

VAPORETTO

EST. 2014



Venetian Bar and Eatery

“There is a dichotomy between the simplicity of the modern Venetian kitchen and the exotic, spice-filled cooking of the past. The more we delved, we began to discover a new wave of chefs equally keen to explore the spices of ancient times alongside contemporary influences from the east”.

Katie & Giancarlo Caldesi, Authors of ‘Venice - Recipes Lost and Found’

“Here at Vaporetto, the more I research and experiment, the more I become obsessed with the idea of discovering the lost food of a decadent past and bringing it back to the table in a modern setting”.

Greg Feck, Chef & Owner, Vaporetto Bar & Eatery

Aperitivo - Pear, elderflower, lemon and Prosecco 16

A little something to start

Rock oysters, Shoalhaven River, Shoalhaven, NSW *or*
Pacific oysters, Coffin Bay, SA

Both served natural with lemon (6) 27 / (12) 48

Arancini (Una piccola palla ma piena di sapore)
“A small ball, but so rich in flavour” - flavours change daily (3) 15

Hiramasa Kingfish ‘crudo’ - thin slices of raw delicate fish with preserved lemon, grilled chilli, seaweed caviar & wild pollen, avocado, corn flowers and orange-infused extra virgin olive oil 19

‘Fiore di Burrata alla Primavera’ - Mozzarella with a little pocket of fresh cream, broad bean, podded pea & mint ‘sott olio’, salted soy beans, radicchio and bruschetta 18
Add *Prosciutto San Daniele (25gm)* 5

‘Fritto Misto’ - Picture yourself sitting on the edge of the Grand Canal by the Rialto Fish Market in the sunshine, eating a cone of the freshest fried seafood with tarragon aioli and lemon 22

‘Livers & Onions’ - our version of the famous ‘Fegato alla Veneziana’; Duck liver pate, sour red cherry, burnt onions, parsley, macadamia & pomegranate with crostini 18

Grilled calamari with asparagus, green pea, all sorts of zucchini, red pepper ‘agro dolce’, smoked eel, pearl barley and buttermilk 22

Something Comforting - All our pasta is made fresh in-house daily.
Gluten free pasta and gnocchi are available

Spaghetti ‘Vongole’ - a Venetian classic; Goolwa cockles, Soave, chilli, tomato, garlic, parsley and Cape Schanck extra virgin olive oil 28

Saffron Pappardelle with Blue Swimmer crab, cherry tomatoes, aromatic fish sauce, fennel seeds and smoked Caciocavallo cheese 29

Squid-ink Paccheri with scallops from the Abrolhos Islands, W.A in a lobster, curry leaf & cassia bark sauce with scallop floss 36

Creamy Prosecco & Parmesan risotto with pistachio nibs & green basil, blood orange Mascarpone, toasted farro and black garlic 26
Add *sautéed Moreton Bay bugs with squid-ink & tapioca crackers* 8

Hand-folded Tortellini filled with whipped goat’s curd & ricotta, lemon & dried chilli with Lamborn pea tendrils, Morel mushrooms, pinenuts, asparagus and salsa verde 27
Add *house-smoked salmon & Yarra Valley salmon pearls* 7

Potato Gnocchi, lamb shoulder ragu, ‘sacchetti Veneti’ (spice pouch), leeks, cloves, Porcini mushrooms and truffled Pecorino 32

Bigoli - thick Spaghetti with duck leg ‘in umido’, pancetta, green olives, fermented mustard seeds, truffle butter, marjoram and Parmesan 29

From the Grill

‘Cacciucco alla Mazzorbo’ - a fish soup from an island close to its famous neighbour ‘Burano’; Market fish, surf clams, prawns, Moreton Bay bug & fregola in a prawn broth with lemongrass oil and dill pollen 42

‘Pollo Grigliato’ - half a chicken, grilled & roasted on the bone with a ‘Salmoriglio’ dressing, grilled Baby Gem lettuce, cashew nut cream, cucumber, white anchovy and a browned chicken sauce 38

Grain-fed Hanger steak, Riverina, NSW, 250gm, carved and served medium - rare with a Chanterelle mushroom & tarragon gravy, curried onion rings, horseradish cream and beetroot 45

Sides

Broccoli ‘Caesar’ - charred broccoli, Parmesan & garum ‘spuma’, cured hen’s egg, Prosciutto crumb and shallot pangrattato 12

Heirloom tomatoes with pickled white cabbage in apple vinegar, spring onions, black sesame, shiso leaf and salted ricotta 12

‘The Garden of Venice’ - Treviso style salad of Radicchio and other bitter leaves, fennel, radish and a raspberry & chamomile vinegar 9

Crunchy fries with rosemary & Parmesan salt and aioli 9

NB: We offer a 3% discount on full cash payments to help avoid those pesky Merchant Fees; also a 10% surcharge applies on all Sundays & Public Holidays.