

Designed to share. Enjoy!

Small Plates

House focaccia & dips

red pepper tapenade, chilli & lime labne, pumpkin pesto

12.00

Trio of seared scallops

romesco, prosciutto, garden peas

17.00

White anchovies

toasted focaccia, preserved lemon aioli, dill

12.00 (ideal for 1 - 2)

18.00 (ideal for 3 - 4)

Maccaroncini balls

arrabiatta sauce, parmesan flakes, basil oil

14.00

Sides

Roasted broccolini

Harissa butter, chilli & lime labne, Aleppo pepper

12.00

Roast kipfler potatoes

garlic, rosemary and thyme

10.00

Mixed leaf salad

8.00

Shoestring fries

rosemary salt, lemon pepper, aioli

10.00

Large Plates

Tuna niçoise (cooked medium rare)

potatoes, green beans, olives, tomatoes, poached egg, white anchovies

25.00

Pan seared 300g rib fillet

raised locally in Darling Downs, zesty chimichurri

28.00

Chicken cacciatore

chicken breast, peperonata, dressed leaves

25.00

Spinach & buffalo ricotta ravioli

butter, white wine & parsley emulsion

22.00

muVino wagyu burger

oak lettuce, tomato, swiss cheese, truffle aioli

22.00

+ add fried egg \$2

+ add bacon \$4

Linguine al pomodoro

Italian tomatoes, garlic, chilli, basil oil

17.00

+ add chicken \$5

+ add prawns \$8

Desserts

Pavlova waffle

strawberry mascarpone, caramelised balsamic, meringue

16.00

Gelato

one or two scoops

6.00 per scoop

Affogato

9.00

served with your choice of liqueur

17.00

Cheese platter (for 2)

27.00

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