

VALENTINE'S DAY

14 FEBRUARY 2026

SUL TAVOLO | ON THE TABLE

Oliva Mixed marinated olives from Mt Zero (Grampians, Victoria), citrus & star anise

Pane La Vetta's fermented potato Focaccia with fermented blueberries & rosemary picked from our Estate Garden, whipped buffalo ricotta, hot honey, black pepper, Frantoio extra virgin olive oil

CICCHETTI | SNACKS

Tortino di Granchio Spanner crab tartlet, salted cucumber, black sesame, avocado and sweet corn

Ostriche The best hand-selected oysters from George at Ash Bros Seafood smoked tomato, shallot & Merlot vinegar, young herb oil and 'fiori secchi' + \$6.5ea

PICCOLI PIATTI | SMALL PLATES

Pesce Crudo Local Snapper, Granny Smith apple gel, celery hearts, buttermilk with kaffir lime leaf, pickled green grapes, pistachio and lobster aioli

Risotto alla Giudecca Prosecco & Parmesan rice 'cremoso', served 'all'onda' the Venetian way, lemon Mascarpone, chives with spicy prawn oil and caviar

SECONDI | MAIN COURSE

Ditali con Gamberi Small thimble pasta, Mooloolaba prawn 'Bolognese', cacciucco sauce, sea succulents

Manzo Wagyu Tri-Tip, 'Pure Black', barley fed +9 (Echuca, Northern Victoria)

Both main courses are served with roasted carrots, Nduja butter, honey, Straciatella and basil

DOLCE | DESSERT

Amorini White chocolate and pistachio 'Formaggio torta' with early season figs done three ways

LA VÈTTA

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