

-THE-
VIRGIN
KITCHEN



WEDNESDAY LOCALS NIGHT \$39 pp.

TO SHARE

FOCACCIA & MT ZERO OLIVES

Rosemary and garlic focaccia, olives, balsamic GFO

CHOOSE YOUR MAIN

LAMB RAGU PIE

Pomme puree, crushed peas and mint

COQ AU VIN

Braised chicken legs, shallots, mushrooms, pancetta and soft polenta

PIZZOCCHERI

Buckwheat pasta, braised cabbage, potato, Taleggio sauce, Parmesan V

BEETROOT SALAD

Local purple and golden beets, beetroot hummus, organic leaves, spiced dukkah GF DF VG

SELECT A DRINK

SEVITA PROSECCO King Valley, VIC

GUDILLY PINOT GRIS Adelaide, SA

FAIRBANK ROSÉ Central Victoria, VIC

TELLURIAN EVO SHIRAZ Mornington Peninsula, VIC

PERONI RED 4.7%

Rome, ITA

CARLTON DRAUGHT 4.5%

Melbourne, VIC

DEED'S HALF TIME PALE 3.5%

Glen Iris, VIC

Please ask staff for weekly selection

**DAYLESFORD & HEPBURN MINERAL SPRINGS CO.
ORGANIC SPARKLING**

PLEASE INFORM OUR TEAM MEMBERS OF ANY DIETARY REQUIREMENTS

GF Gluten Free

GFO Gluten Free Option

V / VG Vegetarian / Vegan

VFO / VGO Vegetarian / Vegan Option

DF Dairy Free

DFO Dairy Free Option

@thevirginkitchen

Surcharge 15% Public Holidays