

VAPORETTO

EST. 2014



Venetian Bar and Eatery

“Breakfast in Venice almost doesn’t seem like breakfast at all. It’s frivolous, extravagant and, while unabashedly making no promises of healthfulness, an irresistibly fun way to start your day.”

Skye McAlpine, Author of ‘A Table in Venice’.

Aperitivo

Apricot nectar with Earl Grey tea, star anise, lemon and wild fennel pollen 10

La Cucina

Fig & coconut granola with saffron & cardamom poached seasonal fruits 15
Add organic vanilla yoghurt 6

Venetian B&B – Cheese & cured meats from Veneto, fruits and yoghurt, custard filled ‘Fritole Veneziane’, bruschetta and an ombra of Giovanni’s cold-pressed orange juice 30

‘Sardines on toast our way’ with grilled Port Lincoln sardines, stracciatella cheese, bruschetta and the flavours of Puttanesca 23
Add Marchetti’s Wagyu bresaola 6

Breakfast risotto – Oats & brown rice, persimmon preserves, honey, pumpkin seeds and fresh buffalo ricotta 22

Free-range scrambled eggs on bruschetta finished with the best Italian black truffle paste 20

Add ripened tomatoes, stracciatella cheese, basil & Cape Schanck extra virgin olive oil 8

Crocchetti (3) of Trevisian spiced pork, pickled cucumber, golden beetroots and Jersey milk yoghurt with horseradish 21

‘Caponata Al-Forno’, cumin spiced tomatoes & peppers baked with eggplant, zucchini, peas, goat’s cheese and bruschetta 20
Add a couple of baked eggs 6

Sea Bream filets with capers, currants & almonds, grilled potato flatbread and turmeric whipped cod’s roe 26

Blue Swimmer crab, carrot & caraway fritole (3) with hens egg, crustacean & chive cream and a delicate crab salad 24

‘Rigatoni Carbonara’ with wet-roasted leg of duck, guanciale, free-range egg, black pepper and truffled Pecorino 28

Parmesan crusted Otway bacon steak, 200gm, with Venetian seasoning, sautéed seasonal mushrooms, Taleggio and peppers ‘agro dolce’ 26

Friends of Vaporetto...

We would like to take this opportunity to say an enormous, heart-felt thank you to all our talented and passionate local suppliers for their assistance in creating this ‘Venetian Breakfast Dining Experience’. With out them it simply would not be possible!

Oceanmade Seafood
Boccaccio Cellars
Glenferrie Gourmet Meats
Donati’s Meats

Villa Verde
Greenlands
Brasserie Bread
Calender Cheese Co.

NB: Rather than levy a surcharge for credit cards, we offer a 3% discount for all full cash payments in an attempt to reduce those pesky Merchant Fees