



LA VÈTTA

BEVERAGE LIST

This beverage list has been created to complement the dining experience at La Vètta. Alongside our ownstate grown wines are a diverse range of varietals, sourced from classic Italian regions and local vineyards.

The drinks list is a modern interpretation of classic Italian cocktails, aperitivo and digestive. We hope you enjoy our selection.

WINES BY THE GLASS

SPARKLING

Glass 125ml

N/V	Marsuret Prosecco	<i>Valdobbiadene, Italy</i>	\$16
N/V	Marnong Estate Brut	<i>Sunbury, VIC</i>	\$17
N/V	Marnong Estate Prosecco	<i>Sunbury, VIC</i>	\$17
N/V	Marnong Estate Prosecco Rose	<i>Sunbury, VIC</i>	\$17
2022	Marnong Reserve Blanc de Blancs	<i>Sunbury, VIC</i>	\$45

ROSE

Glass 150ml

2024	Marnong Estate Rose	<i>Sunbury, VIC</i>	\$16
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WHITE

2025	Marnong Estate Pinot Grigio	<i>Sunbury, VIC</i>	\$16
2024	Marnong Single Vineyard Fiano	<i>Sunbury, VIC</i>	\$22
2024	Marnong Estate Chardonnay	<i>Sunbury, VIC</i>	\$17
2024	Marnong Single Vineyard Chardonnay	<i>Sunbury, VIC</i>	\$26

RED

2025	Marnong Estate Pinot Noir	<i>Sunbury, VIC</i>	\$17
2025	Marnong Estate Shiraz	<i>Sunbury, VIC</i>	\$17
2024	Marnong Single Vineyard Sangiovese	<i>Sunbury, VIC</i>	\$22
2023	Marnong Single Vineyard Shiraz	<i>Sunbury, VIC</i>	\$26
2023	Marnong Single Vineyard Montepulciano	<i>Sunbury, VIC</i>	\$22

SPECIAL WINE OF THE DAY

Glass 150ml

Discover something delightful.
Ask our friendly staff about today's featured pour.

WINES BY THE BOTTLE

SPARKLING

N/V	Marnong Estate Brut	<i>Sunbury, VIC</i>	\$69
N/V	Marnong Estate Prosecco	<i>Sunbury, VIC</i>	\$69
N/V	Marsuret Prosecco	<i>Valdobbiadene, Italy</i>	\$70
N/V	Berlucchi Franciacorta Saten	<i>Franciacorta, Italy</i>	\$120
N/V	Piper Cuvee Brut Champagne	<i>Reims, France</i>	\$150
2022	Marnong Reserve Blanc de Blancs	<i>Sunbury, VIC</i>	\$180
N/V	Besserat de Bellefon Gr. Cru Blanc de Noir	<i>Champagne, France</i>	\$198
N/V	Veuve Clicquot Brut Champagne	<i>Ponsardim, France</i>	\$200
N/V	Philipponnat Royal Reserve Brut	<i>Champagne, France</i>	\$210
2011	Arcari + Danesi Franciacorta Dos. Zero	<i>Franciacorta, Italy</i>	\$220
N/V	Besserat de Bellefon Blanc de Blancs	<i>Champagne, France</i>	\$320
2015	Philipponnat Cuvée 1522	<i>Champagne, France</i>	\$420
N/V	Besserat de Bellefon Champagne 1843	<i>Champagne, France</i>	\$580

SPARKLING ROSE

N/V	Marnong Estate Prosecco Rose	<i>Sunbury, VIC</i>	\$69
N/V	Huré Frères Insouciance	<i>Champagne, France</i>	\$175
N/V	G.H Mumm Rose Champagne	<i>Reims, France</i>	\$190

ROSE

2024	Marnong Estate Rose	<i>Sunbury, VIC</i>	\$65
2023	Leeuwin Estate Rose	<i>Margaret River, WA</i>	\$75
2022	Espirit de Provence	<i>Côtes de Provence, France</i>	\$120
2022	Livio Felluga Rose	<i>Cormons, Italy</i>	\$150

WHITE

CRISPY AND DRY

2025	Marnong Estate Pinot Grigio	<i>Sunbury, VIC</i>	\$65
2025	Rieslingfreak N.3	<i>Clare Valley, SA</i>	\$63
2023	Butussi Ribolla Gialla	<i>Friuli, Italy</i>	\$65
2023	Le Morette Lugana	<i>Lugana, Italy</i>	\$66
2024	Catalina "Sound of White" Sauv. Blanc	<i>Marlborough, New Zealand</i>	\$70
2023	Massaretti Pigato	<i>Liguria, Italy</i>	\$75
2023	Domaine Dampit Chablis	<i>Chablis, France</i>	\$87
2023	Pierre Prieur Sauvignon Blanc	<i>Sancerre, France</i>	\$100

