

FATHER'S DAY

SUNDAY 6TH SEPTEMBER 2026

SUL TAVOLO | ON THE TABLE

Oliva | Mixed marinated olives from Mt Zero, Grampians, Victoria, citrus, star anise

Pane | La Vetta's fermented potato Focaccia with marinated Sicilian green olives, rosemary picked from our Estate Garden

Served with Del Boccia uncultured butter made with Western Australian black truffles

SPUNTINI | SNACKS

Tortino | Hand-cut Wagyu beef crudo in a beetroot waffle, caviars

Ostriche Natural with shallot, blood orange and dill mignonette	\$6.5ea
Wood roasted 'Kilpatrick' with basil butter, guanciale, green chilli	\$6.5ea

PICCOLI PIATTI | SMALL PLATES

Carpaccio di Capesante | Local scallops from the Bass Strait (A) and their roe, finger lime 'ponzu', radish, crispy garlic

Baby Burrata | Mozzarella parcels with chunky pesto, grilled greens, sugar snap peas, mizuna, cured egg yolk
+ add Saison Wagyu Salami \$8

SECONDI | MAIN COURSE

Busiate | Long Sicilian rustic corkscrew pasta, with broccoli florets, anchovies, dried chilli, lemon, Parmesan

Agnello | Slow-cooked lamb shoulder, with a fennel, tomato, tarragon salsa

Main course is served with Brussels sprouts, pancetta, whipped goat's curd, chilli honey, crispy pangrattato

DOLCE | DESSERT

The Lemon | Kaffir lime gelato, candied Meyer lemon, lemon curd

LA VÈTTA

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