

# VAPORETTO

EST. 2014



*Venetian Bar and Eatery*

## **Easter Seafood Feast \$75pp (minimum 4)**

Option:

Pacific oysters, Coffin Bay, SA, shucked open and served natural with lemon  
(6) 22 (12) 39

### **Something to Start**

Arancini (2 per person) - Baccala (dried salted cod) in mace scented milk with preserved lemon & wild garlic, served with black garlic aioli

Grilled Calamari with all things pumpkin, roasted, pureed & pickled, King Brown mushrooms with pearl barley & pumpkin seeds and soured buttermilk with apple verjuice

### **Pasta**

Spaghetti 'Vongole' - Cloudy Bay Petite Diamond clams with Soave, chilli, garlic, parsley and Cape Schanck extra virgin olive oil

'Tagliatelle Busara' (a staple sauce from Ca' D Oro alla Vedova in Venice) with Mooloolaba King prawns, San Marzano tomato, anchovy capers, ginger and basil

### **Main Course**

Whole local baby snapper chargrilled & cooked on the bone with buttermilk and parsley oil

### **Sides**

Roasted Hasselback potatoes with rosemary & garlic and Parmesan salt

Braised seasonal Autumnal greens with lemon zest, dried chilli & capers

Tray baked heirloom carrots with carrot top yoghurt and savoury granola

Option:

Shaved Florence fennel salad with Autumnal citrus, radishes and delicate herbs 12

### **Dessert**

Tiramisu - our 'pick me up' served 'old world' with espresso, Mascarpone, spiced rum, malted milk, bee pollen and honeycomb

'Fritole Veneziane' (2 per person) - vanilla custard filled cinnamon doughnuts with pink grapefruit jam

Option:

Feel free to order as many extra fritole as you like, you won't regret it  
(\$4 extra per fritole)