MEDIUM BODIED AND ELEGANT

2024	Marnong Estate Chardonnay	<i>Sunbury, VIC</i>	\$68
2024	Aphelion Pir Chenin Blanc	<i>Mclaren Vale, SA</i>	\$66
2023	Marnong Single Vineyard Fiano	<i>Sunbury, VIC</i>	\$88
2022	Cloudy But Fine Chardonnay	<i>Mclaren Vale, SA</i>	\$85
2022	Fiano di Avellino Tenuta del Meriggio	<i>Avellino, Italy</i>	\$86
2022	The Pawn Wine Co Fiano	<i>Langhorne Creek, SA</i>	\$90
2021	Arneis Riserva Angelo Negro	<i>Monforte Roero, Italy</i>	\$100
2024	Marnong Single Vineyard Chardonnay	<i>Sunbury, VIC</i>	\$102
2022	Château Yvonne Saumur Blanc	<i>Loire, France</i>	\$110
2020	Les Roc des Anges "L'Oca"	<i>Roussillon, France</i>	\$135

RICH AND TEXTURED

2019	Barone di Villa Grande Etna Bianco	<i>Sicilia, Italy</i>	\$100
2020	Planeta Chardonnay	<i>Sicilia, Italy</i>	\$150
2021	Domaine Servine Grand Cru Les Clos	<i>Chablis, France</i>	\$300
2022	Domaine Pernot Belicard Vieilles Vignes	<i>Meursault, France</i>	\$350
2015	Gaia Gaia & Rey Langhe	<i>Piemonte, Italy</i>	\$800

RED

BRIGHT AND FRESH

2025	Marnong Estate Pinot Noir	<i>Sunbury, VIC</i>	\$68
2022	Instant Bécot Bordeaux	<i>Bordeaux, France</i>	\$80
2025	Garagiste Le Stagiaire Pinot Noir	<i>Mornington Peninsula, VIC</i>	\$87
2024	Welkin Nero d'Avola	<i>Mclaren Vale, SA</i>	\$90
2020	Due Lune Nero D'Avola Mascalese	<i>Sicilia, Italy</i>	\$90
2021	Avide Nero d'Avola	<i>Sicilia, Italy</i>	\$97
2022	Ka Mancine Dolceacqua Beragna	<i>Liguria, Italy</i>	\$105
2018	Mazon Kurtatsch Pinot Nero Riserva	<i>Sudtiro, Italy</i>	\$115
2021	Savigny-lès-Beaune – Guiton	<i>Bourgogne, France</i>	\$130
2019	Chatau Cambon Morgon Clos des Lyes	<i>Beaujolais, France</i>	\$190

RICH AND SPICY

2025	Marnong Estate Shiraz	<i>Sunbury, VIC</i>	\$68
2022	Zaccagni Montepulciano d'Abruzzo	<i>Pescara, Italy</i>	\$80
2024	Marnong Single Vineyard Sangiovese	<i>Sunbury, VIC</i>	\$88
2023	Marnong Single Vineyard Montepulciano	<i>Sunbury, VIC</i>	\$88
2023	Marnong Single Vineyard Shiraz	<i>Sunbury, VIC</i>	\$102
2018	Leone de Castris Donna Lisa Negromaro	<i>Puglia, Italy</i>	\$120
2019	Torrevento Primitivo	<i>Puglia, Italy</i>	\$122
2022	Bastide St Dominique Châteauneuf-du-P.	<i>Rhône, France</i>	\$125

COMPLEX AND STRUCTURED

2022	Nino Negri "Quadrio" DOCG	<i>Lombardia, Italy</i>	\$110
2019	I Sodi Chianti Classico DOCG	<i>Chianti, Italy</i>	\$120
2015	Masi Campofiorin Rosso	<i>Verona, Italy</i>	\$190
2021	Antoine Lienhardt 'Emphase' CDNV	<i>Bourgogne, France</i>	\$190
2021	Reserve de la Comtesse	<i>Bordeaux, France</i>	\$200
2021	Leeuwin Art Series Cabernet Sauvignon	<i>Margaret River, WA</i>	\$150
2020	Produttori del Barbaresco DOCG	<i>Barbaresco, Italy</i>	\$180
2014	Cordero di Montezemolo Barolo	<i>Piemonte, Italy</i>	\$250
2013	Volnay 1 er cru	<i>Volnay, France</i>	\$280
2015	Paolo Scavino Barolo Monvigliero DOCG	<i>Piemonte, Italy</i>	\$350
2012	Argiano Brunello di Montalcino DOCG	<i>Tuscany, Italy</i>	\$400
2016	Argiano Brunello di Montalcino DOCG	<i>Tuscany, Italy</i>	\$450

