

LA VÈTTA

CHEF'S JOURNEY

Adults \$145pp
Children's Menu \$35pp

SUL TAVOLO | ON THE TABLE

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| Acciuge A little tin of Sicilian rolled anchovies with Pantelleria capers | Pane La Vetta's fermented potato Focaccia with cherry tomatoes & rosemary picked from our Estate Garden. Del Boccia uncultured butter made with Western Australian black truffle from Alberto |
| Olive Mixed marinated olives from Mt Zero, Grampians, Victoria, citrus & Star Anise | |

CICCHETTI | SNACKS

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| Gelato al Salmone Ora King salmon, crème fraîche & chives, Yuzu gel, olive oil waffle, different caviars | Ostriche Appellation Rock oysters, Smoked tomato, shallot & Merlot vinegar, young herb oil
<i>Supplement \$6.5ea</i> |
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PICCOLI PIATTI | SMALL PLATES

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| Mozzarella Vannella cheese made from buffalo's milk, beetroots, pickled mushrooms, chestnuts, herbs, 24 Estate 'Pinot Grigio' vino cotto | Tonno Crudo Yellow-fin tuna, Stracciatella cheese, Imperial mandarin, Nashi pear, nasturtium |
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PRIMI | PASTA

- Ditali con Polpo** Small thimble pasta, braised octopus, squid-ink salumi, salt bush, rye pangrattato, lemon

SECONDI | MAIN

Wagyu Flank, 'Pure Black', barley fed

ECHUCA, NORTHERN VICTORIA

Our beef is served with roasted heritage potatoes from our wood oven, leafy green salad, Marnong Estate salsa verde and lemon

DOLCE | DESSERT

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| Sorbetto – Sorbet Flavours changing regularly, depending on the flavours of the season | Monte Bianco – Mont Blanc Ovens Valley chestnuts, yoghurt parfait, hazelnut dacquoise, golden raisins, salted butter, puff pastry |
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OUR PHILOSOPHY

La Vètta's philosophy celebrates the culmination of Executive Chef Greg Feck's 30-year-long love affair with food. Classically trained, Greg's journey began at Monte's, a private club in Knightsbridge, London, as Jamie Oliver's Senior Sous Chef.

Following this, he co-founded Richmond Hill Café & Larder, Sapore Ristorante, Crabapple Kitchen, and Vaporetto Venetian Bar & Eatery — all in Melbourne.

Marnong Estate now gives Greg the freedom to explore his passion for all things Italian and create exceptional customer experiences through dining. Here, Greg has once again been recognised with a '1 Hat' in The Age Good Food Guide at Marnong Estate.

For Greg, the food experience begins with supporting local purveyors that love Marnong, and working alongside the highest quality suppliers — from farmers and fishmongers, 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, complementary textures, and delicate flavours. His kitchen is freestyle, fun, and approachable — and beats with an Italian heart.