

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.



MENU - SPRING 2024

Primavera, la stagione dell'amore



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.



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,

Tim & Veronique Willing

BEER

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|---|----|
| 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

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

NON - ALCOHOLIC

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|---|----|
| 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

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| Farinata cacio e pepe, house made Italian flatbread V60/GF | 16 |
| Ciabatta, extra virgin olive oil | 9 |
| Burrata, San Daniele prosciutto, radicchio, zucchini, pistachio GF | 27 |
| Seasonal vegetable crudites, smoked eggplant dip V60/GF | 21 |
| Piatti di Salumi; 18 mth San Daniele prosciutto, Wagyu bresaola, local salami, Guindilla pickles GF | 29 |
| Charred broccoli, whipped goats cheese, pangrattato GFO | 16 |
| Local calamari fritti, rocket, aioli | 26 |
| Abrolhos Island scallop crudo, yuzu, shallot GF | 29 |

PASTA E RISOTTO

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|---|----|
| Sophie's slow cooked lamb ragu casarecce GFO | 36 |
| Grace's house made ricotta gnocchi, tomato sugo, basil GFO | 37 |
| Spaghetti Vongole - Shark Bay Venus clams, mint and basil pesto, chilli GFO | 39 |

Gluten free pasta available

SECONDI

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| Berkshire free range pork cotoletta | 39 |
| Pan seared market fish acqua pazza, confit cherry tomato, fennel salad GF | 49 |
| Angus grass fed eye fillet, 180g, lemon & thyme funghi, peppercorn jus GF | 55 |
| Bistecca alla Fiorentina 14 day dry aged, 650g, rocket, parmesan, aged balsamic (to share) GFO | 110 |

CONTORNI

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| Bar Vino green salad, baby cos, vinaigrette VG/GF | 14 |
| Tuscan twice cooked potatoes, basil, garlic and herb salt VG/GF | 16 |
| Spring broad bean and artichoke salad, Pecorino, lemon, sea salt GF/V60 | 17 |

CHEF'S MENU - let us take you on a journey with a shared feast of 89pp
Bar Vino favourites (for the whole table - minimum 2 people, maximum 10 people)

DOLCI

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| Oscar's affogato, house made vanilla gelato GF | 14 |
| Basil panna cotta, biscotti GFO | 17 |
| Tiramisu with Willing coffee | 18 |
| Pistachio and orange torta, Italian meringue, pistachio 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

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| Espresso | 5 |
| Long black | 5.5 |
| Flat white etc | 5.5 |

DESSERT WINE

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| 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 |

APERITIVO

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| Fusetti Bitter Lombardia, 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

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| 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

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| 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 |

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.

