

# CHEF'S JOURNEY — PRIVATE DINING MENU

\$125pp

\$70pp wine pairing

SUL TAVOLO  
ON THE TABLE

CICCHETTI  
SNACKS

PICCOLI PIATTI  
SMALL PLATES

PRIMI  
FIRST COURSE

A little bowl of mixed marinated 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 *Supplement \$6ea*

## Gelati

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

## Pesce

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

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

## 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*

DOLCE  
DESSERT

## 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*

\* Menus may be subject to change

LA VÈTTA

LA VÈTTA

# PRIVATE DINING \$90 SHARING MENU

Adults \$90pp  
Children's Menu \$35pp

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, rosemary flower

## Ostriche

Hand-selected oysters, shucked and served natural *Supplement \$6ea*

PICCOLI PIATI  
SMALL PLATES

## Insalata di Pere

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

## Crudo

Snapper, Stracciatella cheese, salted cucumber, radish beetroot powder, young herb oil

## Affettati

Mr Cannubi Mortadella, Rosedale Wagyu bresaola, hand-cut venison salami, Cerignola green olives, Zuni pickles and grissini

PRIMI  
FIRST COURSE

## Tagliatelle allo Zaffarano con Gamberi

Queensland Tiger prawns, lemon, yellow pear tomatoes, basil, Calabrian chilli, anchovy garum

SECONDI  
MAIN COURSE

## Pesce

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

## Agnello

Lamb rump cap, served pink, soft polenta, chicory warm olive, rosemary and anchovy

## Manzo

Omugi Porterhouse, Black Angus, Japanese Influence, 150day barley fed, *Supplement \$15pp*  
**Texas, Queensland**

*Main course is served with roasted Heritage potatoes from our wood-fired oven with Rosemary from the Estate Garden, flaky pink salt, Marnong Estate salsa & lemon*

*\* Menus may be subject to change*

# LA VÈTTA

# PRIVATE DINING \$75 SHARING MENU

Adults \$75pp

Children's Menu \$35pp

\*Available till 31st of October

CICCHETTI  
SNACKS

## Pane

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

## Ostriche

Hand-selected oysters, shucked and served natural

*Supplement \$6ea*

PICCOLI PIATI  
SMALL PLATES

## Insalata di Pere

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

## Crudo

Snapper, Stracciatella cheese, salted cucumber, radish beetroot powder, young herb oil

## Affettati

Mr Cannubi Mortadella, Rosedale Wagyu bresaola, hand-cut venison salami, Cerignola green olives, Zuni pickles and grissini

*Supplement \$15pp*

PRIMI  
FIRST COURSE

## Risotto alla Zucca

Autumn pumpkin, Taleggio, macadamia in brown butter, crispy sage, La Vètta's own Vino Cotto

## Rigatoni al ragù di La Vètta

La Vètta's ragù of Chianina beef, Speck, San Marzano tomatoes, nutmeg, Parmigiano Reggiano

SECONDI  
MAIN COURSE

## Pollo

Wood-oven cooked free-range Spatchcock chicken 'Diavola', roasted wing sauce

## Manzo

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

**Texas, Queensland**

*Supplement \$15pp*

*Main course is served with roasted Heritage potatoes from our wood-fired oven with Rosemary from the Estate Garden, flaky pink salt, Marnong Estate salsa & lemon*

*\* Menus may be subject to change*

# LA VÈTTA