

MENU



BENDIGO ST.
MILK BAR 3121
cucina

ANTIPASTI

- Insalata Caprese (v) (GF)** 18
Vine-ripened tomato, burrata, basil, Mount Zero EVO oil
- Arancini alla Siciliana (V)** 18
Crumbed saffron rice balls (3) filled with peas, mozzarella on fresh tomato sugo
- Calamari St. Andrea** 24/34
Lightly fried calamari with lemon-dressed rocket leaves

PASTA E RISOTTO

- Pappardelle con ragu Bolognese** 29
Fresh wide ribbon pasta with a slow-cooked pork & veal ragu with parmigiano
- Spaghetti alla Carbonara** 29
Spaghetti with guanciale, egg, pecorino Romano & Parmigiano Romano
- Tagliatelle con gamberetti e zucchini** 32
Tagliatelle sautéed with prawns, zucchini, cherry tomato, garlic, chilli oil & basil
- Gnocchi alla Sorrentina (V)** 29
House made potato gnocchi, San Marzano tomato sugo, torn buffalo mozzarella & basil
- Risotto ai funghi porcini (GF)** 29
Carnaroli risotto cooked with Brodo di pollo, Porcini mushrooms, Taleggio & Parmigiano

CONTORNI

- Rucola (V) (GF)** 12
Rocket leaves, Parmigiano, fresh pear w lemon dressing
- Patatine fritte (V) (GF)** 10
Golden French fries with Maldon Sea salt flakes & housemade aioli

DOLCE

- Tiramisu** 16
*Two scoops of vanilla ice cream with espresso coffee
Add liqueur-- Amaretto / Kahlua / Frangelico +\$10*
- Affogato** 18
Espresso coffee, Kahlua soaked sponge, mascarpone cream & cacao



BEVANDE

VINO ROSSO

12/44

Endless Valley & Hill Pinot Noir 2019

Cabinet Card Cabernet Sauvignon 2016 Fossette

Heathcote Shiraz 2019

VINO BIANCO

Post Card King Valley Sauvignon Blanc 2020

12/44

Endless Pinot Grigio

12/44

Ladies of the Round Table Yarra Valley Chardonnay 2023

14/48

Angel in the room Murray Valley Prosecco NV

12/44

COCKTAIL

Aperol Spritz

15

Negroni

22

Gin & Fevertree Tonic

14

PREMIXED DRINKS

Lemon Cello

14/48

Bellini Peach

BIRRE

Peroni Nastro Azzurro

10

NON -ALCOHOLIC

Pellegrino 750ml

9

Pellegrino 250ml

5

Coke, Diet Coke, Fanta & Sprite

5

Regular coffee

5

