



## SMALL

OLIVE & ROSEMARY FOCACCIA	8
POLENTA CHIP, ROMESCO SAUCE, PARMESAN	7EA
OSSO BUCO ARANCINI WITH CELERIAC PUREE	6EA
12 MONTH AGED PROSCUITTO by Istra smallgoods, Daylesford	25
HIRAMASA KINGFISH CRUDO, BASIL & HEIRLOOM TOMATO	28
BURRATA, ZUCCHINI, MINT & PINE NUT	24
VEAL CARPACCIO, TUNA MAYO & CAPERS	26

## SIDES

FRIES WITH HOUSE AOILI	10
SEASONAL LEAVES & PEAR WITH MUSTARD DRESSING	12
CHARRED BROCCOLINI, SMOKED BUTTERMILK & PRESERVED LEMON	18
HEIRLOOM CARROTS, BURNT HONEY & PISTACHIO	19

## LARGE

BARRAMUNDI FILLET, CLAMS, CAPER BUTTER	42
BANNOCKBURN CHICKEN, MUSHROOM, SPINACH & CREAMY PEPPERCORN	38
GIPPSLAND GRASS FED SCOTCH FILLET, JUS, FRIES	58

## PASTA

KING PRAWN SPAGHETTI, CHILLI, OLIVE OIL & ZUCCHINI	38
TORTELLINI WITH RICOTTA, LEEK FONDUE, BURNT BUTTER HAZELNUT	32
PORK & FENNEL SAUSAGE PAPPARDELLE, BUTTER, TOMATO, RADICCHIO	34
SPICED LAMB RAGU, RIGATONI , GREMOLATA & FIOR DI LATTE	35

### Chefs Selection:

Minimum 4 guests. Full table must participate. No discounts

Edwin Wine Bar's kitchen contains multiple allergens and foods that may cause an intolerance. Our team will make efforts to accommodate dietary requirements. However, due to the shared production and serving environment, we cannot guarantee the complete omission of such allergens or foods which may cause an intolerance. Please inform our team if you have a food allergy or intolerance

15% surcharge applies on public holidays

**CHEFS SELECTION**  
**\$85 PER PERSON**



## EVENTS

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### **-SMALL-**

*Select 2 (Sharing Style)*

OLIVE & ROSEMARY FOCACCIA

POLENTA CHIP, ROMESCO SAUCE, PARMESAN

OSSO BUCO ARANCINI WITH CELERIAC PUREE

HIRAMASA KINGFISH CRUDO, BASIL & HEIRLOOM TOMATO

BURRATA, ZUCCHINI, MINT & PINE NUT

VEAL CARPACCIO, TUNA MAYO & CAPERS

### **-LARGE-**

*Select 2 (Sharing Style)*

GIPPSLAND GRASS FED SCOTCH FILLET, JUS

BARRAMUNDI FILLET, CLAMS, CAPER BUTTER

BANNOCKBURN CHICKEN, MUSHROOM, SPINACH & CREAMY PEPPERCORN

TORTELLINI WITH RICOTTA, LEEK FONDUE, BURNT BUTTER HAZELNUT

PORK & FENNEL SAUSAGE FETTUCCINE, BUTTER, TOMATO, RADICCHIO

KING PRAWN SPAGHETTI, CHILLI, OLIVE OIL & ZUCCHINI

SPICED LAMB NECK RAGU, RIGATONI & GREMOLATA

### **-SIDES-**

*Select 2 (Sharing Style)*

FRIES WITH HOUSE AOILI

SEASONAL LEAVES & PEAR WITH MUSTARD DRESSING

HEIRLOOM CARROTS, BURNT HONEY & PISTACHIO

### **-DESSERT-**

TIRAMISU, MASCARPONE, FRANGELICO

YOGHURT PANNACOTTA, SUMMER BERRIES

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