

VAPORETTO

EST. 2014



Venetian Bar and Eatery

Father's Day *Sunday 1st September, 2019*

On arrival...

Birra Baracca, Veneto, Italy or N.V. TAP. Prosecco, Veneto, Italy

Venetian 'Nduja' (spicy spreadable salumi), baby globe artichokes and marjoram on crostini

Optional additional starter...

Rock oysters, natural with lemon, Shoalhaven River, Shoalhaven, NSW
1/2 dozen \$27 or dozen \$48

Entrée...

Zucchini blossoms (2) - filled & fried with whipped goat's cheese & lemon, black olive tapenade, tomato & fennel sauce and wild rocket

or

'Our potato gnocchi' with slow-cooked venison, thyme, chocolate & tamarillo, parsley and Monte Veronese cheese

or

Local black mussels in lobster stock with curry leaves, cassia bark, farro & basil and bruschetta for mopping

or

Wet-roasted baby goat with Soave, green olives & rosemary, served with soft polenta, truffle butter and Parmesan

Main Course...

Sticky Venetian spiced pork ribs with passata, orange & fennel seed and a coleslaw of radicchio, spring onion & carrot

or

Pan-fried Barramundi fillet with a risotto of lemon Mascarpone, ginger & Parmesan, crispy leeks and lovage

Add sauteed scallops in sea urchin butter with Venetian XO sauce \$7

or

Saffron tagliatelle 'Primavera' with new season's asparagus, podded peas, broad beans, mint and truffled Pecorino

or

Rangers Valley, grain-fed Scotch fillet 'tagliata', 250gm, carved and served with a salad of charred corn, red onion, chilli & parsley

Dessert and Cheese...

Tiramisu 'Our way' - espresso, mascarpone, malted milk, bee pollen and honeycomb

or

Chocolate & amaretti 'tortino', grilled white peaches, textures of chocolate and blood orange gelato

or

Drunken spiced date & rum cake with torched figs, salted caramel ice-cream and fig vincotto

or

Formaggio (2) - Cow & goat's milk cheese aged in Nebbiolo grape must and Tallegio with pane di musica and fig & quince 'Marmellata'