

# PRIVATE DINING \$90 CHRISTMAS 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, 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