

va tutto

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MENU

Dinner & Dancing

SATURDAY 12th JUNE

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DINNER & DANCING

2021



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

ENTRÉE

- Lentil & ham-hock soup.
- Seafood wontons in ginger-infused broth with asian mushrooms.
- Lamb croquettes with yogurt dipping sauce.
- Radicchio, orange, fennel & cacciocavallo cheese salad with citrus dressing.
- Beetroot salad with goats cheese & walnuts.
- Crispy fried zucchini flowers stuffed with goats cheese & basil pesto.
- Steamed hand made vegetarian dumplings (4 piece).
- Steamed scallop Sui Mai (4 piece).
- 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.
- Meatballs in sugo topped with grated Asiago cheese.
- Taiwanese fried spiced chicken ribs with chilli dipping sauce.
- Crumbed artichoke with french goats cheese.
- Roasted jalapeno filled with cream cheese & cheddar, crumbed & fried (2 pieces).

MAIN

- Wagyu beef lasagna with parmesan béchamel.
- Baked eggplant parmigiana.
- Ravioli of lobster, saffron butter sauce.
- Baked spinach & ricotta cannelloni.
- 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 & spiced chorizos sausage.
- Pan roasted john dory fillet, mash potato & citrus caper sauce.
- Steamed fillet of barramundi with asian greens, soy, ginger.
- Beer battered fish of the day (fish & chips).
- Spicy yellow curry of duck leg, with steamed asian greens & jasmine rice.
- Chargrilled lamb rump paillard topped with greek fetta salad.
- Stir fried eggplant, with ginger, chilli, coriander & steamed tofu.
- 4+ score bbq Wagyu eye fillet steak with peppercorn sauce.
- Pan roasted spatchcock with baby carrots & chimichurri.
- Rigatoni with roast eggplant, ricotta & tomato.

SWEET & CHEESE

- Pavlova with vanilla cream, passionfruit coulis & fresh berries.
- Nutella tiramisu with dark chocolate.
- Vanilla panna cotta with mixed berries and strawberry, rosewater jelly.
- Nougat semi freddo with dark chocolate & caramel sauce.
- Vanilla, milk & palm sugar custard with caramelised pear & halva ice cream.
- Vanilla mascarpone cheesecake with banana, butterscotch sauce & walnut ice cream.
- Sticky date pudding with butterscotch sauce & vanilla ice cream.
- Crème brûlée flavoured with coconut & pandan, with padan ice cream.
- Pistachio halva mascarpone tart with halva ice-cream & white chocolate.
- Cheese plate.

SIDES

Additional charges apply

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| Steamed jasmine rice. | \$8.9 |
| Roasted cauliflower with crème fraiche & crumbling of nuts. | \$13.5 |
| Roasted pumpkin with lime yoghurt & pine nuts. | \$13.5 |
| Sweet potato wedges. | \$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 |
| 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 |
| Sauteed brussels sprouts with honey & speck. | \$13.5 |

Please notify your waiter of food allergies as not all ingredients are listed.

Menu is subject to change closer to the date due to produce availability.

Menu will be charged for if waitstaff are not made aware of allergies.

All our seafood and shell fish is premium grade sourced from Australia waters.

