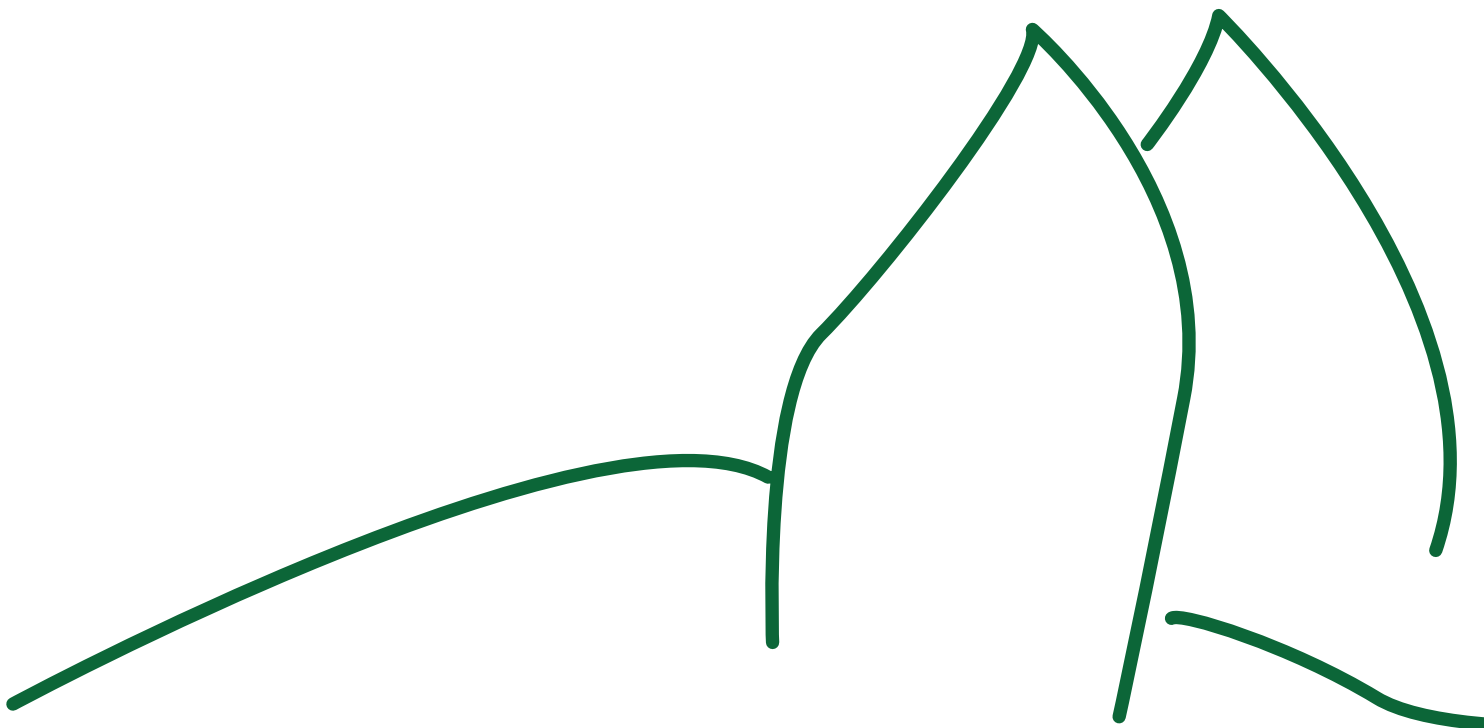
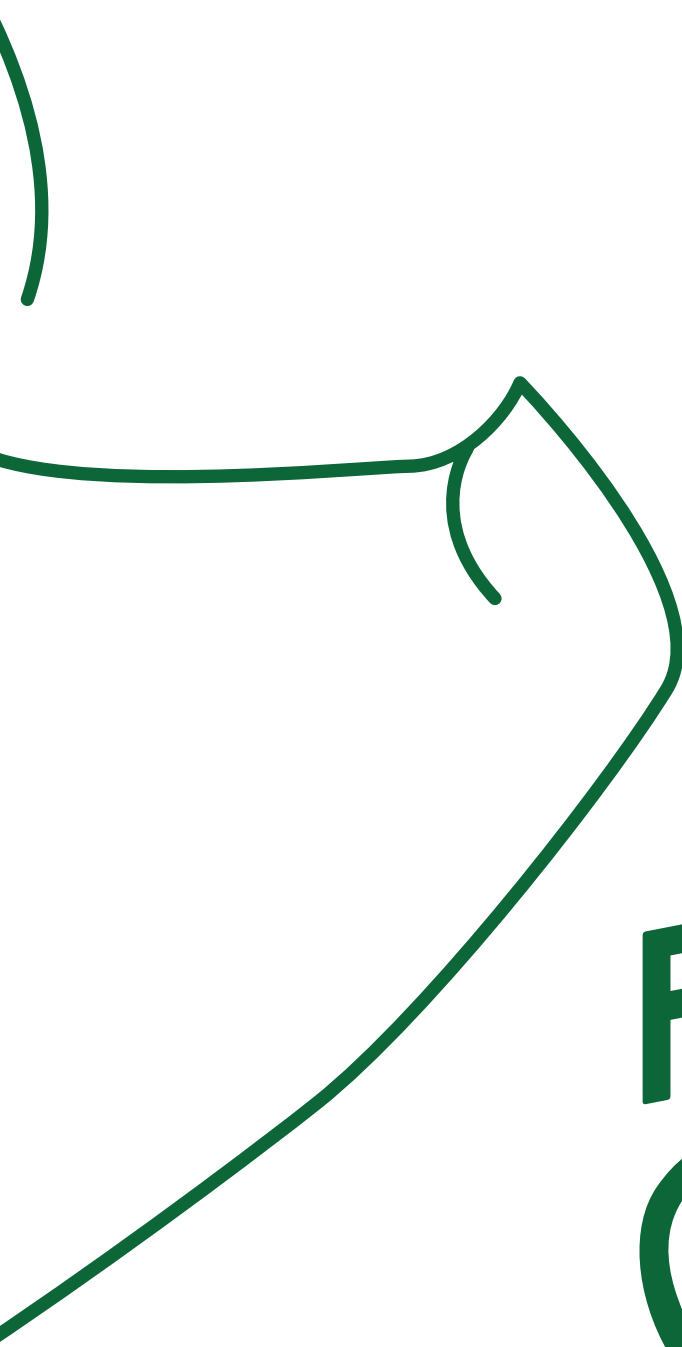


