

- THE - VIRGIN KITCHEN



TO START OR SHARE

FOCACCIA & MT ZERO OLIVES	13
Rosemary and garlic foccacia, olives, balsamic GF	
TRUFFLE ARANCINI 4pcs	18
Black truffle, smoked scamorza, leek ash aioli V	
HEIRLOOM TOMATO SALAD	19
Local organic heirloom tomatoes, basil oil GF VGO Meredith goats cheese, pine nuts	
CALAMARI FRITTI	25
Organic leaves, lemon, aioli	
CURED OCEAN TROUT	26
Preserved lemon, onion, parsley, fried capers GF	

HANDMADE PASTA

PRAWN & TOMATO TAGLIATELLE	38
Seared prawns, Napoli sauce, chilli, garlic GFO DFO	
RICOTTA GNOCCHI	35
Napoli sauce, confit heirloom tomatoes, basil V VGO	
MUSHROOM PAPPARDELLE	34
Local mushroom ragu, parmesan, hazelnut V GFO DFO	

DESSERT

HONEY PANNA COTTA	16
Apricot coulis, pistachio ice cream, honeycomb GF	
CHOCOLATE PAVLOVA	16
Chocolate crèmeux, passionfruit, berry granita GF DFO	
BURNT CHEESECAKE	16
Brown butter biscuit, rhubarb compote, limoncello	
DUO OF CHEESE	25
Duo of chef's selected cheeses, crackers & accompaniments GF	

MAINS

CHICKEN MILANESE	37
Herb crumbed chicken breast, Italian slaw, shaved parmesan, lemon DFO	
BEETROOT SALAD	32
Local purple & golden beets, beetroot hummus, organic leaves, spiced dukkah GF DF VG	
SEARED SALMON	39
Charred corn & chili salsa, beetroot hummus, heirloom cherry tomatoes GF DF	
PORK BELLY	39
Roasted cauliflower, pickled cabbage, elderflower apples, honey & date jus GF DFO	
SLOW COOKED LAMB	42
Braised lamb shoulder, pea puree, cherry tomato, fennel & mint salad GF DFO	
THE VIRGIN STEAK	46
250g Grass-fed sirloin, kipfler potatoes, broccolini, red wine jus GF DFO	

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	

KIDS MENU AVAILABLE ON REQUEST

Please kindly inform our team of any dietary requirements

V Vegetarian **VG** Vegan **O** Option

GF Gluten Free **DF** Dairy Free

@thevirginkitchen

Surcharge 10% Sundays | 15% Public Holidays

FRESH AND MODERN, THE VIRGIN KITCHEN MARRIES CULTURES AND UNITES TASTE BUDS

The Virgin Kitchen's ethos is born from a commitment to a pristine, simple, unadulterated showcase of local produce. Championing and supporting the region's finest producers... with integrity.

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COCKTAILS

BELLINZONA SPRITZ Violet liqueur, prosecco, soda	16
APEROL SPRITZ Aperol, prosecco, soda	16
HUGO SPRITZ Elderflower liqueur, prosecco, lemon, soda	16
LIMONCELLO SPRITZ Limoncello, prosecco, lemon, soda	16
ESPRESSO MARTINI Proud Mary espresso, vodka, kahlua	21
MOJITO White rum, lime, mint, soda	21
MARGARITA Tequila, triple sec, lime	21
NEGRONI Gin, Campari, sweet vermouth, orange	22

VIRGIN

DAYLESFORD & HEPBURN MINERAL SPRINGS CO. ORGANIC SPARKLING Please ask staff for this week's selection	6.5
BANKS BOTANICALS Tonic & grapefruit	8
JUICES Orange / Apple / Pineapple / Cranberry	6
VIRGIN MOJITO Ginger beer, lime, mint	12
NON ALCOHOLIC BEER Heaps Normal Quiet XPA 0.5%	8

BEER & CIDER

Peroni Red	Rome, ITA	10
Carlton Draught	Melbourne, VIC	10
Deed's Half Time Pale	Glen Iris, VIC	10
Holgate Mt Macedon Pale	Woodend, VIC	11
Holgate Wild Berry Sour	Woodend, VIC	14
Balter XPA	Gold Coast, QLD	15
White Rabbit Dark Ale	Geelong, VIC	15
Daylesford Cider Sweet / Dry	Musk, VIC	12

SPARKLING

	GLS	BTL
Sevita Prosecco King Valley, VIC	13	70
Veuve Bonneval Brut Precieux Champagne, FRA	26	150

WHITE

	GLS	BTL
Gudilly Pinot Gris Adelaide, SA	14	65
Murdoch Hill Sauvignon Blanc Adelaide Hills, SA	15	70
Mount Macleod Chardonnay Gippsland, VIC	16	75

ROSÉ & ORANGE

Fairbank Rosé Central Victoria, VIC	14	65
Blind Corner 'Ørange in colour' Margaret River, WA	14	65

RED

Jakcals Run Pinot Noir Mornington Peninsula, VIC	16	75
Tellurian EVO Shiraz Heathcote, VIC	16	75
Passing Clouds 'Graeme's Blend' Shiraz Cabernet Bendigo, VIC	17	79

SWEET & FORTIFIED

	120ML	
Massolino Moscato d'Asti Piedmont, ITA	19	112
	60ML	
Quinta Do Noval Port Porto, POR	12	---
Box Grove Vineyard 'Late Harvest' Viognier Tabilk, VIC	12	65