

CHEF'S JOURNEY

\$145pp dining experience with an optional \$70pp wine pairing

SUL TAVOLO | ON THE TABLE

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

Pane | Fermented potato Focaccia with
marinated Sicilian olives & fresh thyme
*Served with anchovy butter from our
friends at Del Boccia*

Ostriche (A)
Natural — Yarra Valley salmon caviar
Supplement \$6.5ea

Wood roasted 'Kilpatrick' — basil butter,
guanciale, green chilli
Supplement \$7ea

PRIMA DEGUSTAZIONE | FIRST TASTING

Cono | Duck liver parfait presented in
a charcoal waffle cone, Morello cherry,
smoked beetroot

Ricotta e Barbabietola | Whipped
ricotta, spiced roasted beets, charred
mandarin, walnuts, red vein sorrel,
citrus sherbet

SECONDA DEGUSTAZIONE | SECOND TASTING

Pane Fritto | Egg yolk emulsion, fried
bread, chives, caviar

Seppia | Local cuttlefish (A) ribbons,
shiitake broth, XO jam - served like a
cold ramen

PRIMI | PASTA 'fatto in casa'

Pappardelle al Granchio | Shark Bay blue swimmer crab (A), saffron, cherry tomato,
fennel, prawn butter, lemon

SECONDI | MAIN COURSE 'from the Jospier'

Manzo | Wagyu Rump cap, 200g, Pure Black', barley fed, MBs8-9, Echuca, Victoria

*Served with roasted heritage potatoes from our wooden oven with roasted garlic &
fresh dill, bitter leaf salad, La Vetta's salsa verde, veal jus, mustard, lemon*

DOLCI | DESSERT

Ghiacciolo | Pre Dessert
Roasted chestnut ice cream,
dark chocolate shell

Semifreddo | Burnt Honey parfait with
wattleseed and halzenut dacquoise,
candied Meyer lemon, fresh citrus

LA VÈTTA

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.*