DESSERT

Glass 75ml | Bottle

N/V	12 Year Old Grand Tawny	<i>Australia, SA</i>	\$12	\$110
N/V	Valdespino Pedro Ximenez	<i>Jerez de la Frontera, Spain</i>	\$13	\$120
2023	Pellegrino Passito Pantelleria	<i>Pantelleria, Italy</i>	\$20	\$125
2018	Disznókő1413 Szamorodni Edes	<i>Tokaj, Hungary</i>		\$160
2015	I Sodi Vin Santo del Chianti	<i>Chianti, Italy</i>	\$22	\$190
2018	Château Closiot Barsac Cuvée Bonneau	<i>Sauternes, France</i>		\$230
N/V	Penfolds Grandfather Rare Tawny	<i>Magill, SA</i>		\$350

HALF BOTTLES 375ml

2022	Il Palazzo Chianti	<i>Arezzo, Italy</i>		\$46
N/V	Huré Frères Invitation	<i>Champagne, France</i>		\$93
2022	Pernot-Belicard Puligny-Montrachet	<i>Meursault, France</i>		\$100

BEER & CIDER

BOTTLED

Peroni Leggera, 3.5%	<i>Italy</i>	\$10
Peroni Red, 4.7%	<i>Italy</i>	\$11
Menabrea Lager, 4.8%	<i>Italy</i>	\$12
Ichnusa, 4.7%	<i>Italy</i>	\$12
Messina, 4.7%	<i>Italy</i>	\$12
Moretti, 4.6%	<i>Italy</i>	\$12
Heaps Normal XPA, 0.5%	<i>Australia</i>	\$10
Somersby Cider, 4.5%	<i>Australia</i>	\$14

ON TAP 285ml

Peroni Nastro Azzurro, 5%	<i>Italy</i>	\$15
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SPIRITS 30ml

SCOTCH

Johnnie Walker Red	\$12
Johnnie Walker Black	\$16
Deward's 12	\$15
Chivas Regal 12	\$15
Monkey Shoulder	\$16
Dimple 15	\$17
Caol Ila 12	\$17
Deward's 15	\$18
Talisker 10	\$19
Johnnie Walker Gold	\$20
Glenfiddich 12	\$20
Laphroaig 10	\$20
Glenmonragie 10	\$21
Dalwhinnie 15	\$21
Lagavulin 16	\$22

WHISKY

Jack Daniels	\$15
Canadian Club	\$15
Jameson	\$17
Canadian Club 8	\$19
Suntory Toki	\$20

BOURBON

Buffalo Trace	\$15
Woodford Reserve	\$16
Makes Mark 46	\$18

VODKA

Voir Blueberry / Cherry Blossom	\$14
Isla	\$15
Absolut	\$15
Belvedere	\$18
Grey Goose	\$20

RUM

Malibu	\$13
Bacardi White	\$14
Bacardi Reserva	\$16
Kraken Spiced Rum	\$16
Havan Club Anejo Special	\$16
Black Bart Spiced Rum	\$16
Diplomatico Mantuano	\$17
Ron Zacapa 23	\$20

GIN

Tanqueray	\$15
Bombay Sapphire	\$15
Malfi Orange	\$16
Melbourne Gin Co	\$16
Malfi Dry	\$17
Patient Wolf	\$17
Roku	\$17
Four Pillars Rare Dry	\$17
Four Pillars Shiraz	\$18
Hendricks	\$20
Apothecary	\$20
Tanqueray 10	\$22
Apothecary Triple Juniper	\$22

GRAPPE

Nonino Moscato	\$19
Grappa Moscato del Piemonte	\$18
Donnafugata	\$25

TEQUILA

El Jimador Blanco	\$15
El Jimador Reposado	\$17

COGNAC & BRANDY

Vecchia Romagna	\$18
Hennessy VS	\$18
Hennessy VSOP	\$22
Hennessy XO	\$31

DIGESTIFS & LIQUEURS

Baileys	\$12
Frangelico	\$15
Amaro Montenegro	\$15
Limoncello Villa Massa	\$15
Amaro Lucano	\$15
Ouzo	\$15
Jägermeister	\$15
Amaretto Disaronno	\$16
Amaro del Capo	\$16
Fernet Branca	\$17
Averna	\$17
Amaro Camatti	\$17
Braulio Amaro Alpino	\$18
Agricanto	\$18
Galliano White	\$18
Galliano Black	\$18
Galliano Vanilla	\$18
Amaro Tutone	\$19
Cynar	\$20

ITALIAN APERITIF

“SUMMER SPECIALS”



Classic Spritz

\$21

Aperol / Campari / Limoncello / Elderflower

Alberto Martini

\$22

A refined blend of cherry blossom, gin, lychee and lemon.
Floral, bright and subtly reminiscent of the classic Lupo Alberto candy.

