

# Menu

## Lunch Platter Menu

\$30 per person

Bookings essential-Phone 58646452

Available from Wed-Sun

(24 Hrs Notice Required)- Min 4 Guests



Whether you chose to relax under our shady trees, in the cellar door or soak up the atmosphere in the barrel room; at Monichino's our aim is to provide unique, quality house prepared creations using the freshest of local produce whilst satisfying all appetites.

Whatever your function, our finger food options create a less formal atmosphere for you and your guests. All dishes are designed and prepared by our chef Michael Stokes and his amazing team. We are more than happy to prepare dietary specific or vegetarian versions as needed.



# MONICHIINO

W I N E S   O F   V I C T O R I A

- 🍷 **Platters of Italian antipasto** featuring home-cured olives, roasted capsicum, char grilled eggplant and pan seared herb infused mushrooms with balsamic glaze, and tons of other goodies. All antipasto is freshly house prepared. (GF/V)
- 🍷 **Calabrian style ciabatta bread** served with accompaniments (roma tomato salsa, and olive tapenade) (V)
- 🍷 **Selected board of charcuterie small goods.** (GF)



- 🍷 **Arancini**, caramelised leek and fresh thyme bite size arancini with porcini mushrooms. (GF/V)
- 🍷 **Grilled cup mushrooms**, stuffed with goats cheese, & aragula, dressed with salsa verde.(GF/V)
- 🍷 **Sweet onion tartlets**, with goats' cheese in bite size short crust tartlets. (V)
- 🍷 **Chicken Breast Skewers**, marinated in honey and soy. (GF)



- 🍷 **Local cheese and fruit boards.** (GF/V)

All dietary requirements can be catered for. (GF) - Gluten Free  
\$30.00 per person Inc GST  
Prices valid to 30<sup>th</sup> June 2018