



va tutto
Christmas 2019

Christmas lunch from 11am

\$170 per adult
\$85 per child under 8 yrs old

(Full payment required
by Nov 1st 2019)

va tutto
bar • café • restaurant

Christmas 2019

entrée

seafood wontons in ginger-infused broth with asian mushrooms
lamb croquettes with yogurt dipping sauce
radicchio, orange, fennel & caciocavallo cheese salad with citrus dressing
beetroot salad with goats cheese & walnuts
ravioli of lobster with saffron butter sauce (may contain traces of shell)
crispy fried zucchini flowers stuffed with goats cheese & basil pesto
fried 4 piece prawn gyoza with chilli dipping sauce
roasted half shell scallops, sweet & sour dressing, crispy pork belly
steamed wagyu 4 piece beef dumplings with chilli soy dipping sauce
fried fresh calamari with rocket salad
thai style fish & prawn cakes with asian herb Kaffir lime leaf dressing
lamb ribs with chilli, cumin & coriander on warm eggplant salad
cheese, macaroni & ham hock croquettes with chipotle

main

wagyu beef lasagna with parmesan béchamel
baked eggplant parmigiana
ravioli of lobster, saffron butter sauce
BBQ berkshire pork rack with apple mostarda & mash potato
tagliatelli with veal meatballs & tomato passata
mushroom risotto (porcini & field mushrooms)
hand made tagliatelli, veal meatballs & tomato passata
potato gnocchi in lamb ragout & tomato
pumpkin & ricotta ravioli, parmesan, butter & sage
risotto of pork and fennel sausage, chilli & pork crackling
nut crusted rockling fillet, with pickled eggplant
pan roasted john dory fillet, mash potato & citrus caper sse
steamed fillet of barramundi with asian greens, soy, ginger
spicy yellow curry of duck leg, with steamed asian greens & jasmine rice
chargrilled lamb rump paillard topped with greek fetta salad
BBQ eye fillet steak, mash potato & red wine jus (only served medium rare)
stir fried eggplant, with ginger, chilli, coriander & steamed tofu

sweets / cheese

pavlova with vanilla cream, passionfruit coulis & fresh berries
tiramisu
spiced vanilla panna cotta with fresh fig
nougat semi freddo with brandy snap sheets
baked vanilla, milk & palm sugar custard with caramelised pear
vanilla mascarpone cheesecake, banana & butterscotch sauce
pina colada tapioca with pineapple, fresh mango coconut rum
cabot cheddar with crackers, walnuts & fruit paste

sides

(additional charges apply)

sautéed brussel sprouts with honey & pancetta	\$13.5
roasted cauliflower with crème fraiche & crumbling of nuts	\$13.5
roasted pumpkin with lime yoghurt & pine nuts	\$13.5
sweet potato chips with chipotle & cajun spice	\$13.5
fries with chipotle & cajun spice	\$13.5
truffle polenta chips with grated caciocavallo & yoghurt dipping sauce	\$14.5
potato mash	\$13.5
steamed broccolini, roasted pine nuts & crème fraiche	\$13.5
smoked tomato & buffalo mozzarella salad	\$17.9
salad of rocket, parmesan, fresh pear & balsamic dressing	\$13.5
salad of cos lettuce, avocado & celery with honey mustard seed dressing	\$13.5
salad of lettuce, tomato, cucumber, feta cheese, olives & lemon juice	\$13.5
steamed jasmine rice	\$8.9

Please select your entrée, main & dessert.
Sorry no variations.

All our seafood and shell fish is premium grade sourced from Australia or New Zealand waters.
Menu subject to change due to produce availability.

Please notify your waiter of food allergies as not all ingredients are listed.
Menu will be charged for if waitstaff are not made aware of allergies.