



CURED SALUMI BAR FORMAGGI PLATTER

served w Iggy's bread, grissini,
boquerones & guindillas

served w Iggy's bread, crackers,
dehydrated plums & burnt apple jam

choice of 1 \$19, choice of 2 \$25, choice of 3 \$30—refer to blackboard

BISTRO MENU w MATCHED WINE RECOMMENDATIONS

MV LUNCH

DAILY LUNCH SPECIAL

your choice of starter + main
including glass of house wine
\$49 pp

TUESDAY NIGHT TIGHT PANTS TUESDAY

all you can eat pasta
\$25

WEDNESDAY NIGHT WINE FLIGHT WEDNESDAYS

3 flights of wine
\$MP

THURSDAY NIGHT PINOT & PORK

glass of pinot noir
w pork of the day
\$29

FRIDAY 5-7PM ANTIPASTI SUNDOWNER

mixed antipasti plate
w glass house wine
\$20

FRI & SAT 9PM+ ALL DAY SUNDAY SPRITZ SESSIONS

There's more to a Spritz than Aperol
\$12

PRIVATE FUNCTIONS

Our "attic" or whole venue
See www.mv.wine for more
information

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| IGGY'S BREAD - pepe saya butter - gordal olives (v) | 10 |
| ORTIZ WHITE ANCHOVIES - tomato - basil - wafer | 16 |
| <i>Veturi, Verdicchio, Marche Italy 14/62</i> | |
| CHOWDER - diamond clams - schulz bacon - crusty bread | 22 |
| <i>Louis Bouillot, Blanc De Blanc, Burgundy France 15/75</i> | |
| ZUCCHINI FRITTERS - spinach raisin yoghurt - dukkah egg (v) | 17 |
| <i>Hugel, Pinot Blanc, Alsace France 15/62</i> | |
| BAKED FIGS - burrata - honeycomb - hazelnut - thyme (v)(gf) | 23 |
| <i>Langmeil High Road, Chardonnay, Barossa South Australia 13/58</i> | |
| COD BEIGNETS - confit tomato - tartare sauce | 15 |
| <i>Pares Balta 'Blanc de Pacs', Parellada/Xarello/Macabeu, Penedes Spain 13/60</i> | |
| OMELETTE - spanner crab - shellfish reduction - chervil (gf) | 25 |
| <i>Domaine Lavantureux Chablis Chardonnay, Burgundy France 28/120</i> | |
| VENISON TARTARE - soft quail eggs - wasabi mayo (gf*) | 20 |
| <i>Tiberio Cerasuolo d'Abruzzo, Montepulciano, Abruzzo Italy 16/68</i> | |
| OCTOPUS - muhamarra - spiced chickpeas - angel hair chilli (gf) | 28 |
| <i>Purple Hands, Grenache, Barossa South Australia 12/55</i> | |
| ROAST BEETROOT - stilton - radish - mandarin - white polenta (v)(gf) | 28 |
| <i>Caruso & Manini, Catarratto, Sicilia Italy 15/72</i> | |
| LINGUINE - scampi - bisque - bonito flakes - fennel pollen | 36 |
| <i>E Guigal Viognier/Marsanne/Rousanne, Cotes du Rhone France 14/62</i> | |
| CASSOULET - pork + fennel sausages - braised witlof (gf) | 28 |
| <i>Accordini, Valpolicella Classico, Veneto Italy 15/70</i> | |
| RISOTTO - snails - parsley - garlic cream (gf) | 30 |
| <i>Mofete' Etna Bianco, Mt Etna Italy 22/105</i> | |
| MACCHERONI - bannockburn chicken - jerusalem artichoke - oyster mushroom | 30 |
| <i>Caruso & Manini, Catarratto, Sicilia Italy 15/72</i> | |
| PAPPARDELLE - duck ragu | 32 |
| <i>Ca' del Baio, Barbera d'Alba, Piemonte Italy 14/68</i> | |
| BEEF CHEEKS - pedro ximenez - cauliflower puree - buttered leeks (gf) | 34 |
| <i>Chateau de Lastours, Carignan Grenache Syrah, Languedoc France 15/68</i> | |
| POLENTA - buttered corn - fried onion - onion ash (v)(gf) | 14 |
| BRUSSEL SPROUTS - lentils - fetta - vini cotto (v)(gf) | 14 |
| MAC 'N' CHEESE - serrano jamon | 14 |
| ROAST CAULIFLOWER - puree - smashed almonds - mint (v)(gf) | 14 |
| AFFOGATO - hazelnut praline ice cream - espresso - pedro ximenez (gf) | 16 |
| SFINGI - donuts - nutella | 14 |
| VALRHONA CHOCOLATE POT - Piggs Peake "Suckling Pig" Shiraz (gf) | 16 |
| TIRAMISU - as it should be | 14 |
| SPARKLING moda water (unlimited) | 4 PP |