

## Vegetarian / Vegan

<b>Olives [VG]</b>	<b>10</b>
house confit, Kalamata and green olives	
<b>Spring Onion Bread [VG]</b>	<b>14</b>
handmade, soy vinegar sauce	
<b>Kombu Silky Tofu [VG]</b>	<b>14</b>
spiced dried radish, garlic, shallot, spring onion, kombu sauce, sesame oil	
<b>Shiitake Arancini [V]</b>	<b>18</b>
handmade, shiitake, cheese, truffle mayo, 3pcs	
<b>Vegetable Tempura [VG]</b>	<b>22</b>
seasonal vegetables, ponzu sauce	

## Seafood & Meat

<b>Pan-seared Scallops [G opt]</b>	<b>27</b>
XO sauce, garlic, spring onion, 3 pcs	
<b>Soft-shell Crab Guo Baos</b>	<b>24</b>
vegetable pickles, sriracha mayo, 2 pcs	
<b>Crispy Chicken [G]</b>	<b>20</b>
chicken thigh, yuzu mayo	
<b>Pan-fried Pork Dumplings</b>	<b>20</b>
XO sauce, sesame oil, 4 pcs	
<b>Cumin Braised Lamb Ribs [G opt]</b>	<b>24</b>
Loddon Valley lamb rib, cumin, cucumber, red wine reduction, 2 pcs	

## Food & Wine Workshop

### Pinot Flights

*Sommelier-Led Experience, booking is required, minimum of 2 guests*

**Domestic** **78**  
3 wines + 3 paired small

**International** **128**  
5 wines + 5 paired small

*Note: Each wine is 75 ml*

## Large

<b>Pan-fried Mushroom Tofu [VG]</b>	<b>38</b>
shiitake mushroom ragout, truffle, parsnip purée, red wine reduction	
<b>Hakka Tender Duck Leg</b>	<b>45</b>
Maryland Aylesbury-Cross duck leg, thin pancakes, julienned vegetables, soy & wine glaze	
<i>add extra thin pancakes +5 per serving</i>	
<b>Five-spice Braised Beef Rib</b>	<b>58</b>
mash potato, vegetables, five-spice glaze	

## Grilled

<b>Grilled Octopus Tentacles [G]</b>	<b>27</b>
Western Rock octopus, romesco sauce, prawn oil, cucumber, almond	
<b>Grilled Pork Skewers</b>	<b>18</b>
lemon-lime chili sauce, 2 skewers	
<b>Grilled Thai Beef Salad [G]</b>	<b>36/48</b>
South Australian grass-fed tenderloin, thinly sliced, medium rare, cucumber, carrot, Thai sauce	
<i>add rice crackers +3</i>	

## Sweet

<b>Pinot Noir Poached Pear [G] [V]</b>	<b>16</b>
ice cream, crunchy nuts	
<b>Lava Cake [V]</b>	<b>18</b>
premium dark chocolate, mixed berry compote	

*[G] Gluten Free [V] Vegetarian [VG] Vegan*

*Please inform our staff of any allergies or dietary needs.*

## Drinks

**Sparkling Water** 10 btl

### Cocktails

Margarita 24

Espresso Martini 24

Gin & Tonic 16

### Beers

Asahi 10

### Coffee & Tea

Café Latte / Cappuccino / Espresso / Long Black 5

English Breakfast / Peppermint / Chamomile 5

**Cola / Lemon Lime & Bitters** 5



# MuNoir

— THE PINOT PLACE —