

VAPORETTO

EST. 2014



Venetian Bar and Eatery

Vaporetto - meaning 'little steamer', is the original name given to the water ferries that still to this day carry passengers through the breathtaking canals of Venice.

"The vast open water highway makes me happy, to get on a quiet Vaporetto and take a long ride away from the circus. Let my thoughts float out over the ripples of the water before they come back and settle into me again. Giudecca is a beauty. Calm and serene. Great big water views, and no streams & streams of people. It is beautiful to just sit and watch, sipping Spritz." - **Tessa Kiros, Author of Venezia 'Food & Dreams'**

Aperitivo - Rhubarb, star anise, Prosecco and finger lime 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

Smoked trout paté served with little warm savoury 'ciambelle' (doughnuts) of lovage, caraway seeds & Parmesan with sour cream, chives & seaweed caviar 19

Insalata of grilled pears, marinated in rosemary, mustard syrup & olive oil, Stracciatella cheese, radicchio 'Castelfranco', pearl barley and almonds with apple vinegar 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

Beef 'Crudo' - served 'tartare style' with fennel seed, pomegranate, pistachio, fermented chilli, black garlic, cured egg yolk and crostini 19

Grilled calamari with mushrooms 'trifolati', Jerusalem artichoke, smoked eel, tomato & red pepper 'agro dolce', farro and buttermilk 22

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

Spaghetti 'Vongole' - Goolwa cockles with 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 Tagliatelle 'alla Busara' from 'Ca D'Oro alla Vedova' with Queensland King prawns, tomato, capers, anchovy & ginger 36

Risotto of cauliflower 'Fioretti' blossoms, Vermouth, wild garlic shoots, lemon thyme Mascarpone and toasted farro 26
Add sautéed clams in Venetian XO sauce 7

Hand-folded tortellini filled with whipped goats cheese, chili & lemon with eggplant cream, corn, lime, sweet potato, baby eggplant & salsa verde 29
Add Wagyu Bresaola (25gm) 6

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

'Bigoli con ragu di Coda di Bue' - thick spaghetti with slow-cooked oxtail, pancetta, cacao, juniper, preserved lemon, bay leaf and Parmesan 29

From the Grill

Moreton Bay bugs, fish, baby octopus & mussels in a lobster stock 'stufato' with curry leaves & cassia bark, fregola, lemongrass oil and sea succulents 39

Half a free-range chicken, grilled & roasted with baby fennel, 'peverada crocchetta', Chanterelle gravy, quince and lavender 38

Grain-fed Hanger steak, Rangers Valley, NSW, 250gm, salt baked onion with black truffle and Fontina cheese, Dutch cream potatoes, green beans and veal jus 45

Sides

Heirloom baby carrots 'Al forno' with salted ricotta, cashew nut cream, curried puffed grains, seeds & nuts 12

Roasted brussel sprouts with pancetta, thyme, tomato, curry & hazelnuts 12

'The Garden of Venice' - Treviso style salad of bitter leaves with a raspberry & chamomile vinegar 9

Crunchy fries with rosemary & Parmesan salt and aioli 8

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.