



Dinner Menu

Entree

Ham, Gorgonzola & rosemary pizza bread to share \$18

Housemade crispy Peking duck spring rolls with black bean & orange dipping sauce \$18

Seared scallops with cauliflower florettes in truffled porcini butter \$22

Vita's freshly dusted salt & pepper squid with aoli & lemon \$18

Housebaked herb loaf with smoked rainbow trout pate, Dijon tarragon butter & EV olive oil vincotto dippers \$21

Mains

Housemade spinach & ricotta gnocchi in porcini buerre noisette with candied walnuts, vincotto & grano padano \$27

Housemade tagliatelle pasta with spanner crab meat, roasted heirloom cherry tomatoes in cayenne butter with lemon crumbs \$28

Our signature Seafood chowder with scampi, smoked rainbow trout, John Dory & clams. Served with our housemade brioche \$31

Merriwa beef tenderloin fillet sauced in house jus with cavolo nero, French fried potatoes & anchovy butter \$38

Crisp skinned chicken in soy master stock, buckwheat noodle, bok choy & fermented bean paste \$38

Please advise waitstaff of any dietary requirements.
We have gluten free options available, please ask.