

buon appetito
FATHER'S DAY

SUNDAY 7TH SEPTEMBER 2025

SUL TAVOLO | ON THE TABLE

Olive | Mixed marinated olives from Mt Zero, Grampians, Victoria, citrus & Star Anise

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 truffles from Alberto

CICCHETTI | SNACKS

Crocchette | Fraser Isle Spanner Crab from Mooloolaba, corn custard, tarragon, crustacean mayonnaise

Ostriche | The best hand-selected oysters, from 'good old' George at Ash Bros Seafood

Smoked tomato, shallot & Merlot vinegar, young herb oil

OR Wood roasted 'Kilpatrick' with Venetian 'XO' butter, spring onion, black sesame

Supplement of \$6.5ea

PICCOLO PIATTI | SMALL PLATES

Tonno | Yellow-fin tuna, bagno caldo, black garlic, mint smashed peas with Pecorino, pomegranate

Stracciatella | Creamy cow's milk Mozzarella, Insalata di Panzanella, tomato, basil, capers, peppers, rye

Add Grilled Queensland King prawns cooked over Japanese white coal on the Habachi

Supplement of \$12ea

SECONDI | MAIN COURSE

Risotto alla Milanese con Ossobuco | Slow-cooked veal shank 'stufato' with red wine & Wagyu bresaola, saffron rice, gremolata seasoning

Anatra Arrosto | Venetian roast duck, bruschetta with duck liver pate, Pancetta, Parmigiano Reggiano & chestnuts

CONTORNI | SIDES

Ferdure | Braised & sauteed Italian seasonal greens, Calabrian chilli, capers, colatura, salted ricotta, lemon

Insalata di Capri | Heirloom tomatoes from the Yarra Valley, Bocconcini di Bufala, basil, 24 Estate vino cotto, Frantoio

DOLCE | SOMETHING SWEET

Crème caramel with spiced rum infused muscatel Grapes

LA VÈTTA

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.