



Fermento Food Wine Menu

<https://menulist.menu>
379 Liverpool St, Darlinghurst (NSW), Australia



The Menu of Fermento Food Wine from Darlinghurst (NSW) contains about 90 different menus and drinks. On average, you pay for a dish / drink about A\$58. What [User](#) likes about Fermento Food Wine: our first time to fermento was eating delicious fresh ingredients and our waitress was the best. She knew everything about every item on the menu and took the time to recommend what she thought we would like. we also learned that there are music there on Monday and Thursday evening. we're coming back. [read more](#). At Fermento Food Wine in Darlinghurst (NSW), delicious [pizza](#) is baked **fresh** using a time-honored method, You can also unwind at the bar with a **freshly tapped beer** or other alcoholic and non-alcoholic drinks. Moreover, awaiting for you is typical Italian cuisine with delicious classics like [pizza](#) and pasta, Additionally, they provide you *authentic Australian dishes* with products like bush tomatoes and finger limes.

Fermento Food Wine Menu



Non alcoholic drinks

WATER

Süße Desserts

TIRAMISU

Antipasti

WARM MARINATED OLIVES A\$8

Gnocchi

GNOCCHI

Tex Mex

POTATO WEDGES

Tapas

EGGPLANT

Maccheroni

ARRABBIATA A\$25

Pizza - Ø18cm

MONTANA A\$29

Yaki-Grill Menü

PRAWN

Vegetable dishes

PROSCIUTTO ASPARAGUS A\$30

Condiments and Sauces

MUSHROOM

Pizze Evo

MORTAZZA A\$30

Alcoholic Drinks

BEER

PROSECCO

Main courses

CALAMARI

LASAGNA

ROSE' WINE

2018 VILLA GEMMA CERASUOLO, ABRUZZO, 13,5 A\$68

2020 GAROFOLI KOMAROS ROSATO, ABRUZZO, 12 A\$62

Restaurant Category

MEDITERRANEAN A\$27

ITALIAN

These types of dishes are being served

PASTA

PIZZA

Pizza

PRAWNS ZUCCHINI A\$31

FERMENTO GARDEN A\$27

BUFFALO MARGHERITA A\$25

Ingredients Used

TOMATE

Fermento Food Wine Menu



GORGONZOLA

CHEESE

Sparkling

2016 CONTADI CASTALDI
FRANCIACORTA SATEN, A\$115
LOMBARDIA, 12,5

2019 VAL D'OCA PROSECCO
SUPERIORE MILLESIMATO, A\$68
VENETO, 11

2020 VAL D'OCA PROSECCO
MILLESIMATO ROSE', VENETO, A\$65
11,5

2020 COL VETORAZ PROSECCO
EXTRA DRY DOCG, VENETO, 11,5 A\$75

Pasta

RAVIOLI

HOMEMADE CRAB RAVIOLI, HERB
BUTTER SAUCE, PISTACHIOS, A\$36
PICKLED CUCUMBER

POTATO GNOCCHI WITH
GORGONZOLA DOP AND A\$28
ROASTED WALNUTS SAUCE

HANDMADE SPAGHETTONI,
ROCKET PESTO, GOAT CHEESE, A\$32
CONFIT HAIRLOOM TOMATOES,
DRIED BLACK OLIVES

CULURGIONES, SLOW COOKED
BEEF GENOVESE, MACADAMIA, A\$34
LEMON HERB SEASONING

Orange Wine

2020 CONTROVENTO DOCCIA
FREDDA "NATURAL WINE", A\$68
ABRUZZO, 12

2019 FERRACANE MAGICO
ARIDDU IGP, SICILIA, 13 A\$65

2019 TERRA DI BRIGANTI, NATO
NUDO IGP, CAMPANIA, 13,5 A\$82

2018 MASCIULLO, CHARDONNAY
MACERATO IGT, PUGLIA, 13,5 A\$88

2018 'A VITA LEUKO BIANCO IGT,
CALABRIA, 11,5 A\$90

Starters

FENNEL RADISH SALAD, MINT,
ALMONDS, HONEY MUSTARD A\$18
