



RESTAURANT

PINELLI ESTATE WINERY



Lunch & Dinner

ANTIPASTI STARTERS

Pane all'aglio - Rustic fresh herb garlic bread (4 pieces) - 8

Calamari - Chargrilled squid, paprika aioli, fresh herbs, garlic, EVOO, served with rocket and toasted rustic bread (fresh chilli, optional) - 14

Bruschetta (v) (ve: available on request) - Marinated roma tomatoes, sweet basil marinade, house mozzarella, grilled baguette, Pinelli Estate EVOO, oregano and rocket, Modena balsamic reduction - 14

Melanzana (v) (p) - Lightly crumbed eggplant medallions, fresh mozzarella topped with slow cooked roma tomato sauce, Modena balsamic reduction (Paleo option: contains nuts) - 14

Polpette - Two large slow-cooked meatballs using chef's family spices, caramelised onions and shaved parmesan - 16 (One - 9)

Carpaccio Di Manzo - Thinly sliced beef tenderloin, porcini mushroom, shaved Parmigiano Reggiano, baby rocket, capers and lemon-infused EVOO - 18

Burrata - *Chef's Signature*

Fresh house-made mozzarella ball filled with mascarpone infused truffle honey complemented with fired grape tomatoes, cured meats and seasonal accompaniments - 28

PLATTERS TO SHARE FOR 2 OR MORE

Antipasto - Cured meats, marinated olives, fire grilled capsicums, cheese, and seasonal accompaniments served with rustic bread - 28

Cheese - Provolone, Parmigiano Reggiano, Gorgonzola dolce, mature cheddar, fruit paste and seasonal fruit - 28

Buongustaio - Warm platter of grilled calamari, grilled sliced cacciatore sausage, pork belly, scallops, grilled prawns, grilled artichokes, stuffed sweet peppers, white anchovies with fire grilled capsicums and olives - \$45

INSALATE SALADS

Barbabietola - Beetroot, balsamic reduction, capsicums, rocket, toasted walnuts, goat cheese, beetroot mozzarella, with house walnut dressing - 16

Insalata Di Spinaci - Fresh spinach, caramelised pears, Gorgonzola (blue cheese), crispy pancetta, cranberry vinaigrette dressing - 16

Mare Grigliata - Grilled squid, fish, prawns, scallops, over mixed salad leaves with chilli and salt marinated fennel bulbs - 28

Insalata Di Anatra - *Chef's Signature*

Lightly crumbed Sambuca duck roulade, grilled artichokes, cucumber, leek, Quail egg, sweet peppers, caramelised baby apple with chef's signature dressing - 20

PASTA

(GF Pasta Available)

- Pomodoro** - Handmade spaghetti in rich Roma tomato sauce with basil - 17
- Ortolana** (v) - Roasted eggplant, zucchini, capsicums, mushroom and roma tomatoes with fresh basil, Pinelli EVOO and garlic served with fusilli pasta - 18
- Gnocchi** - Handmade potato dumplings, bocconcini, fresh basil and spinach with a choice of Roma tomato or Gorgonzola cream sauce - 20
- Chicken Alfredo** (v: option available) - Handmade fettuccine with marinated chicken, green peas, mushrooms, fresh spinach with parmesan cream sauce - 24
- Kangaroo and Pork Ragù** - Six hour slow braised kangaroo and pork ragù, fresh pappardelle pasta, tomato, creamy ricotta, fresh herbs - 25
- Pasta Di Granchio** - Squid ink spaghetti, blue manna crab, white wine, fresh tomato sauce, garlic, chilli, fresh herbs, baby tomatoes - 28
- Frutti Di Mare** - Fresh linguine pasta, red beetroot puree, fresh tomato sauce, rocket, capers, black olives served with prawns, mussels, scallops, calamari, and caviar - 35
- Pasta Aragosta** - *Chef's Signature*
White wine butter poached lobster and prawns, orichiette pasta, house mozzarella, green peas, grilled prosciutto, champagne sauce - 28

SECONDI mains

- Cozze** - Steamed chilli mussels with black olives and capers in a spicy tomato sauce or creamy leek sauce served with rustic bread - 24
- Rustica** - Marinated beef fillet strips grilled with capsicums and onions, rocket, balsamic glaze - 25
- Chicken Saltimbocca** - Lightly crumbed chicken breast baked with medjool dates, prosciutto, mozzarella, provolone and Apera sauce on a bed of garlic sautéed spinach - 26
- Pancetta** - Confit pork belly, crackling, roasted rosemary potatoes, aromatic herbs, seasonal vegetables, grilled onions, greens with red wine au jus - 30
- King Snapper Mediteraneo** - Baked King snapper fillet, white wine with fire roasted capsicums, fennel bulb, kale, green beans, pumpkin puree, Scampi sauce and fruity Salsa - 35
- Filetto** - Beef eye fillet with pumpkin, potatoes and mushrooms, sautéed greens, broccoli and red wine jus - 39
- Seafood Fillet Mignon** - Beef eye fillet with lobster, prawns & squid in lobster cream sauce with hand cut potatoes and seasonal vegetables - 44
- Duck Cognac** - *Chef's Signature*
Half fire roasted duck, flambéed with cognac, prunes au jus, asparagus, rustic mushroom, mash potato, beetroot pearl, Modena balsamic reduction - 35

LA PARTE SIDES

Sautéed seasonal vegetables (plain or sautéed with garlic) - 10

Chips - 7

KIDS MENU UNDER 12 YEARS OLD

(free scoop of ice cream for kids)

