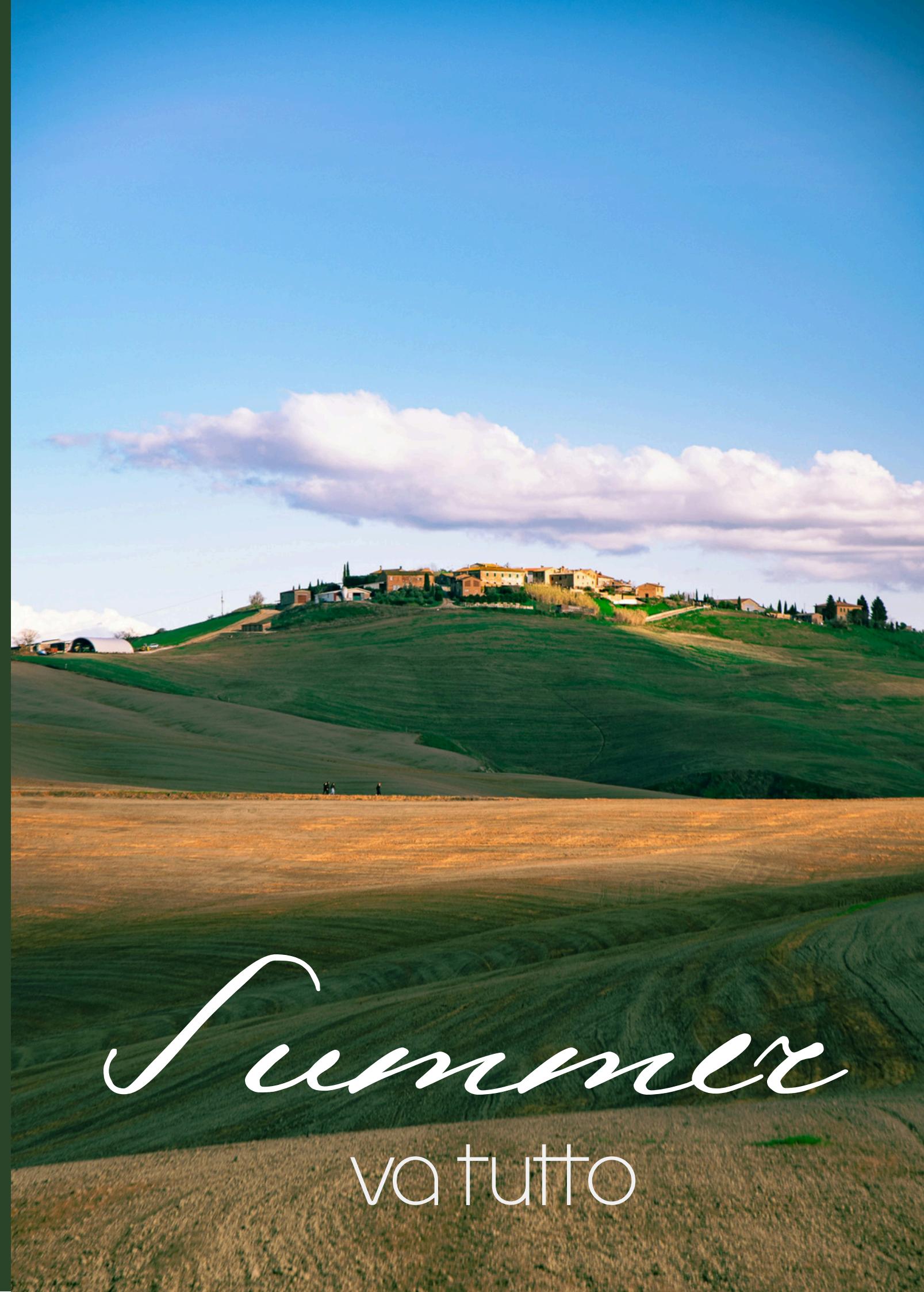


Summer  
vatutto



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## MENU EXTRAS

### ENTRÉE

Prawn, lobster & avocado cocktail GF	\$32
Chargrilled ox tongue with salsa verde	\$29
Bruschetta with Floridia stracciatella, tomato, honey & sage	\$11
Pan roasted asparagus, 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.

## ENTRÈE

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	GF \$28
King fish sashimi with lemon miso dressing, onion & green chilli	GF \$31
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	\$25

Chargrilled octopus served on fermented red chilli & balsamic reduction	GF \$33
Bluefin Tuna carpaccio with anchovies, capers & tuna mayonnaise	GF \$31
Hand-made prawn ravioli with citrus & saffron sauce	\$32
Seared Jumbo scallops with pancetta & lime dressing (3 pce)	GF \$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, chilli	\$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 prosciutto, tomato & mozzarella	\$28
Pizza prawns, tomato, garlic, mozzarella	\$34
Gluten free pizza bases available	+\$5

## 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	GF \$46
3+ score bbq Wagyu eye fillet steak with peppercorn sauce (220g)	GF \$77
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 Rockling on parsnip puree, with garlic, capers, lemon, and anchovies	GF \$49
Pan roasted fillet of Rockling with preserved lemon butter	GF \$49

## MAINS

Chargrilled lamb loin chops with ratatouille	GF \$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	GF \$49

## SIDES

Watermelon salad with fetta, cos, olives, mint & preserved lemon	GF \$16
Fetta salad, lettuce, tomato, onion, cucumber, olives, lemon dressing	GF \$15
Honey glazed dutch carrots with rosemary and crumbled feta	\$15
Kipfler potatoes with mixed spices & sour cream	GF \$15
Roasted pumpkin with lime yoghurt & pine nuts *GF*	GF \$15
Sweet potato wedges	GF \$15
Fries with chipotle & cajun spice	GF \$15.5
Truffle polenta chips with grated caciocavallo & yoghurt dipping sauce	\$16
Potato mash *GF*	GF \$15
Steamed broccolini, roasted pine nuts & crème fraîche *GF*	GF \$15
Salad of rocket, parmesan, fresh pear & balsamic dressing *GF*	GF \$15
Salad of cos lettuce, avocado & celery with honey mustard seed dressing *GF*	GF \$15
Radicchio, fennel, orange, caciocavallo cheese salad & citrus dressing *GF*	GF \$16
Steamed jasmine rice	GF \$9

15% surcharge applicable on Public Holiday

5% surcharge on Sunday

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Vatutto makes every attempt to identify ingredients that may cause an allergic reaction for those with food 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.