

# - THE - VIRGIN KITCHEN



**WEDNESDAY LOCAL'S NIGHT \$39pp.**

## TO START

### FOCACCIA & OLIVES

Rosemary and garlic foccacia,  
olives, balsamic

## CHOOSE YOUR MAIN

### SLOW COOKED CHICKEN

Caramelised turnips, cauliflower puree,  
salsa verde GF DFO

### CAULIFLOWER

Charred cauliflower, lentils, pickled onion,  
almonds, mustard dressing GF VE

### PAPPARDELLE

Mushroom ragu, parmesan, chestnut  
GFO VEO

### RICOTTA GNOCCHI

Bull-boar sausage ragu, kale, sage,  
pangrattato GF DFO

## SELECT A DRINK

**PERONI RED** 4.7%  
Rome, ITA

**CARLTON DRAUGHT** 4.5%  
Melbourne, VIC

**HEAPS NORMAL QUIET XPA** 0.5%  
Canberra, ACT

**DEED'S HALF TIME PALE** 3.5%  
Glen Iris, VIC

**BYRON BAY BREWERY LAGER** 4.2%  
Byron Bay, NSW

**WHITE RABBIT DARK ALE** 4.9%  
Geelong, VIC

**SEVITA PROSECCO** King Valley, VIC

**GUDILLY PINOT GRIS** Adelaide, SA

**CLARNETTE ROSE** Grampians, VIC

**PATRITTI SHIRAZ** McLaren Vale, SA

**DAYLESFORD & HEPBURN MINERAL  
SPRINGS CO. ORGANIC SPARKLING**  
Pink Grapefruit / Ginger Beer

Please kindly inform our team member of any dietary requirements

GF Gluten Free

V/VE Vegetarian/ Vegan

DF Dairy Free

GFO Gluten Free Option

VO Vegetarian Option

DFO Dairy Free Option

@thevirginkitchen

Surcharge 10% Sundays | 15% Public Holidays