

vatutto

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DESSERT

Baked calzone filled with white, dark, milk chocolate & fresh banana, served with vanilla ice cream	\$30.00
Chocolate mousse on orange cake base with honeycor orange curd & vanilla bean ice cream *GF*	
Banana bombe Alaska	\$18.50
Deconstructed lemon tart, lemon mascarpone, lemon curd, lemon ice cream & biscuit	\$18.50
Nutella tiramisu with dark chocolate	\$18.50
Sticky date & pear pudding with butterscotch sauce & vanilla ice cream	\$18.50
Vanilla mascarpone cheesecake with banana, butterscotch sauce & walnut ice cream	\$18.50
Nougat semi freddo with dark chocolate & caramel sauce	\$18.50
Vanilla panna cotta with rose water strawberry jelly & fresh mixed berries *GF*	\$18.50
Amaretto parfait & Amarena cherries *GF*	\$18.50
Pavlova with vanilla cream passion fruit coulis & fresh berries *GF*	\$19.50
Baked vanilla milk & palm sugar custard with caramelised pear & halva ice cream *GF*	\$18.50
Affogato: vanilla bean ice cream espresso coffee & frangelico *GF* without liqueur	
Freshly churned vanilla bean ice cream *GF*	per scoop \$6.50
Pistachio ice cream *GF*	\$6.50
Sorbets (dairy free) *GF*: - Mango	\$6.50

- Strawberry

Menu subject to change due to produce availability

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CHEESE

Plate of three cheeses: \$36 or each cheese \$12 served with crackers, fruit paste & walnuts

Venetian almond bread (3 piece)

Mini Yoyo biscuits (2 piece)

Brownie fudge cookies with sea salt (2 piece)

Italian pistachio cookies (2 piece)

White chocolate & Macadamia nut cookies (2 piece)

Pineapple short bread cookie (2 piece)

Comté	Franche-Comté France
Gorgonzola Tosi	Gattico Novara Italy
Auricchio Pecorino al tartufo	Tuscany Italy
Asiago Auricchio	Veneto Italy
Perenzin Glera Bufala	Northern Italy
Six Farms Triple Cream Brie	VIC Australia

SMALL & SWEET

Coffee / Hot (almond milk,

Liqueur coffe

English breaf Peppermint

& ginger tea

Iced coffee vanilla bean

Chai café lat

2020 Monter

\$4.00

\$4.00

\$4.00

\$5.50

\$4.50

\$7.00

2019 Rob Do Sauvig

COCKTAILS - Sweet & Alcoholic

Banana cream pie banana liqueur, baileys cream, vanilla vodka	\$24.50
Cool carribean frost bite tropical white rum, coconut milk, blue curacao	\$24.50
Salted caramel Martini vodka, bailies, cream salted caramel syrup	\$24.50
Strawberry luscious fresh strawberries, lemon juice, strawberry liquer, cointreau, soda	\$24.50
Chocolate Martini chocolate liqueur, crème de cacao, vanilla vodka, cream	\$24.50
Apple pie on the rocks vanilla vodka, cinnamon bourbon, apple juice	\$24.50

MORE COCKTAILS AVAILABLE - Ask our staff for cocktail list.

Penfolds Gro Galway Pipe Hanwood Pc Campbells N Campbells T Barbadillo P



COF	FEE 8	& TEA
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t chocolate soy milk, oat milk, honey extra 0.50c)	\$5.00
ee	\$18.00
fast tea / earl grey tea / green tea	\$5.50
tea / chamomile tea / lemongrass a	\$5.50
/ iced chocolate with home made nice cream	\$10.50
itte	\$5.00

DESSER	TWINE	
evecchio Moscato	Heathcote - 750ml by the glass	\$50.00 \$11.00
olan Late Harvest gnon Blanc	Yarra Valley VIC - 750ml by the glass	\$60.00 \$12.00

COGNAC	
Hennessy XO	\$36.00
Courvoisier VSOP	\$18.00
Domaine Tariquet Bas - Armagnac	\$25.00
Remy Martin XO	\$36.00
Meu Kow Cognac VSOP	\$15.50

FORTIFIED WINE (60ml)

andfather Port	Barossa Valley SA	\$16.00
e Port	Barossa Valley SA	\$11.00
ort	South Eastern Australia	\$10.00
Muscat	Rutherglen VIC	\$10.00
Tokay	Rutherglen VIC	\$10.00
edro Ximenez	Jerez Spain	\$13.50

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