



di LUSO
M U D G E E

Dear Guest

Welcome to the di Lusso Estate in Mudgee, where we produce a range of Estate grown Italian varietal wines to match our offering of Italian regional dishes.

Our authentic wood-fired Pizza Menu is served in a casual yet considered way to diners.

Our restaurant menu is available to a la carte diners, in an *Alto Borghese* style.

We also have a mid week offering, which is a subset of our restaurant menu.

A list of wines available to you by the glass or bottle is included in this menu; as is a list of other di Lusso Estate farm products available for purchase, as you have your lunch overlooking our Lago di Lusso, or relax in the rustic Barrel Room of the winery.

Buon Appetito !

Rob Fairall



STARTERS, SALADS & ENTREÉS	MATCHING WINES	PRICE
Olives: Di Lusso olives and olive oil, with focaccia	Vivo! or Rosato	15
Salt and pepper squid served with roasted garlic aioli – GF available	Vermentino or Arneis	25
Beef carpaccio (rare sliced beef) served with horse radish sauce - GF	Il Palio, or Nero d'Avola	18
Fresh cos lettuce fig salad with Danish feta, prosciutto and roasted walnuts (Vegetarian available) - GF	Pinot Grigio or Chardonnay	25
Button mushrooms stuffed with sun dried tomato infused cream cheese, parmesan & pecan nuts – GF	Chardonnay or Vivo!	20
di Lusso figs filled with gorgonzola, wrapped in prosciutto and oven baked till caramelised - GF	Vino Rosato or Vivace sparkling red	25
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MAINS		
Prawn and crab meat tagliatelle with garlic, cherry tomatoes, a touch of chilli and topped with fresh herbs	Vermentino or Arneis	38
Market fresh Snapper fillet pan fried with garlic, anchovy, capers & white wine and topped with cherry tomatoes and fresh herbs	Vermentino or Fiano	40
Chicken thighs cooked in a creamy mustard and herb sauce and served with baby potatoes and seasonal greens	Chardonnay or Sangiovese	38
Locally sourced Mudgee lamb cutlets marinated in garlic & served with a potato infused mint sauce and baked potatoes	Sangiovese or Il Palio	42



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WOODFIRED PIZZA MENU

WOODFIRED PIZZA

To alleviate pressure on our small oven, we may need to deliver your pizzas in waves

MATCHING WINE

Nonna's Antipasto Italiano	Now there's a thought! An Antipasto plate on a pizza: Salami, olives, sundried tomatoes, mozzarella and chorizo • Nonna's Diavola: a spicy version	38	Sangiovese, or Fiano
Pollo	A tasty combination of chicken breast and pancetta on a bed of grated parmesan and fresh herbs	36	Chardonnay, Pinot Grigio, or il Palio
Margherita	The original and some say the best. A classic vegetarian pizza on a tomato base with cheese, cherry tomatoes & fresh basil dressed with a light vinaigrette	33	Chardonnay or Vivace!
Fig and prosciutto	On a base of gorgonzola and mozzarella cheese we arrange di Lusso fresh figs with feta, prosciutto and rocket	35	Pinot Grigio or Vino Rosato
Garlic Prawn:	Delicious fresh prawns, tail on, dipped in garlic and served on a pesto base, topped with red onion, capers and pesto	38	Vermentino or Arneis
Agnello	Roast shoulder of Mudgee lamb served on a pesto base topped with roasted potato, red onion, cherry tomatoes and feta cheese	38	Sangiovese or Rosato
	Vegan or vegetarian pizza on request - \$33 Extra toppings – add per topping \$4 Gluten free pizza base – Add \$5 per pizza		

BUY SIX BOTTLES OF WINE AND GET ONE PIZZA FREE



di LUSO

DESSERT, GELATO, BEER, SOFT DRINKS

DOLCI: DESSERT

MATCHING WINE

Chef's Italian citrus tart with limoncello gelato - GF	20	Dolce
Affogato: Vanilla bean gelato served with espresso coffee and Succo or Dopo Cena	20	Dopo Cena Succo d'Aleatico
House-made fig and apple tart with di Lusso figs and cream or vanilla gelato - GF	20	Dolce Aleatico
Espresso or flat white coffee (from our pod machine)	3.50	Dopo Cena

