marlborough, New Zealand 10

2007 Castellari Bergaglio **Gavi** Fornaci DOCG, Piedmont, Italy 11

2007 Andre Kientzler **Gewürztraminer**, Alsace, France 12

2008 Palmadina **Pinot Grigio**, Friuli-Venezia-Giulia, Italy 9

2008 Chalmers **Fiano**, Murray-Darling, VIC Australia 8

2009 Domaine Chandon **Sauvignon Blanc**, Yarra Valley, VIC Australia 9

2006 Chestnut Hill 'Liberty' **Chardonnay**, Gippsland, VIC Australia 10

2009 Symphonia **Arneis**, King Valley, VIC Australia 9

#### ROSÉ

2009 Château Riotor Côtes de Provence **Rosé**, Provence, France 9

#### RED WINE

2007 Ca' la Bionda **Valpolicella** Classico Superiore DOC, Veneto, Italy 11

2008 Curlewis 'Bel Sel' **Pinot Noir**, Bellarine Peninsula, VIC Australia 9

2005 Château Saint Christoly Cru Bourgeois **Médoc**, Bordeaux, France 13

2006 Chateau de Cedre **Cahors**, South West, France 9

2008 Galli Estate 'Artigiano' **Nebbiolo**, Heathcote, VIC Australia 9

2008 **Agiorgitiko** by GAIA, Nemea, Greece 10

2006 Lake Breeze **Cabernet Sauvignon**, Langhorne Creek, SA Australia 8

2006 Even Keel **Shiraz Viognier**, Canberra, ACT Australia 10

#### DESSERT WINES (90ml)

2004 Alain Brumont 'Les Larmes Celestes' **Pacherenc du Vic-Bilh**, France 10

2007 Frogmore Creek **Iced Riesling**, Coal River Valley, TAS Australia 13



**BEERS**

**ON TAP:** Our beers on tap change regularly – please ask our staff for our current selection

**LAGER**

Budějovický Budvar, Czech Republic, 5%, 330ml 8

Alhambra 1925 Reserva, Spain, 6.4%, 330ml 9

Windhoek Lager, Namibia, 4%, 330ml 8

**PILSNER**

Warsteiner, Germany, 4.8%, 330ml 9

Wicked Elf Pilsner, NSW Australia, 5%, 330ml 9

**ALE**

Abbaye de Forest Blonde, Belgium, 6.5%, 330ml 12

Old Speckled Hen Fine Ale, England, 5.2%, 355ml 9

Kross Golden Ale, Chile, 5%, 330ml 8

Chimay Grande Réserve, Belgium, 9%, 750ml 35

3 Monts (Brasserie de St Sylvestre), France, 8.5%, 750ml 30

**BIÈRE DE CHAMPAGNE**

DeuS Brut des Flanders, Belgium, 11.5%, 750ml 75

**WHEAT BEER**

Schöfferhofer Kristalweizen, Germany, 5%, 500ml 12

Moo Brew Hefeweizen, TAS Australia, 5.1%, 330ml 9

**STOUT**

Sinha Stout, Sri Lanka, 8%, 330ml 9

**LIGHT BEER**

Cascade Premium Light, 2.6%, 375ml 6

**CIDER**

Coldstream Cider, Yarra Valley, VIC Australia, 7%, 330ml 9

Eric Bordelet Sydre Brut Tendre (apple), France, 4%, 750ml 32

Eric Bordelet Poire Granit (pear), France, 3.5%, 750ml 57



## LA VITA BUONA MENU



### MENU

#### WINE FOOD (Served until late)

Salted cashew nuts	6
Bread with dukkah & oil	8
Warm marinated olives	8
Marinated cheese, bread & crackers	10
Hummus & toasted bread	12
Smoked salmon, chèvre & lemon-dill dressing on toasted ciabatta	17
Bruschetta with olive tapenade, tomato, onion, bocconcini & basil pesto	12
Antipasti plate	Piccolo 15 Grande 25

#### FROM THE KITCHEN (served until 10pm)

Potato & sorrel soup with white truffle oil	12
Salad of roasted pumpkin & goats cheese with a honey mustard dressing	18
Chorizo sausage, capsicum & borlotti bean cassoulet	16
Risotto of green peas finished with lemon butter	22
Market fish pan-seared with crushed potatoes & shallot dressing	26
Porterhouse served with potato gratin & roasted root vegetables	28

#### DESSERT (served until 10pm)

Pear, rhubarb & ginger pie with mascarpone ice cream & ginger syrup	12
Rich chocolate bavarois with candied walnuts	12
Tamarillo panacotta with warm winter fruit compote	12

#### CHEESE (served until late)

Delice de Bourgogne - triple cream cows' milk brie, Burgundy France	15
Manchego - semi-hard sheep's milk, La Mancha Spain	15
St Agur – creamy, full-flavoured cows' milk blue, Auvergne France	15
Pyengana Farmhouse Cheddar – matured for 18months, Tasmania	15
Special - this spot is reserved for any cheese that strikes our fancy	15

*PLEASE NOTE: A 10% surcharge apply to public holidays*

