
OUR PHILOSOPHY

La Vètta's philosophy celebrates the culmination of Executive Chef, Greg Feck's, 30-year long love affair of food. Classically trained, Greg's journey began at Monte's, a private club, in Knightsbridge, London. Following this he co-owned Richmond Hill Café & Larder, Sapore Ristorante and Vaporetto Venetian Bar & Eatery. Marnong Estate now gives Greg the freedom to explore his passion for all things Italian and create exceptional customer experiences through dining.

For Greg, the food experience begins with supporting local purveyors that love Marnong. Working alongside the highest quality suppliers, from farmers and fish mongers, to the herbs grown in the gardens and our very own estate chooks.

Greg self-describes his culinary style as flamboyant and feminine, curating experiences through light hands, complimentary textures and delicate flavours. His kitchen is freestyle, fun and approachable, and beats with an Italian heart.

LA VÈTTA

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CHEF'S

JOURNEY

\$125pp

\$70pp wine pairing

A little bowl of mixed marinates Olives from Mt Zero, Victoria

Pane

Fermented Potato Focaccia with rosemary from the Estate, cherry tomatoes, black olives, flaky pink salt

Ostriche

Hand selected oysters, shucked & served natural

\$6 ea

Gelato

Ora King salmon, Yuzu, crème fraiche, chives, charcoal waffle, Caviar

Wine Pairing | *Marnong Estate, NV Brut, Mickleham VIC*

Insalata di Pere

Pear 'agrodolce' candied walnuts, buffalo Bocconcini, Mizuna, mustard, burnt local honey

Polpo

Abrolhos Island octopus cooked over coal, Jerusalem artichoke & smoked eel, salsa picante

Wine Pairing | *Marnong Estate, 2021 Pinot Grigio, Mickleham VIC*

Paccheri alle Cicale

Paccheri with Moreton Bay bugs, sauce made from its shell with Cassia bark & Star Anise, Aleppo pepper

Wine Pairing | *Marnong Estate, 2021 Fiano, Mickleham VIC*

SECONDI
MAIN COURSE

DOLCE
DESSERT

Choice of

Pesce

Roasted fillet of fish 'del Giorno', Romesco Sauce, yellow pear tomatoes, grilled Pencil leeks

Wine Pairing | *Marnong Estate, 2021 Chardonnay, Mickleham VIC*

or

Manzo

200g Ruby Reserve Wagyu Flank steak, Grain Fed MBS 9+
Tallawanta, Garah, New South Wales

Wine Pairing | *Marnong Estate, 2022 Shiraz, Mickleham VIC*

Both mains are served with roasted Heritage potatoes from our wood-fired oven with Rosemary from the Estate Garden, flaky pink salt, Marnong Estate salsa, lemon

Sorbetto

Flavour changing regularly, depending on the flavours of the season

Rabarbaro

Chocolate mousse, chocolate crumble, rhubarb, Verbena spuma, beetroot powder

Wine Pairing | *Marnong Estate, NV Nuovo Rich, Mickleham VIC*

SUL TAVOLO
ON THE TABLE

CICCHETTI
SNACKS

PICCOLI PIATTI
SMALL PLATES

PRIMI
FIRST COURSE

LA VÈTTA

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Ostriche		\$6 ea
Hand selected oysters, shucked and served natural, or		\$6.5 ea
Roasted in the wood oven 'Kilpatrick' with a Venetian 'XO' butter		
Gelato		\$15 ea
Ora King salmon, Yuzu, crème fraîche & chives, charcoal waffle, Caviar		
Spiedo		\$13 ea
Mortadella skewer, plum & rosemary glaze, horseradish, sesame		
Bruschetta		\$17 ea
Picked spanner Crab meat, basil, chilli, crustacean mayonnaise, olive oil		
Crocchetta		\$8 ea
Cauliflower 'Cacio e Pepe', Fontina fondue, leek ash, truffle Pecorino		
Crocante		\$12 ea
Squid ink tapioca, whipped Cod's roe, Yarra Valley salmon roe, rosemary flower		
Anatra		\$14 ea
Duck liver parfait, buckwheat Tarlet, preserved cherry, hazelnut, mustard cress		
Borsa da Tappeto		\$17 ea
'Carpetbag Steak' Wagyu beef crudo, Rock oyster, quail egg, Prosciutto chips		
Polpo		\$36
Abrolhos Island octopus cooked over coal, Jerusalem artichoke & smoked eel, salsa picante		
Quaglia		\$27
Brisbane mighty wood-roasted quail with grapes & chestnuts, Umbrian lentils, duck salami		
Crudo		\$28
Snapper, Stracciatella cheese, salted cucumber, radish, beetroot powder, young herb oil		
Insalata di Pere		\$26
Pear 'agro dolce', candied walnuts, buffalo Bocconcini, Mizuna, mustard & burnt local honey		\$8
Add Prosciutto San Daniele		
Affettati		\$38
Mr Cannubi Mortadella, Rosedale Wagyu bresaola, hand-cut venison salami, Cerignola green olives, Zuni pickles, grissini		

Fatta in Casa

All of our pasta is made in-house and the eggs we use are free-range and come from our chooks on the Estate

