

-THE-  
**VIRGIN**  
 KITCHEN




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**WEDNESDAY LOCALS NIGHT \$39 pp.**

**TO START**

**FOCACCIA & MT ZERO OLIVES**  
 Rosemary and garlic foccacia, olives, balsamic GFO

**CHOOSE YOUR MAIN**

**GOLDEN CRUMBED PORK**  
 Turnip remoulade, pickled cabbage DF

**BEETROOT SALAD**  
 Local purple & golden beets, beetroot hummus, organic leaves, spiced dukkah GF DF VG

**MUSHROOM PAPPARDELLE**  
 Mushroom ragu, parmesan, hazelnut V GFO DFO

**RICOTTA GNOCCHI**  
 Napoli sauce, confit heirloom tomatoes, basil V VGO

**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

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**OPTIONAL EXTRAS**

**SIDES**

**SUMMER SALAD** 12  
 Organic leaves, heirloom tomatoes, shallot dressing GF DF VG

**CLASSIC FRENCH FRIES** 12  
 Rosemary salt, aioli DF

**ZUCCHINI AGRODOLCE** 12  
 Chargrilled heirloom zucchini, agrodolce sauce, pine nuts GF DF VG

**DESSERT**

**HONEY PANNA COTTA** 16  
 Apricot coulis, pistachio ice cream GF

**CHOCOLATE PAVLOVA** 16  
 Chocolate crèmeux, passionfruit, berry granita GF DFO

**BURNT CHEESECAKE** 16  
 Brown butter biscuit, rhubarb compote, limoncello

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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