

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	3.5ea
Eggplant Arancini v	6ea
Sardines on Toast <i>w. Tomato & Red Pepper Compote (GF) DF</i>	6ea
Olives	8
Beetroot & Radicchio Salad <i>w. Whipped Ricotta, Candied Walnuts, Chives & Honey Mustard Dressing V GF (VG)*</i>	22
Goats Cheese Cream <i>w. Salsa Verde, Fermented Chilli & Garlic Flatbread</i>	14.5
Fried Calamari <i>For two, For four</i>	14, 26
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>	26.5
King Fish Crudo <i>w. Preserved Lemon & Sicilian Olive Dressing DF</i>	22
Prosciutto <i>w. Melon</i>	17
Fennel & Garlic Salami <i>w. Cornichons</i>	12
Mortadella <i>w. Cornichons</i>	12
Salumi Plate <i>Fennel Salami, Prosciutto, Mortadella, Sourdough Crisps, Giardiniera, Cornichons, Olives & Melon</i>	22.5, 37

MAINS

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

PASTA

Spaghetti Puttanesca (V) (VG)	26
Fusili Amatriciana (DF)	24.5
Crab Spaghetti <i>w. Saffron Sauce</i>	30
Spaghetti <i>w. San Marzano Tomato Sugo, Parmesan & Basil (VG)</i>	24.5
Mushroom & Cheese Baked Gnocchi v	26.5
Tomato Baked Gnocchi <i>w. Mozzarella V (VG)</i>	21
Rigatoni Alla Vodka v	24
Spaghetti Bolognese <i>w. Stracciatella & Basil Pesto (DF) *</i>	26
Pappardelle Braised Lamb Ragu	30

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

SIDES

Green Salad	9
Cabbage Slaw <i>w. Parmesan (VG)</i>	14
Shaved Broccoli <i>w. Smoked Almond Dressing & Garlic Yoghurt * GF V (VG)</i>	16
Fries & Aioli	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
Affogato <i>w. Liqueur + 12</i>	9.5

*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 product. * contains nuts & seeds/ GF = gluten free / V = vegetarian / VG = vegan / DF = dairy free
() = alterations to the dish need to be made*

10% surcharge on Weekend - 15% 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) + your choice of pasta*

OR

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

DESSERT

Tiramisu to share



*Minimum 2 people. Vegetarian, Vegan options available.
 Delizioso!*

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