

# EXPERIENCE MENU

\$110pp 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 Bocia

**Ostriche** Natural — Yarra Valley salmon caviar, seaweed + \$6.5ea  
Kilpatrick — smoked guanciale, Campari, spring onion + \$6.5ea

## 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** 'Romsey Range' Black Angus Porterhouse MBS 3+, Macedon Ranges

*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** Chestnuts, dark chocolate, smoked honey

LA VÈTTA