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 Bocia 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 Al Ragu di Maiale| Potato and fennel pollen gnocchi, pork ragù, fresh fennel $42

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

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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, heirloom silverbeet , 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 — MP
charcoal-grilled, served with your choice of patate or insalata, La Vètta salsa verde, lemon
Please ask your waiter about today's option

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.