

-THE-
VIRGIN
KITCHEN



WEDNESDAY LOCALS NIGHT \$39 pp.

TO START

FOCACCIA & MT ZERO OLIVES

Rosemary and garlic foccacia, olives, balsamic GFO

CHOOSE YOUR MAIN

LEMON MYRTLE CHICKEN

Caramelised turnips, cauliflower puree, salsa verde, Gewurzhaus Lemon Myrtle GF DFO

CHARRED CAULIFLOWER MEDLEY

Caramelised florets, lentils, pickled onion, almonds, mustard dressing GF VE

MUSHROOM & CHESTNUT PAPPARDELLE

Mushroom ragu, parmesan, chestnut GFO VEO

BULL-BOAR RICOTTA GNOCCHI

Daylesford Bull-boar sausage ragu, kale, sage, pangrattato GFO 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

SEVITA PROSECCO

King Valley, VIC

GUDILLY PINOT GRIS

Adelaide, SA

FAIRBANK ROSÉ

Central Victoria

PATRITTI SHIRAZ

McLaren Vale, SA

DAYLESFORD & HEPBURN MINERAL SPRINGS CO.

ORGANIC SPARKLING Please ask staff for weekly selection

OPTIONAL EXTRAS

SIDES

PEAR & PARMESAN SALAD

Organic greens, pear, parmesan GF V DFO

13

CLASSIC FRENCH FRIES

Truffle mayonnaise, tomato sauce V

12

BRAISED KALE

Kale, confit garlic, almonds GF VE

12

DESSERT

PASSIONFRUIT PANETTONE PUDDING

Quince, vanilla ice cream V

16

CHOCOLATE PARFAIT

Lemon thyme crumble, strawberry sorbet GFO V

16

HONEYCOMB CAKE

Mascarpone, lavender creme V

16

PLEASE INFORM OUR TEAM MEMBERS OF ANY DIETARY REQUIREMENTS

GF Gluten Free

GFO

Gluten Free Option

V / VE Vegetarian / Vegan

VFO / VEO

Vegetarian / Vegan Option

DF Dairy Free

DFO

Dairy Free Option

@thevirginkitchen

Surcharge 15% Public Holidays