

EXPERIENCE MENU

\$110pp 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 and fresh thyme
Served with Cantabrian anchovy butter from our friends at Del Bocia

Ostriche (A)

Natural — Yarra Valley salmon caviar, lemon \$6.5ea

Wood roasted 'Kilpatrick' with basil butter, guanciale, green chilli \$6.5ea

PICCOLI PIATTI | SMALL PLATES

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

Mozzarella | Vannella cheese made from buffalo's milk, with chunky pesto, grilled greens, sugar snap peas, mizuna, cured egg yolk

PRIMI | PASTA

Calamarata allo Scoglio (M) | Prawns, vongole, mussels, Cuttlefish, medley tomato sugo, lemon pangrattato

SECONDI | MAIN COURSE

Manzo | 'Romsey Range' Black Angus Porterhouse MBS 3+, Macedon Ranges

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

DOLCE | DESSERT

Ghiacciolo | Chestnuts, dark chocolate

LA VÈTTA