

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 La Vètta's potato focaccia,
marinated Sicilian olives & fresh thyme
served with Cantabrian anchovy butter
from our friends at Del Boccia

Ostriche (A)
Natural — Yarra Valley salmon caviar,
seaweed
Kilpatrick — smoked guanciale,
Campari, spring onion

Supplement \$6.5ea

CICCHETTI | SNACKS

Cono Smoked trout Goulbourn River
(A) in a waffle charcoal cone, pickled
beetroot pearls

Pane Fritto Mushroom 'tartare',
black garlic and porcini dust

PICCOLI PIATTI | SMALL PLATES

Octopus Octopus carpaccio (A),
cavolo nero, basil and heritage carrots

Mozzarella Vanella's cheese made
from buffalo's milk, roasted stone fruit
with good aged balsamic vinegar,
bitter greens, roasted macadamias

PRIMI | PASTA

Tortellini Slow cooked goat shoulder in little parcels of fresh pasta,
clear mushroom broth, Pecorino DOP

SECONDI | MAIN COURSE

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

*Served with roasted heritage potatoes from our wooden oven, with rosemary from
the estate, Marnong Estate salsa, bitter leaf salad, veal jus, mustard, lemon*

DOLCI | DESSERT

Ghiacciolo | Pre Dessert
Chestnuts, dark chocolate,
smoked honey

Semifreddo Burnt Honey parfait with
wattlessed and halzenut dacquoise,
candied meyer lemon, fresh winter citrus

LA VÈTTA