

LA VÈTTA

FATHER'S DAY
SUNDAY 6TH SEPTEMBER 2026

MENU

SUL TAVOLO | ON THE TABLE

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

Pane | La Vetta's fermented potato Focaccia with marinated Sicilian green olives, rosemary picked from our Estate Garden

Served with Del Boccia uncultured butter made with Western Australian black truffles

SPUNTINI | SNACKS

Tortino | Hand-cut Wagyu beef crudo in a beetroot waffle, caviars

Ostriche Natural with shallot, blood orange, dill mignonette	\$6.5ea
Wood roasted 'Kilpatrick' with basil butter, guanciale, green chilli	\$7ea

PICCOLI PIATTI | SMALL PLATES

Carpaccio di Capesante | Local scallops from the Bass Strait (A) and their roe, finger lime 'ponzu', radish, crispy garlic

Baby Burrata | Mozzarella parcels with chunky pesto, grilled greens, sugar snap peas, mizuna, cured egg yolk
+ add Saison Wagyu Bresaola \$8

SECONDI | MAIN COURSE

Fusilli | Long Sicilian rustic corkscrew pasta, with broccoli florets, anchovies, dried chilli, lemon, Parmesan

Agnello | Slow-cooked lamb shoulder, with a fennel, tomato and tarragon salsa

Main course is served with Brussels sprouts, pancetta, whipped goat's curd, chilli honey and crispy pangrattato

DOLCE | DESSERT

The Lemon | Kaffir lime gelato, candied Meyer lemon, lemon curd

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FOUR-WINE PAIRING

\$65 per person

SNACKS PAIRING

2022 | Marnong Estate Reserve Blanc de Blancs (90ml)
Sunbury, Victoria

SMALL PLATES PAIRING

2024 | Marnong Estate Single Vineyard Fiano (90ml)
Sunbury, Victoria

MAIN COURSE PAIRING

2025 | Marnong Estate Single Vineyard Sangiovese (90ml)
Sunbury, Victoria

DESSERT PAIRING

2025 | Crismont Moscato (75ml)
King Valley, Victoria

SPECIAL COCKTAIL | \$24

Father's Blessing | RICH, SMOOTH & BITTERSWEET
Maker's Mark Bourbon, Campari, sweet vermouth & Bénédictine DOM



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