

THE TEAM



Stefano Vinetti - Owner



Filippo Cozzani - Head Chef

The Guild was created by Stefano Vinetti. Born in Milano, Italy, he migrated to Australia in 2004. He left Italy to travel the world after completing his studies to become a chef of the Lombardy Region. Stefano finally settled in Australia, working as a chef before moving to the South Coast in 2009 where he began his own mobile café and wood-fired pizza catering business. After four years of trade he was ready to move into a more permanent situation by opening The Coffee Guild in the quaint little coastal rural village of Milton, 3hrs south of Sydney on the Princes Highway.

The Guild concept coffee store only contained items that Stefano deemed to be of a high-standard but at the same time of good value (a distinguishing characteristic of Italians!). Many of the products he sold were designed and/or made in Milan – a city renowned for good design and style. The store always has been a direct reflection of the owner's Italian heritage. In 2016 Stefano implemented The Guild project with the addition of a authentic wood fire oven imported from Italy and the introduction of wood fired pizzas. By the end of 2017 thanks to the help of his dear brother Edoardo (plus many other key staff members: Eden, Lorenzo, Amy, Andrea, Jai and many more) The Guild stretched its wings into a complete, licensed Italian restaurant. Our "Ultimate form" was reached in 2019 with the arrival of an experienced and confident Italian Chef: Filippo, who refined and polished the rough gemstone that The Guild always was into a shiny precious diamond.

Did you know? This "little Gem" is now for sale.

Would you like a great work-life balance a few minutes from amazing beaches with no traffic jams, rat-race & rush hour? After 8 years of hard work, I have finally reached my life-goal: We have bought farm land and my wife and I are now farmers. This has opened the opportunity for the right person to take ownership of the best restaurant in Milton. This is an established business loaded with goodwill and scalable potential, Do you want to know more? Let's talk!

FROM THE SEA

Pan-fried Scallops Pan-fried South Pacific scallops, coconut milk & carrot puree	25
Spaghetti "Allo Scoglio" Organic homemade Spaghetti, fresh calamari, mussels & king prawns. (We only use Australian and New Zealand seafood)	38
Kingfish Pan-fried local Kingfish, cauliflower & ginger purée served with roast vegetables (GF, DF)	45
Kingfish carpaccio Fish stock reduction, cherry tomato confit & agrumes (GF, DF)	28

DOLCI

Tiramisu With real espresso coffee and ladyfingers	14
Custard Tart (Crostata) white chocolate mousse fresh mixed berries	14
Panna Cotta Blueberry, lime zest & Ginger	14
Affogato & Frangelico Vanilla gelato, espresso & Frangelico	20

FROM THE Paddock

Grass-fed Brisket Ravioli Beer-marinated pulled brisket, warm gravy & caramelized red onion	24
Duck Breast "Tartufato" Sous-Vide duck pan-fried in New Zealand butter, Truffle, potato & Porcini mushrooms (GF)	48
Tagliatelle Franco A Guild classic: Truffle beef Bolognese, mushrooms & Italian black Truffle	32
Milton Lamb crumbed Rolle' Locally grown lamb butter-panfried, roasted vegetables & parmesan dressing	44

FROM THE GARDEN

Risotto Truffle & Porcini Traditional Milanese risotto, imported black truffle paste & Porcini mushrooms	34
Tagliatelle Vegetariane Vegan beetroot Tagliatelle, broccoli heads, bufala mozzarella, chilli & Pesto Genovese *can be vegan	28
Seasonal Vegetables Roasted mixed vegetables	12
Rocket & Parmesan salad Fresh rocket, balsamic dressing and parmesan (GF)	10