

ENTRÉE SPECIALS -

Bruschetta of pickled sardines, sweet & sour onion, sultanas & pinenuts \$7 per piece

Salmon crudo ceviche style, lemon juice, capers, dill, olive oil & Spanish onion \$26

Burrata cheese, crushed tomatoes, olives, basil & Extra Virgin olive oil \$27

Canadian Lobster tail baked with Mornay sauce \$29

Coconut prawns - Pan fried King prawns with a coconut and kaffir lime leaf dressing \$34

Baked oysters with smoked speck & tabasco (6 piece) \$35

MAIN SPECIALS

Pizza Bresaola with bechamel, rocket, Cheddar, cured bresaola & roasted capsicum	\$28
Chargrilled lamb chops with ratatouille	\$3]
Braised duck leg on the bone in yellow curry, served with steamed rice	\$31
Strozzapretti (short pasta) with sardines, olives, tomato & capers	\$35
Tortiglioni pasta Alfreddo with spinach & pine nuts	\$36
Crumbed veal escalopes with buffalo mozzarella & rocket salad	\$36
Conchiglione Primavera - Pasta with asparagus, peas, broad beans, roasted tomatos,	\$36
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All served with soy and chilli dressing.

Fried hand made gyoza of prawn (4) \$28 \cdot (6) \$34

Steamed hand made vegetarian dumplings

filled with smoked soya-bean curd, asian mushrooms, bok choy, spring onion & coriander

(4) \$27 · (6) \$33

Steamed hand made wagyu beef dumplings $(4)~\$27\cdot(6)~\33

(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.

ENTRÉE

Oysters natural	\$5.50 eacl
House made bread with lescure butter	\$
Oven roasted cauliflower steak, with cashew sauce & raisin vinaigrette	\$18
Arancini with smoked mozzarella, pancetta & roasted garlic aioli	\$19
Taiwanese fried spiced chicken ribs with chilli dipping sauce	\$19
Pan roasted haloumi on flat bread with tomato & black olive salsa	\$2;
King fish sashimi with lemon miso dressing, onion & green chilli	\$26
Spicy fish cakes with kaffir lime dressing *GF*	\$28
Salad of beetroot, herbed goats cheese & walnuts *GF*	\$20
Baccala fritters (salted cod), beetroot mayonnaise	\$2
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	\$2
Chargrilled octopus served on fermented red chilli & balsamic reduction *GF*	\$26
Fried zucchini flowers filled with goats cheese & pesto	\$28
Bluefin Tuna carpaccio with anchovies, capers & tuna mayonnaise	\$29
Hand-made prawn ravioli with citrus & saffron sauce	
Baked fresh fig with buffalo mozzarella & pomegranate molasses	
Seared Jumbo scallops with pork belly & lime dressing (3 pce)	

FROM THE GRILL -

Chargrilled pork rib eye served with mash potato & baby carrots \$39

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* \$85

Mayura Station Wagyu gold rib eye (500 gms) chargrilled, served with roast potatoes & red wine jus \$120

No variations. We do not mix and match sauces.

PASTA & RISOTTO

Risotto of sausage, braised fennel & Parmesan	გან
Gnocchi gratin in 4 cheese sauce	\$36
Hand made beef lasagna with parmesan bechamel (25mins)	\$36
Potato gnocchi with lamb ragu & tomato passata	\$36
Spaghetti tossed with assorted seafood, garlic olive oil & parsley	\$48
Pumkin & Ricotta canneloni baked with bechamel, butter & sage	\$36

– PIZZA –

Pizza margherita with buffalo mozzarella, basil & tomato \$24

Pizza with anchovies, kalamata olives, semi dried tomatoes & chilli \$26

Pizza with goat cheese, bocconcini dried cherry tomato & chilli \$26

Pizza with hot salami, cevapcici sausage & green olives \$26

Pizza with proscuitto, tomato & mozzarella \$26

Pizza with pancetta, mushroom, bechamel & truffled Pecorino cheese \$26

Pizza with pork mince, bechamel & kipfler potato \$26

Inside out pizza with speck, spicy salami & mozzarella \$26

Pizza with Gorgonzola, pear & walnuts bechamel \$27

Pizza mortadella with tomato & buffalo mozzarella \$29

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 \$47

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 \$47

Beer battered Fish & Chips with sauce gribiche \$46

Crumbed Fish of the Day served with rocket salad \$46

Pan roasted Rockling fillet, served with sauce romesco \$48







III Mains

Baked eggplant parmigiana	\$34
Stir fry eggplant in ginger, garlic, shallots, chilli & tofu	\$34
Chargrilled lamb rump paillard with greek fetta, tomato, cucumber salad, pita bread *GF no bread*	\$43
Very spicy thai basil chicken with steamed jasmine rice	\$38
Chargrilled spatchcock saltimbocca, mash potato, pea & pancetta jus	\$47
Duck two ways: • Pan roasted duck breast (served medium) • Twice cooked duck leg in masterstock	\$48
SIDES	
Steamed jasmine rice	\$9
Kipfler potatoes with mixed spices & sour cream	\$14
Roasted cauliflower with crème fraîche & crumbling of nuts *GF*	\$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	
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
Salad of lettuce, tomato, cucumber, feta cheese, olives & lemon juice *GF*	\$14



\$15

Radicchio, fennel, orange, cacciocavalo cheese

salad & citrus dressing *GF*

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.

Due to our extensive menu, we are unable to accommodate variations.

Menu subject to change due to produce availability.



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Pan roasted haloumi on flat bread with tomato & black olive salsa	\$2
King fish sashimi with lemon miso dressing, onion & green chilli	\$2
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