



## STUZZICHINO

Bacallà fritters (2)	8
Ascolane olives	8
Fried white bait and squid with aioli and lemon <b>Gippsland Sparkling Chardonnay</b>	12 <b>9/40</b>

## ANTIPASTO

Salumi plate for two	27
Antipasto della casa for two <i>Please ask your waiter for today's selection</i> <b>2016 Wild Rose (Rosé)</b> <b>Gippsland Sparkling Chardonnay</b>	30 <b>8/36</b> <b>9/40</b>

## PRIMO

Cured snapper, avocado, agrodolce, nori, pickled pear and lime <b>2016 Reserve Chardonnay</b>	23 <b>12/58</b>
Smoked and seared venison carpaccio, panzanella salad and spiced aioli <b>2015 Valerie Chardonnay</b>	21 <b>82</b>
Golden zucchini flower, potato, ricotta, braised artichoke and sweet tomato pickle <b>2016 Lily Grace Chardonnay</b>	20 <b>9/39</b>

**Ciao folks, no split bills, Grazie mille!**

## PIZZA

Queen Margherita Scamorza and fresh torn basil <b>2016 Lily Grace Chardonnay</b>	18 <b>9/39</b>
Patata Potato, garlic, rosemary and taleggio <b>2016 Wild Rose (Rosé)</b>	20 <b>8/36</b>

Calabrese Hot salami, roasted peppers black olive and oregano <b>2016 Lily Grace Chardonnay</b>	22 <b>9/39</b>
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Gamberetto Prawn, guanciale, broccoli and salsa verde <b>2016 Reserve Chardonnay</b> <b>2016 Lily Grace Chardonnay</b>	21 <b>12/58</b> <b>9/39</b>
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Salsice Fennel sausage, pickled shallot and peperoncini <b>2015 Pinot Noir (Yarra Valley)</b>	21 <b>8/36</b>
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## PASTA

Braised lamb neck ravioli, sweet figs, kale, salsa verde & ricotta silata <b>2014 Francis Road Shiraz</b>	32 <b>9/42</b>
Squid Ink spaghetti aglio e olio, spanner crab, heirloom tomato and panagratato <b>2013 Isaac Reserve Shiraz</b> <b>2014 Francis Road Shiraz</b>	33 <b>53</b> <b>9/42</b>

Handrolled troffi pasta, roasted vine ripe tomato, trapanese sauce, fresh basil & toasted ricotta <b>2016 Lily Grace Chardonnay</b>	30 <b>9/39</b>
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## SECONDO

Pan seared snapper with pea & mint, gem lettuce, confit prawn and gremolata <b>2015 Valerie Chardonnay</b>	35 <b>82</b>
Roasted pork loin, sage & parmesan crust, choucroute, burnt orange and crackle <b>2015 The Athelstan Merlot</b>	35 <b>9/42</b>

Crispy duck breast, fregola, braised leg meat, blackberry & liquorice powder <b>2015 Pinot Noir (Yarra Valley)</b> <b>2015 The Athelstan Merlot</b>	35 <b>8/36</b> <b>9/42</b>
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## CONTORNO

Garlic and rosemary potatoes	9
Seasonal greens with dukkah and roasted thyme butter	10
Iceberg, tarragon dressing, toasted bread and pecorino	10

## DOLCE

White chocolate & raspberry semi freddo with stonefruit & savoiardi <b>2016 Viognier Late Harvest</b>	16 <b>7/27</b>
Passionfruit & citrus swiss roll, mango sorbet & lemon balm meringue <b>Il Bossetto Moscato D'Asti DOCG, Piemonte IT</b>	16 <b>9/42</b>
Handmade 'dry ice' ice cream and biscotti	11
Selection of cheese (3), Quince paste and house made breads <i>Please ask your waiter for today's selection</i> <b>2013 Sparkling Cabernet Merlot</b> <b>Cuvee Robert Fordham</b>	19 <b>9/40</b>

by JORG  
cibo e vino

Whether it's a gathering of family, friends or colleagues, by Jorg is the perfect location for your next event.

We pride ourselves on ensuring every event is a success.

Our menu packages are tailored to suit the individual needs of your event.

We also have exclusive access to additional space within the working winery to accommodate larger groups.

For further enquiries, or to make an appointment to view the venue, please call (03) 5192 4550.