



New Year's Eve

GOOD BYE 2021,
HELLO 2022!

NYE
21

at VA tutto



new year's eve 2022



Fancy dress
(optional)

8pm till late!

\$135^{pp}
(meals only)

PLEASE, select your entrée, main & dessert. Sorry no variations.

Entree

- 1/2 shell scallops with sweet and sour dressing, crispy pork belly.
- Fried calamari with rocket salad.
- 4 Raw tastes of the ocean (European flavors of raw fish).
- Thai style fish cakes with kaffir lime dressing.
- Steamed scallop sui mai dumplings (4 pce).
- Steamed Vegetable dumplings (4 pce).
- Steamed Wagyu beef dumplings (4 pce).
- Meatballs with tomato sugo Cacciavalle cheese.
- Fried zucchini flowers filled with goats cheese & pesto.
- Fried artichokes with crumbling of goats cheese.
- Salad of beetroot, goats cheese & walnuts.
- Spiced fried chicken ribs with chili dipping sauce.
- Spiced 3 piece lamb croquette with yoghurt dipping sauce.
- Taiwanese fried spiced chicken ribs with chilli dipping sauce.

Main

- Steamed Barramundi, ginger caramelized soy, chili and Asian greens.
- Stir fried prawns in ginger, garlic, and macadamia nuts, steamed rice.
- Pan roasted fillet of John Dory, with citrus & caper sauce.
- Nut crusted rockling fillet with pickled eggplant.
- BBQ 3+ Wagyu **eye fillet** steak with peppercorn sauce.
- Ravioli of Lobster, saffron, citrus butter sauce.
- Tagliatelli with meatballs & tomato passata.
- Gnocchi gratin in 4 cheese sauce.
- Potato gnocchi with lamb ragu & tomato passata.
- Beef lasagna with Parmesan bechamel.
- Home made ravioli of pumpkin sage butter & parmesan.
- Risotto of saussage, fennel & parmesan.
- Baked eggplant parmigiana.
- Chargrilled lamb rump palliard with fetta cheese, tomato & cucumber.
- Very spicy thai basil chicken with steamed jasmine rice.
- Pan roasted Spatchcock with corn & chorizos salsa.

Sweet & Cheese

- Pavlova with cream, passionfruit coulis & fresh berries.
- Sticky date pudding with butterscotch sauce.
- Vanilla and palm sugar custard, caramelised pear halva ice cream.
- Vanilla panna cotta with fresh mixed berries and strawberry rosewater jelly.
- Mascarpone cheesecake, banana and butterscotch sauce with walnut ice cream.
- Nougat semi freddo ice cream with dark chocolate & caramel sauce.
- Affogato, with espresso coffee & Frangelico.
- Nutella Tiramisu.
- Cheese of the day, with quince paste, walnuts and crackers.

Sides

Additional charges apply

Roasted cauliflower with crème fraiche & crumbling of nuts	\$14
Roasted pumpkin with lime yoghurt & pine nuts	\$14
Sweet potato chips with chipotle & cajun spice	\$14
Fries with chipotle & cajun spice	\$14.5
Truffle polenta chips with grated caciocavallo & yoghurt dipping sauce	\$15.5
Potato mash	\$14
Steamed broccolini, roasted pine nuts & crème fraiche	\$14
Smoked tomato & buffalo mozzarella salad	\$17.9
Salad of rocket, parmesan, fresh pear & balsamic dressing	\$14
Salad of cos lettuce, avocado & celery with honey mustard seed dressing	\$14
Salad of lettuce, tomato, cucumber, feta cheese, olives & lemon juice	\$14
Steamed jasmine rice	\$9

All our seafood and shell fish is premium grade sourced from Australia waters.

Menu is subject to change closer to the date due to produce availability.

Please notify your waiter of food allergies as not all ingredients are listed.

Menu will be charged for if waitstaff are not made aware of allergies.