

- THE - VIRGIN KITCHEN



TO START OR SHARE

FOCACCIA & MT ZERO OLIVES	14
Rosemary and garlic foccacia, olives, balsamic	GFO
TRUFFLE ARANCINI 4pcs	22
Black truffle, smoked scamorza, leek ash aioli	V
CALAMARI FRITTI	26
Organic leaves, lemon, aioli	
SEARED SCALLOPS	28
Fried polenta, onion puree, pickled apple	GF DFO
CHARRED QUAIL	28
Corn cream, spiced date, seeds	GF DFO

HANDMADE PASTA

SQUID INK LINGUINE	36
Fresh seafood, lemon, chili, garlic, herbs	GF DFO
RICOTTA GNOCCHI	34
Basil pesto, green peas, spinach, parmesan	V VGO
MUSHROOM FETTUCCINE	32
Local mushroom ragu, parmesan, hazelnut	V GFO DFO

DESSERT

HONEY PANNA COTTA	16
Cashew praline, mandarin sorbet	GFO
CHOCOLATE & AMARETTI TERRINE	16
Shiraz poached pear, crème anglaise, vanilla ice cream	
LEMON TART	16
Basil ricotta cream, strawberry sorbet, fig leaf oil	
DUO OF CHEESE	25
Duo of chef's selected cheeses, crackers & accompaniments	GFO

MAINS

ROASTED CHICKEN	34
Chicken breast, green pea risotto, semi-dried tomato pesto	GF DFO
ROASTED BABY CARROTS	28
Roasted carrot hummus, sumac labneh, snow pea tendrils	GF DFO VGO
CRISPY SKIN BARAMUNDI	38
Cauliflower, lentils, salsa verde	GF DFO
PORK BELLY	39
Creamed leeks, pickled cabbage, apple jus	GF DFO
BRAISED LAMB SHOULDER	42
Cannellini & pancetta ragu, salsa verde, olive crumb	GF DFO
THE VIRGIN STEAK	44
250g Grass-fed sirloin, chestnut puree, kale, caper & anchovy butter	GF DFO

SIDES

GARDEN SALAD	12
Organic leaves, cherry tomatoes, shallot dressing	GF DF VG
CLASSIC FRENCH FRIES	12
Rosemary salt, aioli	DF
CHARRED BROCCOLINI	12
Almond cream, chili	GF DFO 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.

- THE - VIRGIN KITCHEN

COCKTAILS

BELLINZONA SPRITZ	16
Violet liqueur, prosecco, soda	
APEROL SPRITZ	16
Aperol, prosecco, soda	
HUGO SPRITZ	16
Elderflower liqueur, prosecco, lemon, soda	
ESPRESSO MARTINI	21
Proud Mary espresso, vodka, kahlua	
BIG TREE & TONIC	16
Big Tree Blueberry Gin, Local Tonic, Orange	
MARGARITA	21
Tequila, triple sec, lime	
NEGRONI	22
Gin, Campari, sweet vermouth, orange	
HOUSE SPICED NEGRONI	24
House Blended Fellow Gin, Campari, sweet vermouth, orange	

VIRGIN

DAYLESFORD & HEPBURN MINERAL SPRINGS CO. ORGANIC SPARKLING	6.5
Please ask staff for this week's selection	
BANKS BOTANICALS	8
Yuzu, Basil & Lemon	
JUICES	6
Orange / Apple / Pineapple / Cranberry	
VIRGIN GIN & TONIC	12
Lyre's non acholic gin, Local tonic	
NON ALCOHOLIC BEER	8
Holgate 'Love All' Pale ale 0.0%	

BEER & CIDER

Peroni Red	Rome, ITA	10
Carlton Draught	Melbourne, VIC	10
Holgate Mt Macedon Pale Ale	Woodend, VIC	11
Bridge Road Brewers Pale Ale	Beechworth, VIC	15
White Rabbit Dark Ale	Geelong, VIC	15
Daylesford Cider	Musk, VIC	12

SPARKLING

	GLS	BTL
Sevita Prosecco King Valley, VIC	12	55
Dalz Otto Prosecco King Valley, VIC	16	79
Veuve Bonneval Brut Precieux Champagne, FRA	30	150

WHITE

	GLS	BTL
Gudilly Pinot Gris Adelaide, SA	12	60
Murdoch Hill Sauvignon Blanc Adelaide Hills, SA	14	65
Hickinbotham Chardonnay Mornington Peninsula, VIC	15	70

ROSÉ

Tellurian Rosé Heathcote, VIC	14	65
----------------------------------	----	----

RED

Jakcals Run Pinot Noir Mornington Peninsula, VIC	14	60
Fairbank Sangiovese Central Victoria	15	70
Passing Clouds 'Graeme's Blend' Shiraz Cabernet Bendigo, VIC	16	75

SWEET & FORTIFIED

	120ML	
T'Gallant Juliet Moscato Mornington Peninsula, VIC	12	48
Mr Pickwick's Particular Tawny Barossa Valley, SA	16	---
Berton Vineyard Botrytis Semillon Riverina, NSW	14	55

Full wine list available on request