



Autumn

Menu

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MENU EXTRAS	
ENTRÉE	
Lobster bao buns	\$20 per piece
Trio of seafood tarts (3 pieces), spanner crab, prawn and king fish tarts with asian inspired dressing	\$24 (extra \$8 each)
Skewer of ox tongue, green chilli sauce, crispy onion on betel leaf	\$28
Bruschetta with fresh fig, creamed goats cheese, serrano ham and balsamic glaze	\$14
Risotto of gorgonzola pear and honey	\$25
Crumbed Spanish style ham and cheese croquettes served with pickled veg	\$7.50 each
Fresh fig, buffalo mozzarella salad, pomegranate vinaigrette	\$30
Semolina dusted calamari fritti with garlic aioli and zucchini fries	\$37
MAINS	
Mayura Station Signature Series Tomahawk Ribeye with roast potatoes and peppercorn sauce	\$320 (for 2 people)
Calzone with chorizo, ricotta, red onion, capsicum and kalamatta olives	\$29
Home made ravioli filled with buffalo ricotta and spinach, with tomato and mascarpone sugo	\$38

DUMPLINGS	
All served with soy and chilli dressing.	
Fried hand made gyoza of prawn	(4) \$28 · (6) \$34
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Steamed hand made vegetarian dumplings filled with smoked soya-bean curd, asian mushrooms, bok choy, spring onion & coriander	(4) \$27 · (6) \$33
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Steamed hand made wagyu beef dumplings	(4) \$27 · (6) \$33
(Sorry, unable to mix varieties)	

Please notify your waiter of food allergies as not all ingredients are listed.
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Meals will be charged for if wait-staff are not made aware of allergies.

Due to our extensive menu, we are unable to accommodate variations.
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Menu subject to change due to produce availability.

ENTRÉE	
Oysters natural	\$5.50 each
House made sourdough bread with lescure butter	\$8
Oven roasted cauliflower steak, with cashew sauce & raisin vinaigrette	\$19
Arancini with smoked mozzarella, pancetta & roasted garlic aioli	\$19
Burrata cheese, crushed tomatoes, olives, basil & Extra Virgin Olive oil	\$27
King fish sashimi with lemon miso dressing, onion & green chilli	\$27
Spicy fish cakes with kaffir lime dressing *GF*	\$29
Baccala fritters (salted cod), beetroot mayonnaise	\$22
Crumbed artichoke with french goats cheese	\$20
Piatti di salumi:	\$29
Selection of artisan cured salumi cold cuts by Marchetti smallgoods	
Meatballs in sugo topped with grated Asiago cheese	\$23
Chargrilled octopus served on fermented red chilli & balsamic reduction *GF*	\$31
Bluefin Tuna carpaccio with anchovies, capers & tuna mayonnaise	\$29
Hand-made prawn ravioli with citrus & saffron sauce	\$30
Seared Jumbo scallops with pancetta & lime dressing (3 pce)	\$34

FROM THE GRILL	
Chargrilled pork rib eye served with mash potato & baby carrots	\$45
Chargrilled shaslick of Mayura Station chocolate fed Wagyu hanger steak, roasted tomatoes, piquillo peppers and chargrilled flat bread	\$55
3+ score bbq Wagyu eye fillet steak with peppercorn sauce (220g) *GF*	\$70
5+ score Chargrilled scotch fillet Wagyu with potatoes & garlic butter (350g) *GF*	\$87
No variations. We do not mix and match sauces.	

PASTA & RISOTTO	
Risotto of sausage, braised fennel & Parmesan	\$38
Rissotto of spinach with Asiago cheese	\$38
Hand made beef lasagna with parmesan bechamel (25mins)	\$38
Potato gnocchi with lamb ragu & tomato passata	\$39
Spaghetti tossed with assorted seafood, garlic olive oil & parsley	\$48
Pumpkin & ricotta cannelonni baked with bechamel, butter & sage	\$38
Tortiglioni pasta with spinach, pine nuts & bechamel	\$37
Penne Rigate pasta alla Sorrentina tomato passata, buffalo mozzarella, basil	\$37

PIZZA	
Pizza margherita with buffalo mozzarella, basil & tomato	\$25
Pizza with anchovies, kalamata olives, semi dried tomatoes & chilli	\$27
Pizza with goat cheese, bocconcini dried cherry tomato & chilli	\$27
Pizza with hot salami, cevapcici sausage & green olives	\$27
Pizza with prosciutto, tomato & mozzarella	\$27
Pizza with pancetta, mushroom, bechamel & truffled Pecorino cheese	\$27
Inside out pizza with speck, spicy salami & mozzarella	\$27
Pizza with Gorgonzola, pear & walnuts bechamel	\$27
Pizza with prawns, tomato, mozzarella & garlic	\$33

SEAFOOD	
PLEASE NOTE: some fillets of fish may still have bones.	
Steamed fillet of Northern Territory barramundi with ginger caramelised soy Asian greens	\$48
Chargrilled fillet of tuna on panzanella salad *GF* on request	\$45
Stir fry prawns ginger, garlic, with sugar snaps & macadamia nuts	\$49
Thai red curry of fish, assorted shellfish & coconut rice	\$48
Crumbed fillet of John Dory served with rocket salad	\$48
Pan roasted Rockling fillet, served with sauce romesco	\$48

MAINS	
Chargrilled lamb loin chops with ratatouille	\$36
Braised duck leg on the bone in yellow curry, served with steamed rice	\$36
Baked eggplant parmigiana	\$35
Stir fry eggplant in ginger, garlic, shallots, chilli & tofu	\$35
Very spicy thai basil chicken with steamed jasmine rice	\$39
Chargrilled spatchcock saltimbocca, mash potato, pea & pancetta jus	\$48

SIDES	
Honey glazed dutch carrots with rosemary and crumbled feta	\$15
Kipfler potatoes with mixed spices & sour cream	\$14
Salad of grapes, caramelised pecans, creamy goats cheese and balsamic dressing	\$14
Roasted pumpkin with lime yoghurt & pine nuts *GF*	\$14
Sweet potato wedges	\$14
Fries with chipotle & cajun spice	\$14.5
Truffle polenta chips with grated Caciocavallo & yoghurt dipping sauce	\$15.5
Potato mash *GF*	\$14
Steamed broccolini, roasted pine nuts & crème fraîche *GF*	\$14
Salad of rocket, parmesan, fresh pear & balsamic dressing *GF*	\$14
Salad of cos lettuce, avocado & celery with honey mustard seed dressing *GF*	\$14
Cold eggplant salad, mint and pomegranate dressing	\$14
Radicchio, fennel, orange, cacciocavallo cheese salad & citrus dressing *GF*	\$15
Fattoush salad, lettuce, tomato, radish, mint, parsley, onion, fried bread, pomegranate, citrus dressing	\$14
Steamed jasmine rice	\$9

15% surcharge applicable on Public Holiday
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5% surcharge on Sunday

Vatutto makes every attempt to identify ingredients that may cause an allergic reaction for those with foods allergies. In our kitchen we use products such as milk, gluten, seafood, nuts, etc. Our utensils come into contact with those products. Diners with food allergies must be aware of this risk. Vatutto will not assume any liability for adverse reactions from the food consumed or meals prepared at our restaurant. Thank you, Myrto & Paul.