

# MOTHER'S DAY

SUNDAY 10TH MAY 2026

## SUL TAVOLO | ON THE TABLE

**Olive** | A little bowl of mixed marinated wild olives from Mt Zero, Victoria

**La Vetta's Potato Focaccia** | With rosemary from the estate, heirloom cherry tomatoes, black olives and sea salt

*Served with Venetian Del Boccia black truffle butter from our good friend Alberto*

## CICCHETTI | SNACKS

**Gelato** | Duck liver parfait in a waffle sesame cone, Morello cherry, smoked beetroot, chervil

**Ostriche** | The best Tasmanian oysters, nashi granita, Karkalla *Supplement \$6.5ea*

## PICCOLI PIATTI | SMALL PLATES

**Cocktail di Gamberi** | Tiger prawns on grilled iceberg lettuce with buttermilk, persimmon, radish, Marie Rose sauce

**Baby Burrata** | Radicchio, witlof, orange, toasted hazelnuts, broadbeans, Gorgonzola Dolce, estate Vincotto *+ add Saison Wagyu Salami \$8*

## SECONDI | MAIN COURSE

**Paccheri** | Zucchini crema and its ribbons, mint, Piave and lemon pangrattato

**Pesce Spada** | Swordfish steak on the Jospier grill, served medium on caramelized fennel, sauce vierge

*Main course is served with:*

**Fagiolini** | Beans of all sorts, sauced shallots, macadamia cream

## DOLCE | DESSERT

**Strucolo de Pomi** | La Vetta's version of the traditional apple strudel from the northern Friuli-Venezia Giulia region, with toasted almonds, burnt butter, sourdough gelato

# LA VÈTTA

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