

PRIVATE DINING \$90 CHRISTMAS MENU

Adults \$90pp

Children's Menu \$25pp

CICCHETTI
SNACKS

Pane

Fermented potato focaccia with rosemary from the Estate, cherry tomatoes, black olives & flaky pink salt

Croccante

Squid ink tapioca, whipped Cod's roe, Yarra Valley salmon roe, corn flower

Ostriche

Hand-selected oysters, shucked and served natural

Supplement \$6ea

PICCOLI PIATTI
SMALL PLATES

Cocktail di Gamberi

Prawns, Cosberg, Granny smith apple, heirloom radish, crustacean mayonnaise, lemon gel

Insalata di Pere

Pear 'agro dolce', candied walnuts, buffalo Bocconcini, Mizuna, mustard & burnt local honey

Crudo

Snapper, Stracciatella cheese, salted cucumber, radish, Davidson plum, young herb oil

PRIMI
FIRST COURSE

Casarecce allo Zaffarano con Granchio

Blue Swimmer crab, sauce made from its shell with Cassia bark & Star Anise, Calabrian chilli

SECONDI
MAIN COURSE

Tacchino

Carved turkey with 'Marnong' cranberry relish, Porcini sugo, minted peas, fancy gravy

Porchetta

Rolled and roasted pork with sage & wattle seed, fig & pear 'mostarda', roasting juices

Manzo

Omugi Porterhouse, Black Angus, Japanese Influence, 150day barley fed,

Texas, Queensland

Supplement \$15pp

Both main courses are served with roasted potatoes from wood-fired oven with Rosemary & garlic butter, Honeysuckle glazed carrots and brussel sprouts with pancetta

DOLCE
DESSERT

Pannetone

Bread & butter pudding, spiced Marsala custard, vanilla Mascarpone, cacao nib

** Menus may be subject to change*

LA VÈTTA