



# Winter

## va tutto

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Mayura Station Signature Series Wagyu beef has been specifically developed for greater complexity and intergration of extremely high marbling, rich with buttery and nutty flavours a silky smooth texture and unrivalled juiciness. This is Full-Blood Wagyu beef with the ultimate wow factor.



MENU EXTRAS	
ENTRÉE	
BBQ Za'atar fully boned marinated quail with spiced yoghurt and fennel	\$33
Venetian rice, spinach, parmesan and cinnamon scented soup	\$19
Aromatic and spicy Indonesian pork belly cooked in chilli, lemongrass, herbs served with rice	\$29
Spanner crab meat served with mizuna salad, yuzu dressing and jalapeno sauce	\$26
MAINS	
Queensland lobster tail with mornay sauce	\$95
Pot pie of braised ox tail in root vegetables and red wine	\$39
Two way duck, served with bok choy - pan roasted honey glazed duck breast (medium) - slow cooked and fried duck leg	\$52
Mayura Station Signature Series Tomahawk Ribeye with roast potatoes and peppercorn sauce	\$320 (for 2 people)

DUMPLINGS	
	
All served with soy and chilli dressing.	
Fried hand made gyoza of prawn	(4) \$29 · (6) \$35
Steamed hand made vegetarian dumplings filled with smoked soya-bean curd, asian mushrooms, bok choy, spring onion & coriander	(4) \$28 · (6) \$34
Steamed hand made wagyu beef dumplings	(4) \$28 · (6) \$34
(Sorry, unable to mix varieties)	

Please notify your waiter of food allergies as not all ingredients are listed.
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.
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	\$20
Arancini with smoked mozzarella, smoked pancetta & roasted garlic aioli	\$21
Burrata cheese, crushed tomatoes, olives, basil & Extra Virgin Olive oil	\$28
King fish sashimi with lemon miso dressing, onion & green chilli	\$28
Spicy fish and prawn cakes with kaffir lime dressing *GF*	\$30
Baccala fritters (salted cod), beetroot mayonnaise	\$24
Crumbed artichoke with french goats cheese	\$21
Piatti di salumi: Selection of artisan cured salumi cold cuts	\$32
Meatballs in sugo topped with grated Asiago cheese	\$24
Chargrilled octopus served on fermented red chilli & balsamic reduction *GF*	\$33
Bluefin Tuna carpaccio with anchovies, capers & tuna mayonnaise	\$31
Hand-made prawn ravioli with citrus & saffron sauce	\$32
Seared Jumbo scallops with pancetta & lime dressing (3 pce)	\$35
Semolina dusted calamari fritti with garlic aioli and zucchini fries	\$38

PIZZA	
Pizza margherita, buffalo mozzarella, basil tomato	\$26
Pizza anchovies, kalamata olives, semi dried tomatoes, chilli	\$28
Pizza goats cheese, bocconcini, chill	\$28
Pizza hot salami, tomato, sausage & green olives	\$29
Pizza smoked pancetta, mushroom, bechamel & truffled pecorino cheese	\$28
Inside out pizza, speck, hot salami & mozzarella	\$28
Pizza gorgonzola, pear, bechamel & walnuts	\$29
Pizza potato, hot salami, rosemary, mozzarella	\$29
Pizza with prosciutto, tomato & mozzarella	\$28
Pizza prawns, tomato, garlic, mozzarella	\$34

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.

PASTA & RISOTTO	
Risotto of sausage, braised fennel & Parmesan	\$39
Hand made beef lasagna with parmesan bechamel (25mins)	\$39
Potato gnocchi with lamb ragu & tomato passata	\$41
Spaghetti tossed with assorted seafood, garlic olive oil & parsley	\$52
Pumpkin & ricotta cannelloni baked with bechamel, butter & sage	\$39
Tortiglioni pasta with spinach, pine nuts & bechamel	\$38
Penne Rigate pasta alla Sorrentina tomato passata, buffalo mozzarella, basil	\$38
Home made ravioli of ricotta and spinach in tomato and mascarpone sauce	\$39

FROM THE GRILL	
Chargrilled shaslick of Mayura station chocolate fed Wagyu hanger station, roast Tomatoes, piquillo peppers and chargrilled flat bread	\$58
Chargrilled pork rib eye served with mash potato & baby carrots	\$46
3+ score bbq Wagyu eye fillet steak with peppercorn sauce (220g) *GF*	\$72
5+ score Chargrilled scotch fillet Wagyu with potatoes & garlic butter (350g) *GF*	\$89

No variations. We do not mix and match sauces.

SEAFOOD	
PLEASE NOTE: some fillets of fish may still have bones.	
Steamed fillet of Northern Territory barramundi with ginger caramalised soy and Asian greens	\$49
Chargrilled fillet of Tuna on panzanella salad *GF* on request	\$46
Stir fry prawns, ginger, garlic with sugar snaps & macadamia nuts	\$49
Roasted fish of the day on parsnip puree, with garlic, capers, lemon, and anchovies	\$49
Crumbed fillet of John Dory served with rocket salad	\$49
Pan roasted Rockling fillet, served with romesco & chilli butter	\$49

MAINS	
Chargrilled lamb loin chops with ratatouille	\$38
Braised duck leg on the bone in yellow curry, served with steamed rice	\$38
Baked eggplant parmigiana	\$36
Stir fry eggplant in ginger, garlic, shallots, chilli & tofu	\$36
Very spicy thai basil chicken with steamed jasmine rice	\$40
Chargrilled spatchcock saltimbocca, mash potato, pea & pancetta jus	\$49

SIDES	
Fetta salad, lettuce, tomato , onion, cucumber, olives, lemon dressing	\$15
Iceberg lettuce ,buttermilk dressing, smoked almonds, French goats cheese	\$15
Honey glazed dutch carrots with rosemary and crumbled feta	\$15
Kipfler potatoes with mixed spices & sour cream	\$15
Roasted pumpkin with lime yoghurt & pine nuts *GF*	\$15
Sweet potato wedges	\$15
Fries with chipotle & cajun spice	\$15
Truffle polenta chips with grated caciocavallo & yoghurt dipping sauce	\$16
Potato mash *GF*	\$15
Steamed broccolini, roasted pine nuts & crème fraîche *GF*	\$15
Salad of rocket, parmesan, fresh pear & balsamic dressing *GF*	\$15
Salad of cos lettuce, avocado & celery with honey mustard seed dressing *GF*	\$15
Radicchio, fennel, orange, cacciocavallo cheese salad & citrus dressing *GF*	\$16
Fattoush salad, lettuce, tomato, radish, mint, parsley, onion, fried bread, pomegranate, citrus dressing	\$15
Steamed jasmine rice	\$9

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

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