We have vegan potato Gnocchi and Casarecce available upon request

Spaghetti alle Vongole		\$36
A Venetian classic, Goolwa pipis & Coffin Bay clams, chilli & garlic, parsley, Frantoio olive oil		
Rigatoni al ragù di La Vetta		\$32
Ragù of Chianina beef, Speck, San Marzano tomatoes, nutmeg, Parmiggiano Reggiano		
Fagottini di Piselli		\$42
Hand-folded parcels of ricotta, peas & dried chilli, sauce with all sorts of mushrooms, Buffalotto		
Gnocchi all'Anatra		\$42
Potato dumplings, Magra duck, smoked bone sauce with mandarin, black truffle, sour cherries		
Risotto alla Zucca		\$42
Autumn pumpkin, Taleggio, macadamia in brown butter, crispy sage, La Vetta's own Vino Cotto		
Paccheri alle Cicale		\$48
Moreton Bay bugs, sauce made from its shell with Cassia bark & Star Anise, Aleppo pepper		
Tagliatelle allo Zafferano con Gamberi		\$45
Queensland Tiger prawns, lemon, yellow pear tomatoes, basil, Calabrian chilli, anchovy garum		
Verdure		\$38
Zucchini, artichokes, cherry tomato Tart, Burrata, onions in vino cotto, pinenuts		
Pollo		\$44
Wood-oven cooked free-range Spatchcock 'Diavola' Wombok, roasted wing sauce		
Pesce		\$48
Roasted fillet of fish 'del Giorno', bone broth, chilli mussels, turnips, celery hearts		
Agnello		\$42
Lamb rump cap, served pink, soft polenta, chicory with warm olive, rosemary & anchovy sauce		

At La Vetta, we grill as much as we can over coal and local hard 'seasoned' wood; Red Gum, Iron Bark or even Jarrah. They each bring different burning qualities and distinct aromas to our 'Josper' or to the 'Marana Forni' wood oven.

Gamberoni	\$15ea
Grilled Mooloolaba King prawn, Nduja butter, lemon, parsley	
Calamaro	\$68
Whole Southern Cape Jarvis calamari 'concertina', Romanesco Sauce (for two)	
Maiale	\$46
Berkshire rare-breed pork chop, grilled pencil leeks, prune with Amaro, Sauce charcuterie, cream	
Porterhouse	
350g Collinson & Co, Black Angus, pasture-fed, South Australia or	
350g Omugi, Black Angus, Japanese influence, 150-day barley-fed, Texas, Queensland	
Scotch Fillet	\$70
350g O'Connor, pasture-fed MB4, Gippsland, Victoria	
Rump Cap	\$75
250g Westholme Wagyu MB 9+, Japanese X Mitchell breed 300 day pasture & grainfed, North Queensland	
Flank	\$80
250g Mayura Station, full blood Wagyu 'Signature Series', Limestone Coast, SA	
Scotch Fillet	\$90
350g Westholme Wagyu MB 5, Japanese X Mitchell breed, North Queensland	
Ribeye	\$95
700g Claremont Plains, British breed, pasture-fed, Bacchus Marsh, Victoria	
Bistecca alla Marnong Estate	\$135
1.2kg Thousand Guineas, Shorthorn T-bone, 150-day grain-fed, Riverina, NSW	
Ribeye	\$20/100g
Southern Ranges, grass-fed, dry-aged 42 days, Dandenong Ranges to Gippsland, Vic (Starting at 800gms)	

All our beef is served with roasted Heritage potatoes from our wood-fired oven with Rosemary from the Estate Garden, flaky pink salt, Marnong Estate salsa, lemon

LA VÈTTA

Classic shoestring fries, Parmesan & sage salt, garlic mayonnaise	\$14
Leafy green & herb salad, Chardonnay vinegar, shallot buttermilk	\$15
Wood-roasted carrots in chervil butter, goat's cheese, five seed savoury granola, green oil	\$16
Salt baked Jerusalem artichokes, buffalo curd, fried salt bush, salsa verde and leek ash	\$16
Mac'n' Cheese - Ditalini pasta, truffled cauliflower, cave-ripened Taleggio, spring onions	\$17

Cannoli Siciliani	\$6 ea
Small Cannolo tradizionale, whipped ricotta with orange, pistacchio & chocolate nibs	
Granita	\$13
Flavour changing regularly, depending on the flavours of the season	
Marnong Misu	\$20
Our version of the famous 'Pick Me Up' trifle from Treviso, The Tiramisu.	
Crostata del Giorno	\$15
Tart of the Day	
Baba Napoletano	\$20
Neapolitan Rum Budino, quince jam, caramel, That's Amore Mascarpone with vanilla	
Rabarbaro	\$18
Chocolate mousse, chocolate crumble, rhubarb, Verbena spuma, beetroot powder	

Please speak directly with your wait staff regarding dietary requirements.

Food Allergy Statement

We endeavour to accommodate those who have food allergies or intolerances, however we cannot guarantee completely allergen-free meals. This is due to the potential of trace allergens in the working environment and supplied ingredients. Please speak to one of our staff should you have any concerns.

Please note there is a 15% surcharge on Public Holidays, 1.7% surcharge on payments with Visa & Mastercard, 3% on Amex *Menu may be subject to change

We are conscious of our impact on the environment, so we are now offering unlimited 'Purezza' filtered still and sparkling water at \$5pp

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