



RESTAURANT
PINELLI ESTATE WINERY

Lunch & Dinner

ANTIPASTI STARTERS

Pane all'aglio (v.) – Rustic herb garlic bread – 8

Bruschetta (v, ve) – Sweet basil, marinated roma tomatoes, grilled bread, fresh herbs and chilli oil, balsamic - 14 (add goat cheese +\$2)

Zuppa – Soup of the day with rustic bread – 11

Arancini (v.) – Lightly crumbed Arborio rice with pumpkin and creamy camembert, beetroot puree, balsamic and paprika aioli – 14

Carpaccio Di Manzo (gf) – Thinly sliced beef tenderloin, Parmiggiano Reggiano, porcini mushrooms, smoky pepper drops, capers and Meyer lemon EVOO, baby rocket - 18

Calamari Ripieni (gf) - Two chargrilled squid tubes stuffed with ricotta and herbs served with red cabbage, balsamic and paprika aioli - 18

Grazing Platter for Two – Cured meats, arancini, Parmiggiano Reggiano, Provolone, olives, fire grilled capsicum, rustic bread, fruit paste and seasonal fruits – 35

Burrata – *Chef's Signature*

Fresh house-made mozzarella ball filled with creamy mascarpone infused with truffle honey complemented with fired grape tomatoes, cured meats, 25yr old balsamic di Modena - 28

PASTA

(gf pasta available upon request)

Pomodoro (v.) – Spaghetti in rich roma tomato and basil sauce - 18

Chicken Alfredo – Fettucine with parmesan cream sauce, marinated chicken, mushroom green peas and spinach - 24

Gnocchi (v -optional) – Handmade potato dumplings with pumpkin infused thyme and leek cream sauce, crispy pancetta, fresh rocket and tomato salsa – 24

Ragu Bolognese – Spaghetti with six hour slow braised kangaroo, pork and premium ground beef tomato ragu, fresh herbs and béchamel sauce - 26

Pasta Aragosta - *Chef's Signature*

Orecchiette pasta with creamy lobster and prawn saffron infused sauce, house mozzarella, green peas, pepper drops and grilled prosciutto – 28

v: vegetarian, ve: vegan gf: gluten-free

ALLERGEN ADVICE: Menu items may contain or come into contact with allergens (wheat, eggs, peanuts, tree nuts, seafood, milk etc etc). For more information, please speak with your waitperson



SECONDO MAINS

Couscous Mediterraneo (v, ve) – Steamed couscous, grilled Portobello mushroom with fire roasted pumpkin, vegetables with spinach tomato sauce, sultanas and black olives – 21

Chicken Involtini (gf) – Chargrilled chicken breast stuffed with spinach, ricotta, sun-dried tomato, almond flakes and prosciutto served with root vegetables, pumpkin puree and Port jus – 29

Osso Bucco (gf) – Braised in rich aromatic San Marzano tomato sauce with creamy mascarpone polenta, red cabbage puree and sautéed greens – 34

Pesce Di Casa (gf) – Grilled fish of the day, pancetta, steamed red quinoa with sweet baby peas and white wine lemon butter sauce – 36

Filetto (gf) – Grilled eye beef fillet with roasted rosemary hand cut chips, pumpkin, mushroom, broccolini and red wine jus – 39

KIDS MENU UNDER 12 YEARS OLD

(includes free scoop of ice cream for dessert)

Spaghetti with tomato sauce – 10

Lightly crumbed chicken tenderloins with chips and salad – 13

Lightly battered fish strips with chips and salad – 14

LA PARTE SIDES

Insalata di Giardino – Mixed garden salad – 10

Verdure – Sautéed seasonal vegetables with garlic and olive oil – 8

Patatine Fritte – Bowl of chips – 7

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DOLCE DESSERT

Torta Al Formaggio - New York style oven-baked cream cheese cake with salted caramel and seasonal fruit -12

(Add scoop of vanilla ice-cream +\$2)

Pistachio Tiramisu - Mascarpone cream, pistachio, sponge finger biscuits soaked in Marsala and coffee liqueur, chocolate dust- 14

Cannoli - Ricotta and mascarpone filling, chocolate chips, cannoli shells and mascarpone sorbet - 14

Zaffraone - Chef's saffron ice-cream, baby apple, beetroot shortbread crumbs, raspberry coulis, bread pudding and tuile- 16

L' Americano (gf) - *Chef's Signature*

Gluten-free chocolate cake, whipped cream, spiced Tennessee Jack Daniel chocolate sauce -14

CAFFE COFFEE

Espresso, Long Black, Short Macchiato - 3.50

Flat White, Cappuccino, Latte, Hot Chocolate - 4

Long Macchiato, Mocha, Vienna - 4.50

Affogato - 6, with liqueur - 14

Extra Shot, Decaffeinated, Soy +1

Pinelli Aged Tawny (70mL) - 5

Pinelli Liqueur Muscat, Liqueur Shiraz (70mL) - 6

Pinelli Liqueur Verdelho (70mL) - 8

Pinelli Grand Tawny (*Gold Medal*) 70mL - 12

TÈ TEA

English Breakfast, Earl Grey, Chamomile, Peppermint, Green 3.50

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Wine List

PINELLI ESTATE

SPARKLING WHITES

- Eve Sparkling Brut 2016** 7 / 25
Drier style with citrus and floral notes and a crisp clean finish
- Sparkling Juliet 2016** 7 / 25
Tropical notes with some sweetness on a creamy palate

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 / 20
Intense apple and floral characters with some balanced sweetness

REDS

- Breanna Rosé 2017 (Silver medal)** 6 / 20
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 (3 x Silver medals)** 9 / 34
Rich and deeply concentrated with mulberry and plum characters, fine tannins



SWEET WINES

White Moscato 2017 Frizzante (500mL)	6 / 16
Flavoursome tropical fruit flavours with well-balanced sweetness and a spritz	
Pink Moscato 2017 Frizzante (500mL)	6 / 16
Delicious pink fairy floss and rosewater characters with a spritz	
Late Harvest 2017 (500mL)	6 / 16
Luscious tropical fruits flavours with a clean sweet palate and balanced sweetness	

FORTIFIED 70ML GLASS

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

MUSEUM RELEASES

Cellared wines for added complexity and character

Verdelho 2015 Reserve	35
Chenin Blanc 2007 Family Reserve (Best Wine of Swan Valley Wineshow 2016)	55
Cabernet Merlot 2013 Reserve (Silver Medal)	42
Shiraz 2014 Reserve (Gold Medal)	48

LOCAL AND IMPORTED

Veuve Clicquot Brut Yellow Label NV (France)	85
Prosecco Vignarosa (Italy)	37
Sauvignon Blanc 2016 Greywacke (New Zealand)	38
Chardonnay Wooded 2016 John Kosovich (Pemberton, WA)	47
Tempranillo 2016 Olive Farm Wines (Swan Valley)	38
Montepulciano D'Abruzzo 2014 Sergio del Casale (Italy)	39



Drinks

COCKTAILS

Ask your waitperson for today's specials

BEERS

Castello Birra Premium (Italy) - 8

Corona (Lager) - 7

Peroni Nastro Azzuro (Lager) - 7

Stella Artois (Pilsener) - 7

Asahi Super Dry (Lager) - 7

Hoegaarden (Wheat beer) - 8

Lazy Yak (Lager) - 7

Peroni Legerra (Lager) - 7

Gt Northern (Lager) - 7

CIDER

Core Cider House (Perth Hills) - 7

SPIRITS

Gin, Scotch, Whisky, Vodka, Cognac, Baileys, Frangelico, Kahlua, Rum - 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