

LA VÈTTA

SFIZI | LITTLE INDULGENCES

Pane La Vètta's fermented potato Focaccia with marinated Sicilian olives & fresh thyme, hand-picked from our Estate Garden. Served with Del Boccia anchovy butter.	\$8
Ostriche (A) The best hand-selected oysters, from our good friend George at Ash Bros Seafood	
Natural - dressed with blood orange, shallot & dill mignonette	\$6.5
Wood roasted 'Kilpatrick' - basil butter, aged guanciale, vibrant green chilli	\$7
Cono Duck liver parfait presented in a charcoal waffle cone, Morello cherry, smoked beetroot	\$14
Spiedino Skewers, Hibachi grilled over Japanese white coal	
Slow-braised lamb, Insalata Russa, fragrant rosemary glaze	\$15
Roasted king oyster mushroom, spiced tomato chutney, crisp taro	\$12

PICCOLI PIATTI | SMALL PLATES

Pesce Semi Crudo NSW yellowfin tuna (A), cured in passionfruit tiger's milk, wasabi avocado cream, crisp baby cucumbers	\$35
Sarde alla Griglia Hibachi grilled Port Lincoln sardines (A), cucumber ribbons, salmon pearls, parsley & anchovy salsa	\$32
Ravioli Hand-rolled ravioli filled with 24-hour braised beef cheek stracotto, rich beef jus, vibrant nasturtium oil	\$30
Carpaccio d'Agnello Grass-fed lamb leg, spiced yoghurt, mizuna and pickled mustard seeds	\$30
Burrata Zucchini ribbons, giardiniera, fried garlic, toasted sesame vinaigrette	\$30

PRIMI | PASTA

All our pasta is either hand-folded or bronze extruded 'fatto in casa' (made in house).
The eggs we use are free-range and come from 'Christian's Lucky Hens' on the Estate.
We also have gluten free and vegan Gnocchi and Casarecce available upon request.

Gnocchi Light ricotta and bottarga gnocchi, confit lobster (l), brown butter, lemon pangrattato	\$60
Squid Ink Spaghetti Tender braised octopus (A), cherry tomato, basil, 'skordalia' crisp	\$53
Tagliatelle Fresh pasta ribbons, slow-braised goat shoulder, garden peas, mint, Pecorino	\$50
Risotto Carnaroli risotto of grilled zucchini, seasonal tomatoes, fennel, balsamic pearls, ricotta salata	\$40
Agnolotti Handcrafted pasta parcels filled with Taleggio and Kipfler potato, honey-lemon butter, finger lime, poppy seeds	\$45

LA VÈTTA

SECONDI | MAIN COURSE

Pesce Pan-seared fillet of John Dory (A), charcoal-grilled artichoke, young zucchini, silky onion cream, bagna càuda	\$60
Quaglia Quail ballotine, confit quail leg, mascarpone, Beluga lentils, cime di rapa, blackberry agrodolce	\$55
Cavolfiore Cauliflower prepared three ways, vibrant chimichurri, almond emulsion, pickled radicchio	\$45

FROM THE JOSPER

At La Vètta, we grill as much as we can over coal and local hard 'seasoned' wood; Red Gum, Iron Bark or even Jarrah. They each bring different burning qualities and distinct aromas to our 'Josper'

Manzo Char-grilled wagyu eye fillet mb4+ (200g) Cape Grim, pasture-fed, Tasmania sweet potato, broccolini, salsa alla pizzaiola, cavolo nero, horseradish jus	\$105
Agnello Herb-crusted Tasmanian lamb rack, gratin Savoyard, spiced macadamia paste, baby fennel, rich lamb jus	\$68
Head Chef Ashleigh's Hand-Selected Cut charcoal-grilled, served with your choice of patate or insalata, La Vètta salsa verde, lemon <i>Please ask your waiter about today's option</i>	MP

CONTORNI | SIDES

Patate Heritage potatoes cooked in the wood-oven, roasted garlic, fresh dill, sea salt	\$12
Insalata Bitter and green leaves with elderflower dressing	\$15

La Vetta — The Summit

La Vetta means the summit: a reflection of our place and our ambition.

*Italian at heart and shaped by the land around us, we cook with the seasons, make pasta by hand and work over fire.
Seasonal Australian produce and estate-grown wine sit at the heart of the table.*

Our philosophy is simple - respect the ingredient, cook with purpose and let the food, wine and place tell the story.

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.

Seafood origin: (A) Australian, (I) Imported, (M) Mixed Australian and imported.