CHRISTMAS EVE

$145 per person | Dining Experience

SUL TAVOLO | ON THE TABLE

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

Pane | Fermented potato Focaccia with cranberries, fresh rosemary from Marnong Estate served with spiced citrus butter

Ostriche (A)
Natural — Blood orange granita *$6.5ea*
Wood roasted 'Kilpatrick' with basil butter, guanciale and green chilli *$7ea*

CICCHETTI | SNACK

Smoked Salmon & Dill Tartlet | Smoked salmon, lemon crème fraîche salmon roe, herbs

PICCOLI PIATTI | SMALL PLATES

Pesce Crudo | Kingfish, lychee essence, green chilli, caviar

Whipped Goat's Cheese | Roasted figs, pistachio praline, wild rocket, truffle honey

PRIMI | PASTA

Anelli Primavera | Anelli pasta, heirloom zucchini, asparagus, peas, ricotta salata, basil, extra virgin olive oil

SECONDI | MAIN COURSE

Anatra Arrosto | Dry-aged roasted duck breast with smoked cherry glaze, caramelised witlof, baby beetroot, duck jus

Served with Crispy Duck Fat Potatoes, rosemary, garlic, sea salt, aged parmesan

DOLCE | DESSERT

Pavlova | Lemon diplomat, coconut jam, spiced mangoes

LA VÈTTA