ITALIAN GELATO One or two scoops \$6 per scoop

Espresso	Lemon & Lime	Salted Caramel
Chocolate	Pistachio	Vanilla Bean
Chocolate Mint	Raspberry	Watermelon

BEER AND OTHER DRINKS

SIZE

PRICE

Beer: Peroni, Corona	330ml	10
Bundaberg Ginger Beer	375ml	8
San Pellegrino sparkling mineral water	500ml	7
Arancia Rossa (sparkling blood orange)	200ml	7
Limonata (sparkling Lemon)	200ml	7
Schweppes Lemon Lime and Bitters	300ml	6
Coke Classic, Coke Zero Sugar, Lemonade	375ml	6



WHITE WINES

PRICES BY THE BOTTLE AND GLASS

Pinot Grigio 2023	Crisp, refreshing flavours of peach and almond with a clean, fresh finish with notes of red apple.	28 10
Arneis 2023	A crisp, floral white wine with flavours of pear, with a hint of melon and almonds. Enjoy with salads, seafood or chicken.	32 10
Vermentino 2023	Crisp apple, lemon and with a hint of Vermentino's classic saltiness. Enjoy with chicken or salt pepper squid.	28 10
Fiano 2021	This southern Italian classic has a tropical palate, with a touch of macadamia. Great with salads, seafood, chicken.	25 10
Chardonnay 2021	Lightly oaked, with notes of peach, melon and macadamia. A good aperitivo wine, and a fine partner for richer white meats.	28 10

SPARKLING

Vivo! 2022	A fresh Prosecco style sparkling wine made using our Vermentino with flavours of fresh lemon/lime.	30 10
Vivace! 2022	Our sparkling Cannonau has a juicy sour cherry freshness and fulsome acidity. Great with salami, prosciutto or pizza.	30 10

ROSÉ WINES

Vino Rosato 2023	Classic rosé, made using Sangiovese. Light and fresh, with a dry finish, and lifted flavours of spicy cherry and strawberry. A great lunch time wine for red meats.	30 10
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RED WINES

PRICES BY THE BOTTLE AND GLASS

Sangiovese 2018	Flavours of spicy cherry, strawberry, rosemary and thyme. The best match with lamb ever!	37	12
Nebbiolo 2019	Aromas of rose petal, autumn undergrowth and wild herbs.	50	15
Barbera 2023	Plum and cherry fruitiness with a clean acid and gentle mouthfeel. Pair with duck.	37	12
Il Palio 2022	A cabernet, sangiovese, barbera blend. Flavours of dark berries with a savoury touch. Match with beef or hard cheeses.	37	12
Nero d'Avola 2021	Sicily's favourite red wine, known for spicy black fruits & liquorice, light in tannins but rich in flavour. Partners well with caramelised or grilled meats	37	12
Lagrein 2023	Flavours of blackcurrant, liquorice and spice fill the palate from the first sip. Pork or beef perhaps?	37	12

DESSERT WINES

Aleatico 2023	Medium weight palate and gentle sweetness, lifted Turkish delight and rosewater flavours, faintly spiced with cinnamon.	35	15
Dolce 2022	From the aromatic grape Aleatico, we created Dolce. Sweet aromas of peaches, fresh grapes and orange blossom, semi sweet with crispy bubbles	22	10
Picolit 2017	Elegant, delicious late picked white dessert wine from Italy's northeast border. Flavours of fresh flowers, pear and dried apricots.	35	12



KIDS AUTUMN MENU

A main course from the selection below served
with juice & a scoop of gelato 25

KIDS INDIVIDUAL MEALS

Pasta Carbonara (bacon and cheese)	20
Chicken nuggets & chips	18
Pasta with tomato sauce	16
Pasta with cheese sauce	18
Kid's Margherita pizza (no basil or tomatoes)	20

KIDS EXTRAS - Crispy fries 8

ITALIAN GELATO – One or two scoops - \$6 per scoop

- Espresso
- Chocolate
- Chocolate mint
- Lemon & Lime
- Raspberry
- Salted caramel
- Vanilla Bean
- Watermelon