

# LA VÈTTA

## CICCHETTI | SNACKS

<b>Oliva</b> Mixed marinated olives from Mt Zero, Grampians, Victoria, citrus & Star Anise	\$8
<b>Pane</b> La Vètta's potato focaccia, Sicilian green olive, confit garlic, rosemary from the estate Served with Parmigiano & Tasmanian pepperberry uncultured butter from Del Boccia	\$8
<b>Ostriche</b> The best hand-selected oysters, from our good friend George at Ash Bros Seafood	
Lebanese cucumber, shallot & white balsamic, young herb oil	\$6.5
Wood roasted 'Kilpatrick' with smoked guanciale, Campari, spring onion	\$6.5
<b>Capasanta</b> Hervey Bay wood-fired scallop, Café de Paris butter, Byzantine spiced pangrattato	\$12
<b>Gelato</b> Yellowfin Tuna, crème fraiche & chives, Yuzu gel, charcoal waffle, different caviars	\$15
<b>Crocchetta</b> Shitake mushrooms from the Otways, tarragon and corn custard, Calabrian chilli aioli	\$8
<b>Spiedo</b> 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

## PICCOLI PIATTI | SMALL PLATES

<b>Pesce Crudo</b> Spencer Gulf Kingfish, late summer figs, salted walnuts, pickled fennel with their fronds	\$32
<b>Mozzarella</b> Vannella cheese made from buffalo's milk, Yarra Valley heirloom tomatoes, capers, basil, smoked tomato 'acqua pazza', salad onions	\$28
<b>Manzo Crudo</b> Wagyu raw beef 'tartare style', quail egg from the Estate, La Vetta mustard, classic flavours, fried matchstick potatoes and bitter leaves	\$28
<b>Affettati</b> A selection of the finest local & imported Italian cured meats, 'stile contadino' 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 'Christian's Lucky Hens' on the Estate. We also have vegan Gnocchi and Casarecce available upon request.*

<b>Risotto di Stagione</b> Seasonal Risotto	\$36
<b>Tortellini al Parmigiano</b> Hand-folded parcels of 'Crema pasticciera', Parmesan filling with podded sweet peas, pea puree, aromatic brown sauce and olive oil	\$38
<b>Paccheri alle Cicale</b> Moreton Bay bugs, sauce made from its shell with Cassia bark & Star Anise, curry leaf, Aleppo pepper	\$48
<b>Gnocchi al Ragù di La Vètta</b> Ragù of Gippsland Chianina beef, ground pork belly & chicken, San Marzano tomato, Jersey milk, nutmeg & Parmigiano Reggiano	\$42
<b>Calamaretti al Granchio</b> Ring shaped pasta tubes, Fraser Isles Spanner crab, fermented wild greens, garlic Pangrattato	\$42

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## SECONDI | MAIN COURSE

<b>Pesce</b> Pan-roasted fillet of local snapper, broccoli cooked over coal with Mt Martha mussels Mussel 'brodo' with saffron & caviar and myrtle butter	\$52
<b>Pollo</b> Half roasted chicken, grilled leeks with black truffle and thyme, sweetcorn, brown wing sauce	\$48
<b>Cotoletta</b> Milk-fed veal, caper butter, slaw with Brussels sprouts, Pecorino, dried chilli & lemon	\$68
<b>Crostata di Pomodori</b> Wood roasted heirloom tomato & shallot 'Tarte Tatin', 25 Estate vino cotto, mini Burrata	\$38

## MANZO | BEEF

*At La Vètta, we grill as much as we can over coal and local hard 'seasoned' wood; Red Gum, Iron Bark or even Jarrah. They each bring different burning qualities and distinct aromas to our 'Josper' or to the 'Marana Forni' wood-oven.*

<b>Eye Fillet</b> 250g Cape Grim, pasture-fed, Tasmania	\$80
<b>Porterhouse</b> 350g Omugi, Black Angus, Japanese influence, 150-day barley-fed, Texas, Queensland 250g Black Opal Wagyu, 380 day grain-fed, Victoria/Tasmania	\$75 \$80
<b>Scotch Fillet</b> 350g O'Connor, pasture-fed, MBS 4, Gippsland, Victoria	\$80
<b>Flank</b> 250g Wagyu, 'Pure Black', barley fed +9, Echuca, Northern Victoria	\$70
<b>Ribeye</b> 600g Cape Grim, grass-fed, in-house dry-aged, minimum 21 days, Tasmania	\$110
<b>Bistecca della Vètta, The Mighty T.Bone</b> 1.2kg 'The Bachelor', Black Angus, grain-fed, Riverina, New South Wales	\$150

*All our beef is served with La Vetta salsa verde & lemon*

<b>Veal jus</b>	\$5
<b>A selection of Italian flavoured butters</b>	\$5ea
Smoked garlic 'Cacio e Pepe'	
Black truffle, preserved lemon & tarragon	
Café de Paris	

## CONTORNI | SIDES

Super crunchy fries, Parmesan & sage salt, garlicky mayonnaise	\$10
Heritage potatoes, cooked in the wood-oven, rosemary from the Estate Garden	\$12
Butter & bitter leaf salad, raspberry & chamomile dressing, heritage radish	\$15
Asparagus, lemony vinaigrette, chunky tomato & almond salsa	\$16
Broccoli 'Caesar' 3.0 – charred broccoli, Parmesan & anchovy cream, Pancetta crumble	\$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