

CHEF'S JOURNEY

\$145pp dining experience with an optional \$70pp wine pairing

SUL TAVOLO | ON THE TABLE

Oliva Mixed marinated olives from Mt Zero, Grampians, Victoria, citrus & Cinnamon

Pane La Vètta's potato focaccia, Sicilian green olive, confit garlic, rosemary from the estate. Served with Parmigiano & Tasmanian pepperberry uncultured butter from Del Boccia

Ostriche
Natural — Yarra Valley salmon caviar, seaweed.
Kilpatrick — smoked guanciale, Campari, spring onion

Supplement \$6.5ea

CICCHETTI | SNACKS

Gelato Charcoal waffle, hand-cut beef crudo, native bush tomato pearls

Pane Fritto Whipped ricotta, Cantabrian anchovy, chives

PICCOLI PIATTI | SMALL PLATES

Pesce Semicrudo Yellowfin tuna, white soy, lobster emulsion, seed granola, cucumber, spring onion

Straciatella Vanella's creamy mozzarella, black truffle, pickled mushroom, herb oil

PRIMI | PASTA

Ditali Squid ink small thimble pasta, caramelised fennel crema, line-caught swordfish, mullet bottarga and pistachio

SECONDI | MAIN COURSE

Manzo 'Black Opal' Wagyu Flank steak, MBS6-7, barley-fed, Echuca, Northern Victoria.

Served with roasted heritage potatoes from our wood oven, with rosemary from the estate, leaf salad, Marnong Estate salsa, veal jus, mustard and lemon

DOLCI | DESSERT

Ghiacciolo | Pre Dessert
Chestnuts, dark chocolate, smoked honey

Cannolo House-made Cannolo with cocoa and raspberry

LA VÈTTA