

OUR SUPPLIERS - WA'S BEST

Kailis Perth's premier seafood supplier, sourcing the freshest produce since 1936, including Albany squid, Abrohlos Island scallops and our daily fresh fish delivery.

Morley Growers suppliers of locally grown fruit and vegetables sourced from selected farms around WA.

Bread in Common wood-fired and preservative-free bread, baked daily with organic flours through a long ferment process.

La Delizia Latticini hand crafted, locally made cheese produced with milk from farms in the south-west of WA.

Basile Imports exclusive importers of some of Italy's most iconic brands, since 1982

Willing Coffee a range of local and international coffee roasters, including Willing's own espresso roast.

Amelia Park Lamb hand selected from the best farmers in the pristine South West of Western Australia.



MENU - WINTER 2024



Our menu contains allergens and is prepared in a kitchen that handles nuts, shellfish and gluten. Please advise waitstaff of any dietary requirements - where possible, we will do our best to accommodate. Whilst reasonable care will be taken for dietary requirements, we cannot guarantee that our food will be allergen free. Please note, a 15% surcharge will apply on public holidays. Payment via card only.

APERITIVO

Fusetti Bitter Lombardy, Italy	12
Cocchi Americano Aperitivo Piemonte, Italy	13
Italicus Rosoli di Bergamotto Piemonte, Italy	14
Cocchi Rosa Aperitivo Piemonte, Italy	14
Poli Airone Rosso Veneto, Italy	16

COCKTAILS

Amalfi Spritz	21
Manly Spirits Limoncello, St Germain Elderflower, lemon juice	
Bar Vino Spritz	21
Fusetti Bitter, Prosecco, Pink Grapefruit Soda	
Bar Vino Negroni	21
Fusetti Bitter Banana, 7yo Flor de Cana Rum, 1757 Vermouth di Torino Rosso	
Garibaldone	21
Fusetti Bitter Cacao, Orange Juice	

SPIRITS

The Macallan 15YO Double Cask Single Malt Whiskey, UK	39
Eagle Rare Bourbon Whiskey, USA	25
Hennessy XO Cognac, France	38
Don Julio 1942 Anejo Tequila, Mexico	37
Belvedere Vodka, Poland	17
Tanqueray No. Ten Gin, UK	19
Herradura Reposado Tequila, Mexico	30
Flor de Cana 7YO Grand Reserve Ron, Nicaragua	20

BEER

Gage Road Side Track XPA 3.5%, Australia	11
Eagle Bay Kolsch, Australia	12
Coopers Original Pale Ale, Australia	12
Birra Moretti Premium Lager, Italy	14

DIGESTIVO

Rabarbaro Lombardy, Italy	11
Luxardo Sambuca Veneto, Italy	13
Frangelico Piemonte, Italy	14
Amaro Montenegro Emilia-Romagna, Italy	14
Amaro Averna Sicily, Italy	14
Cynar Artichoke Bitter Veneto, Italy	14
Braulio Amaro Lombardy, Italy	14
Disaronno Amaretto Lombardy, Italy	16
Fernet Branca Lombardy, Italy	16
Rossa Sicily Amara Blood Orange Liqueur, Sicily, Italy	16
Frescobaldi Grappa di Brunello di Montalcino, Tuscany, Italy	25
Arpepe 'INVITTI' Grappa, Tuscany, Italy, 2016	28

NON - ALCOHOLIC

Fiuggi Sparkling Water, Ernici Mountains, Italy	11
Fiuggi Still water, Ernici Mountains, Italy	11
Nojito Granny Smith apple, Lime, Fresh Mint	8
Flamingo Granny Smith apple, Rockmelon, Coconut & Pink Pitaya	8
Soft Drink	7