Dining

Farm Viganò

DINING WEDDINGS EVENTS





FEELS LIKE
Sunday

BIBITE

CAPi Sparkling Mineral Water 750ml	9
Coke, Diet Coke, Sprite, Lemon Squash, Raspberry.....	4
Lemon Lime & Bitters	5
Chinotto	5
CAPi Ginger Beer, Tonic Water, Soda Water, Dry Ginger	4.5
Orange, apple juice	5

BIRRA + CIDRO

Carlton Draught on tap 285ml	6
Birra Peroni on tap 300ml	9.5
Peroni Leggera on tap 300ml	7
Birra Moretti, Friuli Italy	10
Menabrea, Piemonte Italy	10
Crown Lager, Victoria, Aus	9
Corona, Mexico.....	9
Napoleon Apple Cider, Yarra Valley, Vic	10

Aperitivi + Cocktails

BELLINI

Original Cipriani Bellini, Prosecco + Peach Nectar	14
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SPRITZ

Aperol + Prosecco	16
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MONTY MULE

Montenegro, ginger beer, muddled lime	16
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NEGRONI

Campari, Four Pillers gin, Silvio Carta Vermouth	18
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ESPRESSO MARTINI

Ciroc Vodka, Kahlua, Espresso.....	18
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HAPPY CHAPPY (NO ALCOHOL)

Lime, mint, sugar syrup, soda	12
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Spirits

APERITIVI

Aperol	10
Campari	10
Silvio Carta Vermouth di Sardegna	11
Capo Capo	9.5
Cocchi Americano Bianco	10
Cocchi Americano Rosso	10
Rosso Antico	9.5

VODKA

Skyy	10
Ciroc	12
Belvedere	15
Grey Goose	15

GIN

Tanqueray	10
Hendricks	12
Four Pillars Rare Dry.....	14
Haymans Slow	10

TEQUILA

Herradura Plata	12
Patron Silver Agave	14
Herradura Reposado	12
Patron XO Cafe	14

