

LA VÈTTA

CICCHETTI | SNACKS

Oliva Mixed marinated olives from Mt Zero, Grampians, Victoria, citrus & Star Anise	\$8
Pane La Vetta's fermented potato Focaccia with fermented cherries & rosemary picked from our Estate Garden. Whipped buffalo ricotta, hot honey, black pepper and Fantoio extra virgin olive oil	\$8
Ostriche The best hand-selected oysters, shucked and served natural Lebanese cucumber, shallot & white balsamic, young herb oil	\$6.5
Wood oven roasted 'Kilpatrick' with Venetian 'XO' butter, black sesame	\$6.5
Capasanta Hervey Bay wood-fired scallop, Café de Vetta butter, Byzantine spiced pangrattato	\$12
Gelato Ora King salmon, crème fraiche & chives, Yuzu gel, charcoal waffle, different caviars	\$15
Crocchetta Shitake mushrooms from the Otways, tarragon and corn custard, Calabrian chilli aioli	\$8
Spiedo Skewers, Hibachi grilled over Japanese white coal Abrolhos Island octopus, lemon and oregano glaze, Nduja, Romesco sauce	\$22
Mr Cannubi Mortadella skewer, black plum, rosemary, Togarashi, wild garlic	\$15
Port Lincoln sardines, Venetian flavours of onion, fennel, pinenuts & currants	\$15
Affettati A selection of the finest local & imported Italian cured meats, 'stile contadino' Fefferoni peppers, hand-rolled grissini	\$38