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 Golden raisins and rosemary served with buffalo cream butter from our friends del bocia

Ostriche (A)

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

Wood roasted — Egg yolk, pancetta, parmigiano reggiano, chive *$7ea*

PICCOLI PIATTI | SMALL PLATES

Ceviche | Bass Straight scallops (A) with nori and lime dressing, green chilli, compressed mango, radish and garden herbs

Mozzarella | Grilled peach, prosecco gel, radicchio house cured duck prosciutto

PRIMI | PASTA

Casarecce all'Agnello | House made casarecce with slow-braised lamb shoulder, olives, rosemary, pecorino romano and salsa verde

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, mustard, lemon

DOLCE | DESSERT

Fiori di Sambuco | Strawberries and elderflower layered cake

LA VÈTTA