

VIA PORTA

Benvenuto! Unsure where to start? Rilassarsi, let us help you! Let's see what we are working with...

Small plates are intended for sharing. We suggest starting with a selection for the table, perhaps a couple of the top individual items per person along with an assortment of the below options. Continue with a protein dish, great to pair with a pasta or enjoyed with a few sides! Pastas are perfectly portioned for one.

Still have room? That's what dessert is for...

SMALL PLATES

Bread <i>DF</i>	3.5ea
Eggplant Arancini <i>V</i>	6ea
Sardines on Toast <i>w. Tomato & Red Pepper Compote (GF) DF</i>	6ea
Olives	8
Beetroot & Radicchio Salad <i>w. Whipped Feta, Candied Walnuts, Chives & Honey Mustard Dressing V GF (VG)*</i>	22
Goats Cheese Cream <i>w. Salsa Verde, Fermented Chilli & Garlic Flatbread (GF)</i>	14.5
Fried Calamari <i>For two, For four</i>	14.5, 27
Marinated Peppers <i>w. Stracciatella GF V (VG)</i>	14
Field Mushrooms <i>w. Salumi XO sauce, Lemon Dressing, Butter Bean Cream & Pickled Onion GF (VG)</i>	22.5
Warm Octopus Salad <i>w. Kipfler Potatoes, Pickled Celery, Capers, Nduja & Confit Garlic Oil GF</i>	27.5
King Fish Crudo <i>w. Preserved Lemon & Sicilian Olive Dressing DF, GF</i>	23
Crispy Barramundi Wings <i>w. Salumi XO Glaze and Pickled Cucumber</i>	26
Prosciutto <i>w. Melon (GF)</i>	17
Fennel & Garlic Salami <i>w. Cornichons (GF)</i>	12
Mortadella <i>w. Cornichons (GF)</i>	12
Salumi Plate <i>Fennel Salami, Prosciutto, Mortadella, Sourdough Crisps, Giardiniera, Cornichons, Olives & Melon (GF)</i>	22.5, 37

MAINS

300g or 500g Sirloin on the Bone <i>w. Jus, fries & salad DF (GF)</i>	39.5, 76
Chicken Cacciatore <i>w. Creamy Polenta GF</i>	36
Fried King George Whiting <i>w. Gem Lettuce, Sauce Gribiche, Lemon & Fries (DF) (GF)</i>	42
Whole Grilled Flounder <i>w. Saffron & Tarragon Cream Sauce, Lemon & Braised Silverbeet GF</i>	58

PASTA

Spaghetti Puttanesca <i>(V) (VG)</i>	26
Rigatoni Amatriciana <i>(DF)</i>	27
Saffron Crab Spaghetti <i>w. Saffron Sauce</i>	30
Crab Spaghetti <i>w. Garlic, Fermented Chilli, Tomato & Lemon Crumb (V)</i>	27.5
Spaghetti <i>w. San Marzano Tomato Sugo, Parmesan & Basil (VG)</i>	24.5
Mushroom & Cheese Baked Gnocchi <i>(V)</i>	27.5
Rigatoni Alla Vodka <i>w. Chilli, Parmesan & Basil (V)</i>	26
Spaghetti Bolognese <i>w. Stracciatella & Basil Pesto (DF) *</i>	27.5
Pappardelle Braised Lamb Ragu	30

All pastas except gnocchi can be made w. gluten free spaghetti +2

SIDES

Green Beans <i>w. Salsa Verde V, VG, GF, DF</i>	13
Maple Roast Pumpkin <i>w. Whipped Feta, Mint, Sourdough Crouton & Honey Mustard Dressing V</i>	14
Braised Silverbeet <i>w. Garlic GF DF VG V</i>	13
Green Salad <i>GF DF VG V</i>	9
Fries & Aioli <i>(DF)</i>	8.5

DESSERT

Tiramisu	14
Rum Baba <i>w. Whipped Marscapone, Seasonal Berries, & Creme Anglaise V</i>	19.5
Strawberry & Lemon Sorbet <i>w. Seasonal Berries VG GF</i>	12.5
Baked Choc Chip Cookie <i>w. Vanilla Bean Ice Cream V</i>	15
Affogato <i>w. Liqueur + 12</i>	9.5

Menu items may contain traces of the following: peanuts, tree nuts, milk, eggs, sesame seeds, fish, crustacea, soy, lupin and wheat.

While all efforts are made to remove fish bones, some may be present.

* contains nuts & seeds / GF = made w. gluten free ingredients / V = made w. vegetarian ingredients / VG = made w. vegan ingredients / DF = made w. dairy free ingredients

() = alterations to the dish need to be made to meet dietaries

Via Porta will not be liable for adverse reactions to food consumed or other items an individual may come into contact with while eating any of our products.

10% Service surcharge on Weekends | Card Surcharge approx. 1.5% | 15% Service Surcharge on Public Holidays

VP CHEF'S MENU \$78 pp

Too much thinking? Let us handle things with our VP Chef's menu...

TO START

Bread

Eggplant Arancini *V*

Goats Cheese Cream *w. Salsa Verde, Fermented Chilli & Garlic Flatbread*

Marinated Peppers *w. Stracciatella GF V (VG)*

King Fish Crudo *w. Preserved Lemon & Sicilian Olive Dressing DF*

Mortadella *w. Cornichons*

MAINS

Fried King George Whiting *w. Gem Lettuce, Sauce Gribiche, Lemon & Fries (DF) (GF)*

+ your choice of pasta

OR

500g Sirloin on the Bone *w. Jus, fries & salad DF (GF)*

OR

300g Sirloin on the Bone *w. Jus, fries & salad DF (GF)*

+ your choice of pasta

DESSERT

Tiramisu to share



Minimum 2 people. Whole table must participate.

Delizioso!

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