

LA VÈTTA

ANTIPASTI | STARTER

Re Salmone cured Ora King salmon (I), beetroot, smoked crema, radish, crispy kipflers	\$32
Granchio spanner crab (A), green tomato, lemon verbena, Del Boccia buttermilk	\$36
Burrata roasted heirloom pumpkin, pine nuts, 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
Gnocchi ai Funghi all sorts of mushrooms, crème fraîche, crispy salt bush	\$24
Tortelloni all'Aragosta lobster (I) and chive tortelloni, beurre blanc, spicy prawn and dill oil, sea succulents	\$32
Paccheri alla Genovese slow-cooked veal shin with onions, Pecorino DOP	\$26
Bigoli all'Anatra braised duck leg, citrus peel, cocoa	\$25

JOSPER GRILL | FRIDAY NIGHTS ONLY

Experience an evening of bold, smoky flavour as premium ingredients are cooked over charcoal and flame on our Josper grill. Combining the precision of an oven with the intensity of an open grill, the Josper delivers a rich, fire-kissed finish that elevates every bite. Limited time only.

Choose One Protein

250g Sir Harry Wagyu Flank steak MB8-9+, black garlic jus	\$73
250g Sword Fish Fillet (A), Sauce Vierge	\$48
Byzantine Spiced Butterflied Chicken , mustard wing sauce	\$60

Choose One Side

Roasted heritage potato, herb, garlic butter
Leafy green salad, buttermilk dressing
Charred broccolini, dill, shallot vinaigrette

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.

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