
Della Casa (of the house)

A shared lunch menu, heavily influenced by our love for Italy, its food, our travels and family memories. Dishes are focused on quality, seasonality and simplicity - the heart of Italian cooking. Most importantly, it's food that is true to us, served in a relaxed environment surrounded by natural majesty.

\$55 PER PERSON

Please note that separate accounts are not available.

ANTIPASTI

first run olive oil, wood grilled marinated vegetables, fiori di latte, arancini, salumi

GNOCCHI AL FORNO

handmade oven baked gnocchi, beef shin, spring vegetable ragu, reggiano

INVOLTINI DI POLLO

rolled, stuffed Greenslades chicken, cannellini bean, pancetta, pangrattato, salsa verde

CONTORNI

seasonal salad

DOLCE

ricotta, orange and almond polenta cake with rosemary syrup and mascarpone

FORMAGGI (ADDITIONAL COST)

Italian cheese selection. Please refer to cheese menu.

Please note as this is a set menu we do require 24 hours notice to prepare alternative options for your dietary requirements.

SPARKLING & WHITE

		GLS	BTL
2016	Wagtail Sparkling Pinot Noir Chardonnay	10	50
2018	Iron Knob Riesling		34
2018	Whippet Sauvignon Blanc	8	34
2018	Queenie Pinot Grigio	8	34
2017	KÜHL Grüner Veltliner		42
2017	Della Casa Chardonnay		42
2016	Macclesfield Chardonnay		60

ROSÉ

2018	Nebbiolo Rosato	9	42
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DESSERT

2016	Epitome Late Harvest Riesling	9	40
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BEER & CIDER

	Adelaide Hills Apple Cider		8.5
	Big Shed Brewing Kol Schisel Pale Ale		8.5
	Hahn Super Dry		9
	Hahn Light		9

RED

		GLS	BTL
2018	Nebbiolo Fresco		50
2017	Vista Shiraz Barbera	8.5	38
2016	LV Shiraz Cabernet Sauvignon		38
2016	Yakka Shiraz	9	42
2016	Devil's Elbow Cabernet Sauvignon	9	42
2015	Nebbiolo Riserva		60
2015	'The Piece' Shiraz		96

MUSEUM WINES

2007	Iron Knob Riesling		55
2004	Yakka Shiraz		70
2006	Devil's Elbow Cabernet Sauvignon		70

NON ALCOHOLIC

	Short Black, Long Black		4
	Cappuccino, Latte, Flat White		5
	Tea (Regular, Early Grey, English Breakfast, Camomile, Green, Peppermint)		5
	Cape Grim Sparkling Water - Large		8
	Orange Juice		3
	Galvanina Italian Organic Soda (Cola, Orange, Lemonade)		5

CURRENT ACCOLADES

DINO COTSARIS—VINEYARD MANAGER

Viticultural excellence, Royal Melbourne Wine Show 2017

2018 IRON KNOB RIESLING

Gold Medal, Sydney Royal Wine Show 2018

2017 KUHLM GRUNER VELTLINER

94 Points, Campbell Mattinson, The Wine Front

Gold Medal, Adelaide Hills Wine Show 2017

Gold Medal, Australian Alternative Varieties Wine Show 2017

2016 MACCLESFIELD CHARDONNAY

95 Points, Halliday Wine Companion 2018 & WOW Factor Whites

2018 NEBBIOLO ROSATO

Best Rosé Trophy – Sydney Royal Wine Show

2017 VISTA SHIRAZ BARBERA

Gold Medal, Royal Hobart Wine Show

2016 YAKKA SHIRAZ

95 points, Halliday Wine Companion 2019

Gold Medal, Korean Wine Challenge 2018

2015 NEBBIOLO RISERVA

93 points, Huon Hooke, The Real Review

Silver Medal, 2017 Adelaide Hills Wine Show

Silver Medal, 2017 Australian Alternative Varieties Wine Show

95 points, Halliday Wine Companion 2019

2015 'THE PIECE' SHIRAZ

Adelaide Hills Shiraz Trophy, International Wine Challenge 2018

96 points, Campbell Mattinson, Wine Companion

96 points, Huon Hooke, The Real Review

96 points, Halliday Wine Companion 2019



*Della Casa
Sunday*