



BISTRO MENU w MATCHED WINE RECOMMENDATIONS

MV LUNCH
DAILY LUNCH SPECIAL
your choice of starter + main
\$39 pp

TUESDAY NIGHT
TIGHT PANTS TUESDAY
20% off your bill

WEDNESDAY NIGHT
WINE FLIGHT WEDNESDAYS
3 flights of wine
\$MP

THURSDAY NIGHT
BURRATA BAR
burrata with your choice of
burrata buddies
\$23

FRIDAY 5-7PM
GIN HAPPY HOUR
Friyay!! Time to get your gin on
\$10

FRI & SAT 9PM+
ALL DAY SUNDAY
GIN + SPRITZ SESSIONS
discount gin & spritz cocktails
\$10

**PRIVATE
FUNCTIONS**
our "Attic" or whole venue
see www.mv.wine for more
information

CURED SALUMI BAR FORMAGGI PLATTER

served w Iggy's bread, grissini,
boquerones & guindillas
choice of 1 \$19, choice of 2 \$25, choice of 3 \$30 - see daily selection

served w Iggy's bread, crackers,
rose soaked figs & quince jelly
choice of 1 \$19, choice of 2 \$25, choice of 3 \$30 - see daily selection

MV DEGUSTATION

Choose any 2 starters, 2 mains, and either dessert or cheese
\$69 pp (whole table only) w matched wines **\$114 pp**

IGGY'S BREAD - pepe saya butter - gordal olives (v)	10
ZUCCHINI FRITTERS - raisin yoghurt - dukkah egg (v)	17
<i>Veturi Verdicchio, Marche Italy 14/62</i>	
CHICKEN WINGS - confit egg yolk - black garlic - samphire	18
<i>Rowlee Pinot Gris, Orange NSW 12/55</i>	
FOIE GRAS - strawberry gel - pink pepper - black salt (gf)	31
<i>Louis Bouillot Blanc de Blanc, Burgundy France 15/75</i>	
SARDINES - oyster mayonnaise - heirloom tomato - black olive (gf)	22
<i>Pares Balta 'Blanc de Pacs', Parelada/Xarello/Macabeu, Penedes Spain 13/60</i>	
OMELETTE - spanner crab - shellfish reduction - chervil (gf)	26
<i>Hugel, Pinot Blanc, Alsace France 15/62</i>	
SCALLOPS - corn bisque - corn mousse - quail eggs (gf)	26
<i>Langmeil 'High Road' Chardonnay, Barossa SA 13/58</i>	
BONE MARROW - xo sauce - iggy's bread	22
<i>Julian Haart Riesling, Mosel Germany 16/75</i>	
OCTOPUS - haydari - chickpeas - sumac - chilli (gf)	30
<i>Mazzei 'Belgardo' Syrah, Sangiovese, Toscana Italy 15/65</i>	
WILD MUSHROOMS - hazelnut - white polenta (v)	30
- foie gras cream (gf)	34
<i>Langmeil 'High Road' Chardonnay, Barossa SA 13/58</i>	
RISOTTO - scampi - bonito flakes - fennel pollen	36
<i>E Guigal Viognier/Marsanne/Rousanne, Cotes du Rhone France 14/62</i>	
MACCHERONI - nduja - burrata - guindilla	32
<i>Glaetzer-Dixon 'Nouveau' Pinot Noir, Tasmania 13/58</i>	
PAPPARDELLE - duck ragu	32
<i>Daumen Grenache, Cotes du Rhone France 16/70</i>	
BEEF CHEEKS - pedro ximenez - cauliflower puree - beetroot onions (gf)	36
<i>Chateau de Lastours, Carignan Grenache Syrah, Languedoc France 15/68</i>	
CRESS SALAD - quail eggs - gordal olives - pine nuts - sesame (v)(gf)	15
POLENTA - buttered corn - fried onion - onion ash (v)(gf)	15
BRUSSEL SPROUTS - black rice - brazil nut milk (v)(gf)	15
ASPARAGUS - almonds - black olive caramel (v)(gf)	15
RASPBERRY SORBET - berries - flowers - burgundy bubbles (gf)	16
SFINGI - donuts - nutella	14
VALRHONA CHOCOLATE POT - piggs peake "suckling pig" shiraz (gf)	16
TIRAMISU - aged marsala - cocoa nibs	14
SPARKLING moda water (unlimited)	4 PP