PANE E ANTIPASTI

Bread in Common ciabatta, for two	9
Farinata cacio e pepe, house made Italian flatbread VGO/GF	16
Charred broccoli, whipped goats cheese, pangrattato GFO	16
Heirloom tomato crostini VG (+ <i>Ortiz anchovies 3</i>)	15
Florentine chicken pate and guanciaie crostini	17
Seasonal vegetable crudites, smoked eggplant dip VGO/GF	21
La Delizia Latticini burrata, persimmon, San Daniele prosciutto, radicchio GF	27
Piatti di Salumi; 18 mth San Daniele prosciutto, Wagyu bresaola, local salami, Guindilla pickles GF	29
Calamari fritti, rocket, aioli	26
Sicilian market fish crudo GF	29

PASTA E RISOTTO

Risotto alla Milanese, beef cheek agrodolce GF	38
Grace's house made ricotta gnocchi, tomato sugo, basil GFO	35
Sophie's slow cooked lamb ragu casarecce GFO	36
Shark Bay King Prawn spaghetti, fra diavolo, pistachio, bottarga GFO	39
<i>Gluten free pasta available</i>	

SECONDI

Amelia Park lamb cutlets, Kalamata, mint, pinenut, Jerusalem artichoke GFO	43
Berkshire free range pork cotoletta	39
Veronique's fish cartoccio, local line caught, bell pepper salmoriglio GF	MP
Grass fed eye fillet, 180g, polenta, silverbeet, jus GF	55
Bistecca alla Fiorentina 14 day dry aged, 650g, bone marrow, rocket, parmesan, aged balsamic GFO	115
<i>Add Manjimup Black Truffle</i>	10

CONTORNI

Tuscan twice cooked potatoes, basil, garlic and herb salt VG/GF	16
Green bean and sugar snap pea salad, mint, parmigiano reggiano GF/VGO	16
Bar Vino green salad, baby cos, vinaigrette VG/GF	14

VG (vegan) - VGO (vegan option) - GF (gluten free) - GFO (gluten free option)

DOLCI

Affogato, house made vanilla gelato GF	14
Bar Vino tiramisu with Willing coffee	18
Basil panna cotta, biscotti GFO	17
Pistacchio and yuzu torta, Italian meringue, pistacchio gelato	17

FORMAGGIO

Italian cheese with house made fig leaf jelly and seasonal accompaniments, selection of two or three (40g per serve) 19 / 29

Parmigiano Reggiano DOP

The king of hard cheese from Parma. Aged a minimum of 24 months with a sharp, fruity and nutty flavour and dense, crystalline texture.

Saracino

A jewel amongst the Pecorino range, produced in Reggio-Emilia. A semi-soft cheese, pale yellow and smooth in texture with a milky sweetness.

Gorgonzola Oro 'Gold' DOP

One of the world's oldest blue-veined cheeses, made in Lombardy. Aged for 50 days, with a creamy texture, buttery and sweet, yet slightly sharp.

WILLING COFFEE

Espresso	5
Long black	5.5
Flat white etc	5.5

DESSERT WINE

Banfi 'Florus' Moscadello Late Harvest 2018, Toscana	32 / 140
Castello di Pomino Vin Santo Pomino, Tuscany, Italy, 2012	32 / 145
Isole e Olena Vin Santo del Chianti Classico, Tuscany, Italy, 2016	42 / 172

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A Passion Shared

Bar VINO is the place of our dreams, where guests are welcomed as friends with deliciously simple, beautifully plated Italian food, traditionally prepared and lots of superb wine, in a character filled space with a sexy soundtrack.

Three generations of the Willing family live in Mt Lawley, growing up on Clifton Crescent. As property developers we strive to create places people love to live in and visit, staying invested in the communities long after the keys are handed over.

Our passion for hospitality, Italian food and love of fine wine and coffee has driven the creation of our coffee shops and Bar VINO.

Thankyou for visiting,

Veronique & Tim Willing

Inspired by our travels through Italy, our menu honours the seasonal flavours that celebrate our land and coastline. Our Chef sources the highest quality local ingredients to prepare from scratch delicious dishes presented with love and a refined technique.

