tigre vita
Restaurant

Menu

APPERITIVO

Mt Zero Australian wild olives	14
House made ciabatta, Rich Glen extra virgin olive oil, sticky balsamic ADD pickled white anchovies +$6	13
Burrata, roasted pumpkin, raddichio, Ovens pumpkin oil, pumpkin seeds, rosemary, anise, chilli, local honey,ciabatta	28
Stracciatella, chargrilled asparagus, currants, smoked almonds, salt baked beetroot, agro dolce dressing, mandarin extra virgin olive oil	21
Eggplant involtini with ricotta, pinenut, spinach, roasted capsicum sauce, mozzarella, ciabatta	22
Sicilian meatballs, Napoli, Grana Padano, ciabatta	24

10% Surcharge Sundays
15% Surcharge Victorian Public Holidays

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PASTA / PRIMI

Spaghetti, slow cooked beef & pork bolognese Napoli sauce, parmesan crisp — 30

Fettuccine, cacio e pepe, pancetta, black pepper, pecorino — 30

Spinach orecchiette, zucchini, broccoli, garlic, chilli, baby spinach, lemon, pecorino — 32

Shemeji mushroom, potato, spinach ravioli sage brown butter sauce, thyme & parmiggiano Reggiano (GF) — 32

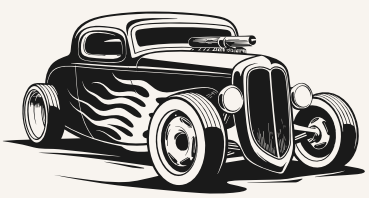
*Gluten free pasta add $5

SECONDI

Chicken cacciattore, fregola, broccolini — 36

Southern range scotch fillet (300G) MB+2, Redwine jus, confit garlic puree, rosemary potatoes, shallot, basil oil. (GF) — 55

Barramundi fillet, roasted heirloom cherry tomato, chive mash, green beans, salsa verde (GF) — 38



*All our seafood is imported

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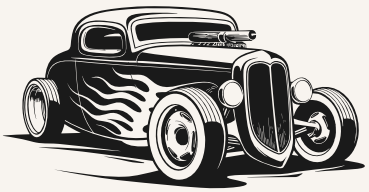
CONTORNI

Sicilian citrus salad, rocket, fennel, red onion, Wandiligong hazelnuts, goats curd — 18

Roasted organic chat potatoes, garlic, rosemary, Murray River pink salt, truffle aioli — 16

Green beans tonnato dressing — 18

DOLCE

Chocolate & hazelnut torte, Nightingale apple & rhubarb compote, Honeybird coffee chocolate sauce (GF) — 18

Bay leaf panna cotta, aged vincotto, blueberries, pumpkin seed brittle (GF) — 18