

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 snacks per person along with an assortment of small plates. 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...

SNACKS

Bread <i>DF</i>	3.5ea
Eggplant Arancini <i>V</i>	6ea
House Pickled Sardines on Toast <i>w. Tomato & Red Pepper Compote (GF) DF</i>	6ea
Olives	8
Italian Pickles	9
Yuritta Anchovies <i>w. Chilli Flakes, Toasted Sourdough & Lemon (GF) DF</i>	23

SMALL PLATES

Heirloom Tomato Salad <i>w. Stracciatella, Croutons, Pickled Onion & Lemon Dressing V (VG)</i>	22.5
Fried Provolone <i>w. Lemon & Honey</i>	15
Zucchini <i>w. Whipped Goats Cheese, Salsa Verde. Pistachio V (VG) *</i>	17
Fried Calamari <i>w. Aioli (DF)</i>	22
Marinated Peppers <i>w. Stracciatella GF V (VG)</i>	14
King Fish Crudo <i>w. Preserved Lemon & Sicilian Olive Dressing DF GF</i>	23
Crispy Barramundi Wings <i>w. Salumi XO Glaze and Picked Cucumber DF</i>	26
Maple Roast Pumpkin <i>w. Whipped Feta, Mint, Sourdough Crouton & Honey Mustard Dressing</i>	14

SALUMI

Prosciutto <i>w. Cornichons & Sourdough Crisps (GF)</i>	17
Fennel & Garlic Salami <i>w. Cornichons & Sourdough Crisps (GF)</i>	14
Mortadella <i>w. Cornichons & Sourdough Crisps</i>	14
Salumi Plate <i>Fennel Salami, Prosciutto, Mortadella, Sourdough Crisps, Giardiniera, Cornichons & Olives (GF)</i>	37

MAINS

300g or 500g Sirloin on the Bone <i>w. Jus, fries & salad DF (GF)</i>	39.5, 76
Roast Half Chicken <i>w. Green Peppercorn Jus, Aioli, Kaiserfleisch, Brussel Sprouts & Chicory (DF) GF</i>	36
Fried King George Whiting <i>w. Gem Lettuce, Sauce Gribiche, Lemon & Fries (DF) (GF)</i>	42
Octopus & Potato Salad <i>w. Nduja, Pickled Celery, Capers & Lemon</i>	29.5

PASTA

Spaghetti Puttanesca <i>(V) (VG)</i>	26
Rigatoni Amatriciana <i>(DF)</i>	27
Mafaldine alla Norma <i>w. Napoli Braised Eggplant & Parmesan (V)(VG)</i>	26
Mafaldine alla Norcina <i>w. Pork & Fennel Sausage, Chicory & Cream</i>	29
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
Baked Gnocchi <i>w. Vodka Sauce, Ricotta, Parmesan & Hot Honey (V)</i>	28.5
Spaghetti Bolognese <i>w. Stracciatella, Pesto & Parmesan (DF) *</i>	27.5
Spaghetti Marinara <i>w. Mussels, Salmon, Clams, Calamari, Chives, Tomato & Chilli (DF)</i>	29

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
Kipfler Potatoes <i>w. Garlic oil GF VG</i>	13
Green Salad <i>GF VG</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

Too much thinking? Let us handle things with one our set menus...

VP CHEF'S MENU

\$60 pp TO START

Olives
Eggplant Arancini V
Marinated Peppers
w. Stracciatella GF V (VG)
Mortadella *w. Cornichons*
Fried Calamari *w. Aioli (DF)*

MAINS

Your Choice of Pasta ea.
w. a green salad to share

DESSERT

Tiramisu to share

\$78 pp TO START

Eggplant Arancini V
Zucchini *w. Whipped Goats Cheese,
Salsa Verde. Pistachio V (VG) **
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)*

OR

Roast Half Chicken
*w. Green Peppercorn Jus, Aioli,
Kaiserfleisch, Brussel Sprouts
& Chicory (DF) GF*

Choice of main served with...

Maple Roast Pumpkin *w. Whipped
Feta, Mint, Sourdough Crouton &
Honey Mustard Dressing V*
&
Side of green beans *w. salsa verde
V VG GF DF*

DESSERT

Tiramisu to share

\$85 pp TO START

Eggplant Arancini V
Zucchini *w. Whipped Goats Cheese,
Salsa Verde. Pistachio V (VG) **
Marinated Peppers
w. Stracciatella GF V (VG)
King Fish Crudo *w. Preserved
Lemon & Sicilian Olive Dressing DF*
Mortadella *w. Cornichons*

MAINS

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

DESSERT

Tiramisu to share



Minimum 2 people. Whole table must participate.
Delicioso!

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