WHISKEY

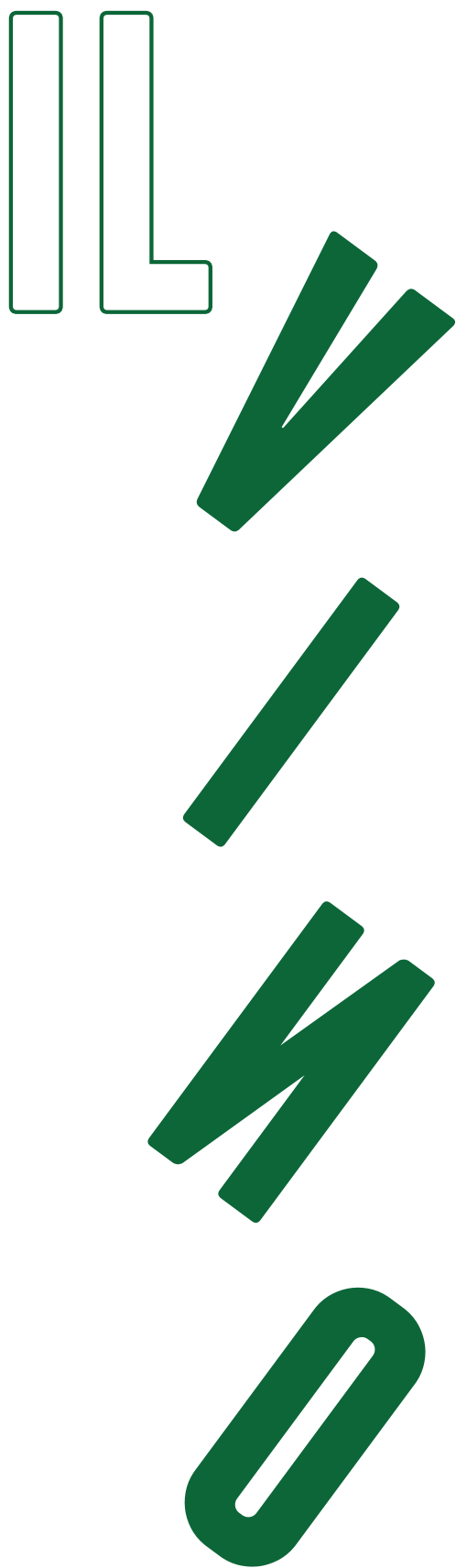
Johnnie Walker 'Red Label'	10
Johnnie Walker 'Black Label'	12
Chivas 12yo	12
Laphroaig 10yo Single Malt	14
Talisker 10yo Single Malt	14
The Hakushu Single Malt	16
Canadian Club	10
Jack Daniels	10

BOURBON

Wild Turkey	10
Makers Mark	12
Blantons Single Barrel	12
Russel's Reserve	14

RUM

Bacardi	10
Sailor Jerry	12
The Kraken Black Spiced	12
Diplomatico Reserva Exclusiva	14



OUR FAVOURITE WINES

Ruggeri 'Argeo' Prosecco D.O.C Valdobbiadene, Italy 11.5...53
San Salvatore 'Porconero' Fiano I.G.T, Campania, Italy 11.5...53
Matriach & Rogue Nero d'Avola (ORGANIC) Clare Valley, SA..... 10.5...48
Sogno di Ulisse Montepulciano d'Abruzzo D.O.P, Abruzzo Italy..... 11...50

Sparkling Wine

Ruggeri 'Argeo' Prosecco D.O.C Valdobbiadene, Italy 11.5...53
Tobacco Road Prosecco, King Valley Vic 46
Yarrabank Vintage Cuvée Brut Yarra Valley, Vic 60
Laurent Perrier Champagne Tours-sur-Marne, France 92

Zonzo Moscato (Sweet like our friends at Zonzo Estate) Yarra Valley, Vic..... 11...50

WHITE WINE

A.T. Richardson 'Chockstone' Riesling, Grampians, Vic..... 10.5...48
Hidden Story Sauvignon Blanc, King Valley, Vic 10...45
Rossi + Riccardo Pinot Grigio I.G.T, Veneto, Italy..... 11...50
San Salvatore 'Porconero' Fiano I.G.T, Campania, Italy 11.5...53
Mon Tout Chardonnay, Margaret River, WA..... 12...55