- Pasta and Meatballs** - Spaghetti and meatballs with tomato sauce - 15 (without meatball - 10)
- Chicken** - Lightly crumbed chicken tenderloins with chips and salad - 13
- Fish and Chips** - Lightly battered fish strips with chips and salad - 14

v-vegetarian, ve: vegan, gf: gluten free, (p) paleo

Dessert & Coffee

DOLCE DESSERT

Tiramisu - Mascarpone cream layered with sponge finger biscuits soaked in Marsala liqueur coffee, sprinkled with chocolate - 12

Torta Al Formaggio - New York style oven-baked cream cheesecake with salted caramel, Mascarpone cream and strawberries -12

Panna Cotta di Bosco - Creamy Panna Cotta, assorted seasonal fruits with fig and marshmallow sauce - 14

Delizioso - Mango sorbet, house saffron infused vanilla gelato, biscuit crumbles, Frangelico-infused strawberries, micro herbs - 16

L' Americano - *Chef's Signature*

Gluten free chocolate cake served with spiced Tennessee Jack Daniel's chocolate sauce, whipped cream and strawberry - 14

COFFEE

Espresso, Long Black, Macchiato 3.50
Flat White, Cappuccino, Latte 3.80
Extra Shot, Decaffeinated, Soy 1

TEA

English Breakfast, Earl Grey, Camomile, Peppermint, Green 3.80



Wine List

PINELLI ESTATE

SPARKLING WHITES

- Eve Sparkling Brut 2016** 7 / 25
Sparkling wine with citrus and floral notes with a crisp clean finish
- Sparkling Juliet 2016** 7 / 25
Sparkling wine with tropical notes on a creamy palate and lingering finish

DRY WHITES

- Vermentino 2017 (Reserve)** 6 / 20
Fresh lime and green apple characters with refreshing acidity
- Verdelho 2017 (Reserve)** 6 / 20
Delightful passionfruit and citrus characters with a soft rounded finish
- Semillon Sauvignon Blanc 2017 (Reserve)** 6 / 21
Freshly cut grass and tropical characters on the nose and palate with a clean crisp finish
- Chenin Blanc 2017 (Reserve) Off Dry** 6 / 18
Intense apple and floral characters with some balanced sweetness

REDS

- Breanna Rosé 2017 (Silver medal)** 6 / 18
Delicious strawberry and raspberry characters abound with a crisp finish
- Merlot 2016 (La Tavola)** 6 / 21
Flavoursome red berry characters on a soft palate with a rounded finish
- Cabernet Merlot 2016 (La Tavola)** 7 / 23
Lingering notes of black cherries and violets on the nose and palate
- Shiraz 2016 (Reserve)** 8 / 28
Elegant wine with lingering blackcurrant and plum characters with a rich palate
- Durif 2016 (Reserve)** 9 / 34
(Silver medals Swan Valley Wine Show, Perth Royal Show & Rutherglen Wine Show)
Rich and deeply concentrated with mulberry and plum characters, fine tannins
- The Icon (Limited Release Magnum - 1.5L bottle)** 85
Red wine of distinction with rich concentrated mulberry and plum characters
(In 2017 Domenic Pinelli was honoured as the 8th recipient of the Icon of the Swan Valley Award. This premium red wine is a celebration of his achievement.)

Wine List

PINELLI ESTATE

SWEET WINES

White Moscato 2016 (<i>Frizzante</i>) (<i>Silver Medal Swan Valley Wine Show</i>) Flavoursome tropical fruit flavours with well-balanced sweetness and a spritz	5 / 16
Pink Moscato 2016 (<i>Frizzante</i>) Delicious pink fairy floss and rosewater characters with a spritz	5 / 16
Late Harvest 2017 Luscious tropical fruits flavours with a clean sweet palate and balanced sweetness	5 / 16

FORTIFIED 70ML GLASS

Aged Tawny Rich and complex extended barrel aged characters with a long warming finish	5
Liqueur Shiraz Warming and delicious with blackberry, plum and raisin characters	6
Liqueur Muscat Delicious raisins, caramel and orange peel characters with a warming finish	6
Liqueur Verdelho Soft mouth feel with honeysuckle flavours and a lingering finish	8
Grand Tawny (<i>Gold medal</i>) Luscious fortified with richness and flavour complexity of many years of aging	12

MUSEUM RELEASES

Verdelho 2015 (<i>Reserve</i>)	38
Cabernet Merlot 2013 (<i>Reserve</i>) (<i>Silver Medal</i>)	42
Shiraz 2014 (<i>Reserve</i>) (<i>Gold Medal</i>)	48

LOCAL AND IMPORTED

Veuve Cliquot Brut Yellow Label NV (<i>France</i>) - 85
Vignarosa Prosecco (<i>Italy</i>) - 37
Greywacke Sauvignon Blanc 2016 (<i>New Zealand</i>) - 41
John Kosovich Wooded Chardonnay 2016 (<i>Pemberton, WA</i>) - 47
Sergio del Casale Montepulciano D'Abruzzo 2014 (<i>Italy</i>) - 39



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Drinks

BEERS

Castello Birra Premium (Italy)	- 8
Corona (Lager)	- 7
Stella Artois (Pilsener)	- 7
Asahi Super Dry (Lager)	- 7
Peroni Nastro Azzuro (Lager)	- 7
Hoegaarden (Wheat beer)	- 8
Lazy Yak (Lager)	- 7
Peroni Legerra (Lager)	- 7
Gt Northern (Lager)	- 7

CIDER

Funk Swan Valley (4.2%)	- 7
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SPIRITS

Cognac, Gin, Scotch, Vodka, Baileys, Frangelico - 8

SOFT DRINKS

Coke, Zero, Sprite, Lift -	3.5
Appletiser, Grapetiser -	4
Lemon Lime Bitters -	4.5
San Felice (Italy) Natural/Sparkling water (bottle) -	6