

PRIVATE DINING \$105 MENU

Adults \$105pp

Children's Menu \$35pp

CICCHETTI SNACKS

Pane

La Vetta's fermented potato Focaccia with cherry tomatoes & rosemary picked from our Estate Garden, black garlic, white bean, Frantoio olive oil, burnt leek

Ostriche

Hand-selected oysters, shucked and served natural with lemon

Supplement \$6ea

Spiedo

Mr Cannubi Mortadella skewer, black plum, rosemary, Togarashi, wild garlic

Supplement \$15ea

PICCOLI PIATTI SMALL PLATES

Tuna Crudo

Yellow-fin tuna, Stracciatella cheese, Imperial mandarin, Nashi pear, nasturtium

Mozzarella

Vannella cheese made from buffalo's milk, beetroots, pickled mushrooms, chestnuts, fine herbs, 24 Estate 'Pinot Grigio' vino cotto

Salumi

Rosedale Wagyu bresaola, squid-ink & black truffle, pork & Tasmanian Pepperberry salami, Cerignola green olives, Feferoni peppers & grissini 'fatto in casa'

PRIMI FIRST

Casarecce ai Gamberi

Saffron spirals, Skull Island prawns, sauce made from its shell with Cassia bark & Star Anise, curry leaf, Aleppo pepper

SECONDI MAIN COURSE

Pollo

¼ Wood roasted free-range Hazeldene chicken, Byzantine spices, Mascarpone, lemon & black truffle, roasted wing sauce

Porterhouse

Collinson & Co, Black Angus, pasture-fed, South Australia

Supplement \$25pp

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

* Menus may be subject to change.

LA VÈTTA