

Summer

va tutto

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📷 @vatutto

MENU EXTRAS	
ENTRÉE	
Prawn, lobster & avocado cocktail 	\$32
Chargrilled ox tongue with salsa verde	\$29
Bruschetta with Florida stracciatella, tomato, honey & sage	\$11
Pan roasted aparagus, with toasted breadcrumbs mixed nuts & miso glaze dressing	\$25
Pan roasted quail saltimbocca (prosciutto & sage) with asparagus & peas	\$32
Mussels with tomato, garlic & chilli GF on request	\$29
MAINS	
Pizza with Napoli sauce, provoletta cheese, black olives & basil	\$28
Folded pizza with prosciutto, caramalised onion, brie cheese, rocket & truffle oil	\$31
Two way duck, served with bok choy - pan roasted honey glazed duck breast (medium) - slow cooked and fried duck leg	\$52
Spicy Calabrese pizza with Napoli sauce, piquillo peppers, hot salami, nduja, black olives & mozzarella	\$29

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
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	 \$31
Spicy fish and prawn cakes with kaffir lime dressing	 \$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	\$25
Chargrilled octopus served on fermented red chilli & balsamic reduction	 \$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 with proscuitto, tomato & mozzarella	\$28
Pizza prawns, tomato, garlic, mozzarella	\$34
Gluten free pizza bases available	+\$5














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	\$57
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).....	 \$77
5+ score Chargrilled scotch fillet Wagyu with potatoes & garlic butter (350g)	 \$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 Rockling on parsnip puree, with garlic, capers, lemon, and anchovies	 \$49
Pan roasted fillet of Rockling with preserved lemon 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	

Watermelon salad with fetta, cos, olives, mint & preserved lemon	 \$16
Fetta salad, lettuce, tomato , onion, cucumber, olives, lemon dressing	 \$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	 \$15.5
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
Steamed jasmine rice	 \$9

15% surcharge applicable on Public Holiday

5% surcharge on Sunday

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