Rosé

Port Phillip Estate Rosé, Mornington Peninsula, Vic 11.5...53

RED WINE

Tokar Estate Pinot Noir, Yarra Valley, Vic 11.5...53
Matriach & Rogue Nero d'Avola (ORGANIC) Clare Valley, SA..... 10.5...48
Rossi + Riccardo Sangiovese I.G.T, Tuscany, Italy 11...50
Hidden Story Cabernet Sauvignon, King Valley, Vic 10...45
Sogno di Ulisse Montepulciano d'Abruzzo D.O.P, Abruzzo Italy..... 11...50
Fallen Giants Shiraz, Grampians, Vic 11.5...53

ITALO EATING

We love the Italian approach to dining. It's a food culture that believes quality produce is everything. This ethos rings true for Farm Vigano, the menu is seasonal, local and organic where possible and of course, best shared with friends. Specialising in antipasti, pizze and share plates, Farm Vigano is an ideal venue for gatherings of all sizes.

Sharing Menu

In celebration of the traditional Italian dining custom, we have created the 'Sharing Menu' where each course is placed at the centre of the table allowing all to savour a variety of flavours. This is a great option for small gatherings and is ideal for larger groups.

We encourage the following 'Sharing Menu' which is designed to fulfill the healthiest appetite which Italians do so well.

ANTIPASTO MISTO TO START

Our signature platter of Italian salumi, imported & local cheeses, grilled & pickled vegetables, olives & our stone baked bread

PIZZA UP

Enjoy a selection of our most popular pizze or choose your own

AGNELLO E PORCHETTA FOR MAIN

Braised, slow cooked lamb shoulder, salsa verde (GF) (L)
Roast pork, warm caper & rosemary butter (GF)

SERVED ON THE SIDE

Triple cooked potatoes & roquette salad

\$55 PER PERSON KIDS UNDER 12 \$30

+ CALAMARI & PRAWNS \$10 PER PERSON

Add classic fried calamari & oven roasted chilli tiger prawns to be served with antipasto

+ DESSERT \$6 PER PERSON

Sweet ricotta Sicilian cannoli, candied fruit & pistachio
(1 per person)

Sorry no takeaway permitted with the sharing menu

SPREAD THE LOVE

/ The following plates have been designed to share.

ANTIPASTO MISTO / CIRCA 98

Our signature Antipasto platter of Italian salumi, imported & local cheeses, grilled & pickled vegetables, olives & our stone baked schiacciata. Serves up to 5 people 42

SCHIACCIATE - RUSTIC STYLE PIZZA BREADS

- .1 Extra virgin olive oil, garlic & herb salmoriglio (V) (L) 12
- .2 Garlic, fior di latte mozzarella & rosemary (V) 12
- .3 Extra virgin olive oil & sea salt (V) (L) 8

SUNDAYS WITH NONNA

Mortadella, pickled gherkin, fried olive all'Ascolana stuffed with pork, veal, chicken 16

GO VEGAN

Eggplant parmigiana, eggplant, San Marzano sugo, vegan mozzarella, basil, (GF)(V6)(V) 13

TUFO DI PESCE

Whipped cod roe dip, bottarga & schiacciata bread 14

ARANCINI

Small fried rice ball, porcini mushroom, fior di latte mozzarella, black truffle sauce (V).....\$4 Per piece

CALAMARI FRITTI

Classic fried calamari, mayonnaise dressed roquette (GF) 22

POLPETTE DI MANZO

Wagyu beef meatball, Napoli sugo, pecorino cheese (GF) \$6 Per piece

GAMBERI

Oven roasted chilli tiger prawns (GF) (6 Pieces) 18

Pasta.it

PACCHERI CACCIATORE

Paccheri pasta, chicken cacciatore ragù, pecorino cheese (AGF) 28

GNOCCHI DI PATATE

Potato gnocchi, porcini mushroom, black truffle & cream (AGF) (V) 26

NO11 SPAGHETTINI

Blue swimmer crab, prawn, chilli, San Marzano sugo, bottarga (AGF) 32

ORECCHIETTE CON PISTACCHIO PESTO

Orecchiette, pistachio & basil pesto (V6)(V) 28

PASTA AVAILABLE WITH GLUTEN FREE CASARECCE

Meat Me

AGNELLO

Braised, slow cooked lamb shoulder, salsa verde (GF) (L) 32

PORCHETTA

Roast pork, warm caper & rosemary butter (GF)..... 32

LAMB + PORK AVAILABLE UNTIL SOLD OUT

PIZZE ROSSE

 TOMATO BASED PIZZE

/ Sorry no halves or variations on pizze.

