Sunset Sessions & Dinner

DI LUSSO

MUDGEE

SUNSET SESSIONS BY ***DI LUSSO ESTATE***

FROM

3:30 *to* 7:30

Cocktails

Sangria 21
Aleatico Spritz 21
Mediterranean Gin Tonic 21
Aperol Soda 19

Grazing Plates

CHEESE BOARD 35

3 local cheeses, crackers, wafers,

SALUMI BOARD 30

A.C Farmhouse salami | coppa di testa | pickled vegetables | lavosh

MARINATED OLIVES 9

FOCACCIA 16

With Artichoke dip or sundried Tomato Dip

FROM

6:00 to 7:30

Fresh plates

BEEF CARPACCIO 34

Thinly sliced beef filet, mustard seeds, house made rocket pesto fresh lemon zest/juice, grana padano and wild rocket.

BURRATA DI PRIMAVERA 26

Fresh Burrata, cherry tomatoes, strawberies & rosé vinaigrette

ZUCCHINI SALAD 21

Thinly sliced zucchinis, olive oil, lemon, ricotta, fresh herbs

Pasta Fresca

We craft all our pasta by hand from scratch every single weekend.

GAMBERI & 'NDUJA FETTUCINI 33

Prawns, Calabrian 'nduja, confit cherry tomatoes

PAPPARDELLE AL RAGÙ DI MANZO 34

Slow-cooked beef ragù in Lagrein, herbs & Grana Padano.

TAGLIATELLE AL PARMIGIANO E TARTUFO (V) 32

Fresh tagliatelle, Grana Padano, butter emulsion & black truffle.

TAGLIATELLE AL POMODORO PER I BAMBINI 20

Because even your kids deserve a good dish

Pizza

FROM 6:00 *to* 7:30

3 day cold fermented dough. Hand stretched, wood-fired using local red-gum. It doesnt get better than that.

MARGHERITA 29
passata | fior di latte | mozzarella| fresh basil

TARTUFATO & SALAMI 35
confit garlic | fior di latte | truffle paste | truffle salami

PROSCIUTTO 34
confit garlic | fior di latte | prosciutto | rocket

GAMBERI 35
passata | fior di latte|prawns|garlic | fresh herbs | lemon juice

POTATO & ROSEMARY 34
confit garlic | potato | mozzarella| rosemary & thyme
add pork & fennel sausage 5

CHILLI SALAMI 35
chilli salami | passata | fior di latte | honey drizzle
add spicy nduja 5

Gluten-free base 4
All pizzas may be prepared gluten-free upon request.

Cheese

A curated selection of local cheeses served with crisp lavosh. **35**

Dolce

GRANDMOTHERS MOUSSE 23
Chocolate mousse finish with sea-salt & olive oil

SEASONNAL PANNA COTTA 19
Vanilla Panna cotta with seasonal fruits

CANNOLI 22
filled with a creamy lemon-zest ricotta
with espresso shot 5

For us, enjoying a meal is about the people you are with, the food you eat and the wine you share together.

Our menu has been crafted to showcase the harmony of a perfect wine and food pairing.

Perfect Pairings

WHITE & ROSÉ

DI LUSSO VERMENTINO — $15 GLASS | $48 BOTTLE

Zucchini Salad, Potato & Sausage Bianca Pizza.

'ALEXANDER' RIESLING, GERMANY — $18 GLASS | $63 BOTTLE

Cheese selection, Gamberi Fettucini

DI LUSSO SANGIOVESE ROSATO — $14 GLASS | $43 BOTTLE

Burrata di Primavera, Pizza Margherita

RED

'ALEXANDER' PINOT NOIR, TASMANIA — $20 GLASS | $68 BOTTLE

Pasta Ragu, Beef carpaccio

'ALEXANDER' MERLOT, MUDGEE — $16 GLASS | $53 BOTTLE

Salami pizza , pasta Ragu

DI LUSSO SANGIOVESE — $15 GLASS | $44 BOTTLE

Cheese selection, Pasta Tartufo.

DI LUSSO LAGREIN — $16 GLASS | $48 BOTTLE

Salami Pizza, pasta ragu

'ALEXANDER' SHIRAZ — $18 GLASS | $63 BOTTLE

Cheese selection, truffle pasta

SWEET FINISH (DOLCI & DIGESTIVI)

DI LUSSO ALEATICO — $16 GLASS (90ML) | $63 BOTTLE

Grandmothers Mousse, Seasonal Panna Cotta.