

LA VÈTTA

ANTIPASTI | STARTER

Re Salmone cured Ora King salmon (<i>l</i>), beetroot, smoked crema, radish and crispy kipflers	\$32
Granchio spanner crab (<i>A</i>), green tomato, lemon verbena, Del Bocia buttermilk	\$36
Burrata roasted heirloom pumpkin, pinenuts, pomegranates, mint, cumin, hot honey	\$28
Carpaccio di Vitello veal, clam mayonnaise, celery hearts, Parmesan shavings	\$26
Costine di Manzo Morbido braised beef short rib, creamy polenta, gremolata	\$28

PRIMI | PASTA

Risotto Giallo carnaroli rice, golden raisins, roasted hazelnuts, saffron, cured egg yolk and aged balsamic vinegar	\$24/32
Gnocchi ai Funghi all sorts of mushrooms, crème fraîche, and crispy salt bush	\$24/34
Tortelloni all'Aragosta lobster (<i>l</i>) and chive tortelloni, 'beurre blanc', spicy prawn and dill oil, sea succulents	\$32/58
Paccheri alla Genovese slow cooked veal shin with onions, Pecorino DOP	\$26/36
Bigoli all'Anatra braised duck leg, citrus peel, cocoa	\$25/36

SECONDI | MAIN COURSE

Cavolo Arrosto slow-roasted baby Sugarloaf cabbage, Jerusalem artichoke, parmesan cream, wild garlic and crispy shallot granola & basil aioli	\$42
Merluzzo steamed Aquana Murray cod (<i>A</i>) with flavours of bouillabaisse, saffron brodo, razor clams (<i>l</i>), Port Arlington mussels (<i>A</i>) and fennel	\$54
Cobia Black King fish (<i>A</i>) from Rocky Point, QLD, pepperonata, black olive crumb	\$56
Agnello lamb backstrap cooked over coal, plum romesco with farro, mint, horseradish and pistachio	\$50
Anatra duck breast with parsnip, witlof and fermented cherry sauce	\$52
Tagliata di Wagyu porterhouse 'Black Opal' MBs 6-7, 200g, confit celeriac, king oyster mushroom, black garlic jus	\$92

CONTORNI | ACCOMPANIMENT

Heritage potatoes, cooked in the wood-oven, rosemary from the Estate Garden	\$12
Herby & bitter leaf salad, Chardonnay & buttermilk dressing, shallots and delicate herbs	\$15

Food Allergy Statement

We endeavour to accomodate 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

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