Voir Island

\$22

A twist on the Long Island: Voir blueberry vodka, Malfy Gin, tequila and blue curacao come together in a bold, refreshing mix, lifted by a bright lemonade top. Clean, crisp and irresistibly summer.

B Sunset

\$21

A vibrant blend of white rum, banana and pineapple, lifted by fresh lime and a touch of angostura.
Smooth, tropical and reminiscent of golden sunset.

Americano

\$21

A timeless Italian aperitivo. Bold Campari and rich Carpano Antica blend with soda and a dash of Angostura, creating a bittersweet, effervescent classic with refined depth.

Americano Perfecto

\$21

Campari and Carpano Antica meet the unexpected depth of beer and a touch of Angostura, for a bittersweet, effervescent twist with a malty edge.

Some cocktails may contain common allergens including dairy, nuts, gluten, sulfites, citrus, and botanicals.
Please inform our staff of any allergies or dietary restrictions before ordering.
Ingredient details available upon request.

MOCKTAILS

“ALCOHOL-FREE”



Soft Drink/Juices	\$8
Pepsi, Pepsi Max, Lemonade, Solo, Ginger Ale, Tonic, Aranciata Rossa, Chinotto, Limonata, Clementina	
Lyre's Classico	\$14
Impossibly crafted, Italian inspired sparkling with a crisp, dry finish.	
Lyre's Amalfi Spritz	\$16
The classic Spritz, evoking notes of bittersweet orange and a mediterranean refreshment.	
Scarlet Leaf	\$20
Fresh strawberries, basil infusion, and delicate hit of balsamic. Light, fragrant and perfectly balanced.	
Brazilian Mojito	\$20
A Ligurian twist with fresh mint, lime, soda, mango and passionfruit.	
Venice Club	\$20
Raspberry and lemon shaken with Lyre's Pink London Spirit for a vibrant Venetian club vibe.	
Coco Sardinia	\$20
Coconut Sweetness and zesty lime with Lyre's Cane Spirit, inspired by Sardinia.	

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SIGNATURE COCKTAILS

“LA VÈTTA INSPIRED”



Salty Breeze	\$22
Green-tea tequila with a touch of olive brine, sweet agave and sparkling yuzu soda. Fresh, savoury and perfectly balanced.	
Cucumber Silk	\$26
An elegant harmony of cucumber, cardamom vodka, cucumber, saké and ederflower, lifted by fresh lime and crowned with delicate cucumber foam.	
Blueberry Root	\$23
A bold blend of whiskey, blueberry, fresh ginger syrup, lemon juice, bright, and deeply aromatic. A forest-inspired cocktail with modern elegance.	
Smoky Plane	\$24
A bold, Italian journey of Black Bart Rum, Aperol and herbal Amaro del Capo with a delicate smoked rosemary infusion in every sip.	
Jaffa Fiesta	\$25
Our creamy dessert cocktail inspired by the staple Australian chocolate, Jaffas, combines orange cognac, chocolate liqueur and orange bitters with a sprinkle of nutmeg.	

All the Classic Cocktails are available, please ask your waiter

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Ingredient details available upon request.

PEACOCK LOUNGE

“VELVET HOUR”

4PM-6:30PM



N/V Marnong Estate Prosecco 125ml Sunbury, VIC	\$12
Peroni on Tap 285ml Peroni Nastro Azzurro	\$10
Classic Spritz Aperol / Campari / Limoncello / Elderflower	\$12
Voir Island A vibrant twist on the Long Island: Voir blueberry vodka, Malfy Gin, tequila and blue curacao come together in a bold, refreshing mix, lifted by a bright lemonade top. Clean, crisp and irresistibly summer.	\$15
Alberto Martini A refined blend of cherry blossom, gin, lychee and lemon. Floral, bright and subtly reminiscent of the classic Lupo Alberto candy.	\$15
Espresso Martini Vodka, Coffee Liqueur, Fresh Espresso, Sugar Syrup.	\$15
Margarita Classic, Tommys or Spicy	\$15
Americano Campari, Carpano Antica Formula, Soda, Angostura.	\$15

Oysters each \$3
The best hand-selected oysters from George at Ash Bros Seafood

**Oysters and Snack Menu available from 4:30pm*

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