

# LA VÈTTA

## SPUNTINI | SNACKS

<b>Olive</b> Mixed marinated olives from Mt Zero, Grampians, Victoria, citrus & Star Anise	\$8
<b>Pane</b> La Vetta's fermented potato Focaccia with cherry tomatoes & rosemary picked from our Estate Garden, black garlic, white bean, Frantoio olive oil, burnt leek	\$8
<b>Ostriche</b> The best hand-selected oysters, from 'good old' George at Ash Bros Seafood	
Smoked tomato, shallot & Merlot vinegar, young herb oil	\$6.5
Wood roasted 'Kilpatrick' with Venetian 'XO' butter, spring onion, black sesame	\$6.5
<b>Croccante</b> Squid ink tapioca, whipped Cod's roe, Yarra Valley salmon roe, coriander, cornflower	\$12
<b>Gelato</b> Ora King salmon, crème fraîche & chives, Yuzu gel, charcoal waffle, different caviars	\$15
<b>Crocchetta</b> Sprouting broccoli, nutmeg white sauce with Pyengana cheddar, ricotta salata	\$9
<b>Spiedo</b> – <i>Skewers, Hibachi grilled over Japanese white coal</i>	
Abrolhos Island octopus, Gochujang, potato & New Zealand smoked eel	\$22
Robbins Island Wagyu tongue, smoked crème fraîche, Gribiche salsa verde	\$18
Mr Cannubi Mortadella skewer, black plum, rosemary, Togarashi, wild garlic	\$15

## PICCOLI PIATTI | SMALL PLATES

<b>Tonno Crudo</b> Yellow-fin tuna, Stracciatella cheese, Imperial mandarin, Nashi pear, nasturtium	\$32
<b>Mozzarella</b> Vannella cheese made from buffalo's milk, beetroots, pickled mushrooms, chestnuts, fine herbs, 24 Estate 'Pinot Grigio' vino cotto	\$28
<b>'Vittore' Carpaccio</b> Inspired by the famous painter from Harrys Bar, Venice. Wagyu beef, spiced walnuts, Warragul greens, 1950's 'Universal Sauce'	\$26
<b>Affettati</b> A selection of the finest local & imported Italian cured meats, Fefferoni peppers, hand-rolled grissini	\$38

## PRIMI | PASTA

All our pasta is either hand-folded or bronze extruded 'fatto in casa'. The eggs we use are free-range and come from our 'Happy Chooks' on the Estate. We also have vegan Gnocchi and Casarecce available upon request.

<b>Risotto di Stagione</b> – Seasonal Risotto	\$32
<b>Tortellini</b> Hand-folded little parcels of Rabbit, Mortadella & Asiago, celeriac & 'erba autunnale' tea, black truffle butter, herb oil	\$46
<b>Paccheri alle Cicale</b> Moreton Bay bugs, sauce made from its shell with Cassia bark & Star Anise, curry leaf, Aleppo pepper	\$48
<b>Rigatoni al Ragù di La Vetta</b> Ragù of Gippsland Chianina beef, ground pork belly & chicken, San Marzano tomato, Jersey milk, nutmeg & Parmigiano Reggiano	\$38
<b>Gnocchi con Capretto</b> Potato dumplings, slow-cooked baby goat, Single Vineyard 'Fiano' from our Estate, peas, Pecorino DOP	\$42
<b>Tagliatelle ai Funghi</b> Ribbons with Autumnal wild mushrooms, chestnuts & thyme, cave-ripened Taleggio cheese from the Mauri family, Lombardy.	\$36

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## SECONDI | MAIN COURSE

<b>Pesce</b> Ligurian style 'Stufato', steamed Murray cod, Trofie pasta, Bruny Island Sea urchin, local shellfish, sea succulents	\$52
<b>Pollo</b> Wood-roasted chicken, Byzantine spices, figs, autumnal mushrooms, Cavolo Nero, ricotta	\$45
<b>Verdura Autunnale</b> Seasonal Autumn vegetables, Sicilian caponata, Burrata, Red Elk lettuce, Green Goddess dressing	\$38
<b>Cotoletta</b> Veal milk-fed, caper butter, slaw with Brussel sprouts, Pecorino, & dried chilli, black garlic & lemon	\$65

## MANZO | BEEF

At La Vetta, we grill as much as we can over coal and local hard 'seasoned' wood. Depending on what's around at the time, it could be Red Gum, Ironbark or even Jarrah. They each bring different burning qualities and distinct aromas to our 'Josper' or to the 'Marana Forni' wood oven.

### Porterhouse

350g Collinson & Co, Black Angus, pasture-fed, **South Australia** \$70

250g Black Opal Wagyu, 380-day grain-fed, **Victoria/Tasmania** \$80

### Scotch Fillet

350g O'Connor, pasture-fed, MBS 4, **Gippsland, Victoria** \$75

### Wagyu Rump Cap

250g 'Tajima', black Japanese F1 Wagyu, **Margaret River, Western Australia** \$80

### Ribeye

600g Cape Grim, grass-fed, dry-aged, minimum 28 days, **Tasmania** \$100

### Bistecca della Vetta, The Mighty T.Bone (*my absolute favourite*)

1.2kg 'The Bachelor', Black Angus, grain-fed, **Riverina, New South Wales** \$150

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

## CONTORNI | SIDES

Classic Shoestring fries, Parmesan & sage salt, garlicky mayonnaise	\$10
Heritage potatoes, cooked in the wood-oven, rosemary from the Estate Garden, truffled pecorino	\$12
Leafy & bitter leaf salad, Chardonnay & buttermilk dressing, salad onions and fine herbs	\$15
Wood-roasted heritage carrots, secret sauce, five-seed savoury granola	\$16
Broccolini cooked over coal, Meredith's goat's feta & almond tarator, fried shallots, green oil	\$16

### Food Allergy Statement

We endeavour to accommodate those who have food allergies or intolerances, however we cannot guarantee completely allergen-free meals. This is due to the potential of trace allergens in the working environment and supplied ingredients.

We are conscious of our impact on the environment, so we are now offering unlimited 'Purezza' filtered still and sparkling water at \$5pp