DRESSING

FERMENTO FOCACCIA OR GARLIC
BREAD A\$12

BURRATA, ROASTED ZUCCHINI,
NDUJA, PANGRATTATO A\$24

EGGPLANT ROLLS, BUFFALO,
SANMARZANO SAUCE, A\$24
PARMIGIANO, BASIL SAUCE,
REDUCTION

SEARED CALAMARI, FRESH
ROSEMARY, LEMON JUICE, NDUJA A\$26
SAUCE

ANTIPASTO BOARD FOR 2
SELECTION OF CURED MEATS A\$38
CHEESES, OLIVES, GRISSINI

POLENTA CHIPS, TROUFFLE
SAUCE A\$9

CHARCUTERIE

FOCACCIA SLICE WITH
PORCHETTA OR ROASTED A\$16
CAPSICUM ANCHOVIES OR
BRUSCHETTA

CAPRESE, BUFFALO
MOZZARELLA, HEIRLOOM A\$20
TOMATOES, BASIL, EVO

PORK INVOLTINI, GUANCIALE,
SMOKED SCAMORZA, SAGE, A\$26
ROASTED CAPSICUM COULIS

ROCKET AND SHAVED
PARMIGIANO, EVO A\$13

White wine

2020 FONDO ANTICO GRILLO
PARLANTE, SICILIA, 13,5 A\$62

Fermento Food Wine Menu



2020 SARDUS PATER
VERMENTINO DI SARDEGNA DOC, A\$72
SARDEGNA, 13

2020 VARVAGLIONE MALVASIA
DEL SALENTO, PUGLIA, 12,5 A\$58

2018 TERRE DI BRIGRANTI
FALANGHINA SANNINO, A\$78
CAMPANIA, 13

2020 COLLEFRISIO PECORINO, A\$65
ABRUZZO, 13,5

2019 LE CANIETTE PASSERINA, A\$65
MARCHE, 12,5

2019 GAROFOLI VERDICCHIO
CLASSICO SUPERIORE, MARCHE, A\$75
14

2020 CASCINA CHICCO ROERO
ARNEIS DOCG, PIEMONTE,13,5 A\$82

2019 CASCINA CONTI DI ROERO, A\$68
LANGHE FAVORITA, PIEMONTE, 13

2019 CESARI PINOT GRIGIO DOC, A\$62
TRE VENEZIE, 12,5

2020 VILLA CHIOPRIS RIBOLLA
GIALLA, FRIULI, 12 A\$58

2018 GOD'S HILL CHARDONNAY, A\$55
SA, 13

2019 BERTANI SOAVE SEREOLE A\$65
DOC, FRIULI, 12

2019 ST. PAULS PLOTZNER PINOT
BIANCO, TRENTINO, 13 A\$68

2020 CLARK ESTATE SAUVIGNON
BLANC, NZ, 13 A\$55

2020 BATASIOLO GRANEE GAVI DI
GAVI DOCG, PIEMONTE, 12,5% 14
62 FRESH GRAPEFRUIT AND
PEAR, WHITE FLOWERS,
MINERALS AND ALMOND FINISH A\$62

2019 SCALZI REISLING BAROSSA
VALLEY, SA , 11,5 A\$60

Red Wine

2018 CESARI VALPOLICELLA
RIPASSO SUPERIORE, VENETO, A\$92
13,5

2016 CESARI AMARONE DELLA
VALPOLICELLA DOCG, TRE A\$150
VENEZIE,

2017 BATASIOLO BAROLO DOCG, A\$140
PIEMONETE, 13,5

2016 BATASIOLO BARBARESCO
DOCG, PIEMONTE, 14,5 A\$120

2018 SARDUS PATER CANNONAU
DI SARDEGNA, SARDEGNA, 14 A\$72

2018 SPADAFORA ALHAMBRA
SYRAH, SICILIA, 14 A\$68

2020 CANTINE CELLARO LUMA'
NERO D'AVOLA, SICILIA, 13,5 A\$68

2015 APOLLONIO PRIMITIVO DI
MANDURIA, PUGLIA, 15 A\$75

2019 COLLEFRISIO
MONTEPULCIANO D'ABRUZZO, A\$65
ABRUZZO, 13,5

2019 CASTELLO DI QUERCETO
SANGIOVESE, TOSCANA, 12,5 A\$60

2018 MANFREDI GOVERNO ROSSO
DI TOSCANA IGT, TOSCANA, 13,5 A\$68

2018 BATASIOLO NEBBIOLO
LANGHE, PIEMONTE, 13 A\$78

2019 TERRE NATUZZI CHIANTI
RISERVA DOCG, TOSCANA, 12,5 A\$65

2019 CEMBRA PINOT NERO DOC,
TRENTINO, 13 A\$62

2014 FRUSCALZO MERLOT
VENEZIA GIULIA IGT, FRIULI, 13 A\$98

2017 SPECOGNA REFOSCO DAL
PEDUNCOLO DOC, FRIULI, 13,5 A\$90

2019 PULENTA LA FLOR MALBEC,
ARG , 14,5 A\$75

2015 BUNDALONG CABERNET
SAUVIGNON, SA, 14 A\$60

Fermento Food Wine Menu

**2018 SCALZI SHIRAZ BAROSSA
VALLEY, SA, 14,5 A\$55**