.1 THE COMPULSORY CAPRICCIOSA

San Marzano sugo, fior di latte mozzarella, leg ham, mushroom, artichoke, black olives..... 23

.2 SUPER MARIO

San Marzano sugo, fior di latte mozzarella, smoked scamorza, roasted eggplant, parmesan, fresh ricotta, basil (V)..... 22

.3 PORCINI E PANCETTA ORIGINALE

San Marzano sugo, fior di latte mozzarella, mascarpone cheese, porcini mushrooms, pancetta 23

.4 GAMBERI

San Marzano sugo, fior di latte mozzarella, prawn, zucchini 23

.5 SOPRESSA

San Marzano sugo, fior di latte mozzarella, mild sopressa salame... 22

.6 PROSCIUTTO

San Marzano sugo, fior di latte mozzarella, prosciutto crudo, roquette, mini Roma tomato & parmesan 23

.7 NDUJA XXX

San Marzano sugo, fior di latte mozzarella, gorgonzola, HOT nduja salami..... 23

.8 MARGHERITA

San Marzano sugo, fior di latte mozzarella, basil (V)..... 20

.9 SALSICCIA

San Marzano sugo, fior di latte mozzarella, taleggio cheese, pork sausage, Spanish onion, rosemary 23

.10 BUFALA E PROSCIUTTO

San Marzano sugo, fresh buffalo mozzarella, prosciutto crudo 24

.11 QUATTRO FORMAGGI

San Marzano sugo, fior di latte mozzarella, gorgonzola cheese, parmesan & mascarpone cheese (V) 22

.12 NAPOLETANA

San Marzano sugo, buffalo mozzarella, olives, anchovies, basil..... 24

PIZZE BIANCHE

 OLIVE OIL BASED PIZZE

.13 BIANCA CON PATATA

E.V.O oil base, fior di latte mozzarella, taleggio cheese, potato, rosemary, Spanish onion, olives, chilli (V) 22

.14 BIANCA PANCETTA

E.V.O oil base, fior di latte mozzarella, taleggio cheese, pancetta, roquette, parmesan 23

GLUTEN FREE PIZZA BASES ARE AVAILABLE
VEGAN MOZZARELLA AVAILABLE

Contorni

 Side dishes to share... or not.

INSALATA DI RUCOLA

Roquette, parmesan salad, dressing (GF) (V) 12

INSALATA MISTA

Mixed leaf, cherry tomato, onion & vinaigrette dressing (V) 14

PATATE ARROSTO

Triple cooked potatoes, garlic, rosemary & sea salt (V) (L) 12

PATATINE FRITTE

French fries (V) (L) 10

BROCCOLINI

Charred broccolini, black fermented garlic mayonnaise (GF) (V) 14

Stay Tuned
For Dessert!
XO

Farm Viganò

DINING WEDDINGS EVENTS

CREDIT CARD TRANSACTION FEE 2% / NO SPLIT BILLS
BYO CAKE SUBJECT TO \$4 PER PERSON CAKE SERVICE FEE

(V) Vegetarian (GF) Gluten Free (VG) Vegan (AGF) Available Gluten Free (L) Lactose Free



GARDEN ROOM

PRIVATE ROOM WITH PRIVATE TERRACE

SEATING UP TO 60 GUESTS
STANDUP FOR UP TO 100 GUESTS

THE ALCOVE

SEMI PRIVATE ROOM

SEATING UP TO 32 GUESTS

MAIN DINING

EXCLUSIVE VENUE HIRE

SEATING UP TO 170 GUESTS

LA TERRAZZA

PRIVATE CLOSABLE OUTDOOR TERRACE

SEATING UP TO 70 GUESTS
STANDUP FOR UP TO 100 GUESTS

Farm Viganò

DINING · WEDDINGS · EVENTS

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