

VAPORETTO BAR & EATERY EST. 2014

# “A CULINARY VOYAGE TO VENETIAN ELEGANCE ”

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[www.vaporetto.com.au](http://www.vaporetto.com.au)





Embark on a culinary journey to the heart of Hawthorn with "Vaporetto Bar & Eatery: A Culinary Voyage to Venetian Elegance." Nestled at the rear of the Lido Cinema complex on Glenferrie Road, Vaporetto welcomes you to a little slice of Venice in Melbourne.

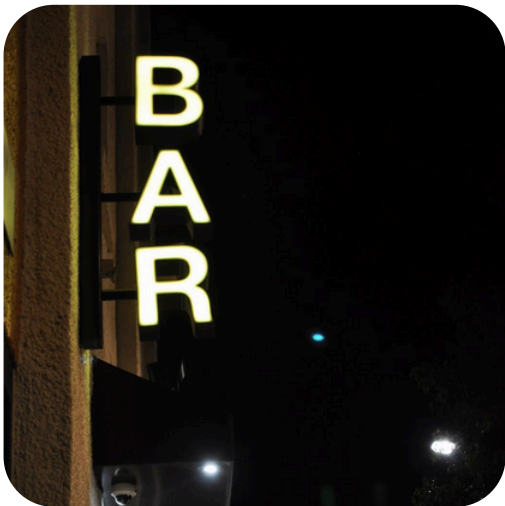
This eBook invites you to discover the charm, flavours, and unique ambiance that define this Venetian-inspired bar and eatery.

# VAPORETTO COME



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# THE ESSENCE OF VAPORETTA



Uncover the story behind Vaporetto, a Venetian Bar & Eatery offering a daily retreat into the flavours of Venice. Explore its location at the rear of the Lido Cinema complex and the warm welcome extended seven days a week for lunch and dinner.

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# CULINARY CLASSICS OF THE VENETO REGION

Delve into the menu that showcases quintessential Venetian classics and pure, simple Italian dishes reminiscent of the best restaurants in the Veneto region. From traditional favourites to innovative delights, experience the culinary treasures that set Vaporetto apart.







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## A LIQUID SYMPHONY



Explore Vaporetto's Drinks List, featuring an array of wonderful cocktails, over 90 Italian and Australian wines (including Italian TAP wines), and a diverse selection of Aperitivi, Beer, Cider, Spirits, and Liqueurs. Savour the perfect pairing for every palate.

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## DESIGN FUSION: MELBOURNE MEETS VENICE

Immerse yourself in the unique design that defines Vaporetto. From Cafe Florian-inspired wood panelling to Carrera marble bars, Murano glass chandeliers, leather banquettes, bar stools, and cut crystal glassware, experience the fusion of Melbourne's charm with the elegance of Venice.







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## TRANSPORTED TO VENICE



Every detail at Vaporetto is crafted to transport you to the backstreets of Venice in an undefined era. Explore how old-school hospitality takes centre stage, creating an atmosphere that invites you to step aboard the Vaporetto and set sail for Venice.

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# WHAT WE OFFER

As we conclude our exploration of "Vaporetto Bar & Eatery: A Culinary Voyage to Venetian Elegance," we invite you to experience the magic, flavours, and hospitality that await at this Melbourne gem. Whether you're a local looking for a taste of Venice or a traveller seeking an authentic experience, Vaporetto is your ticket to a culinary journey inspired by the romance of the Venetian canals. Bon appétit!

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## **Al la Carte Menu**

Transport yourself to the romantic canals of Venice with our exquisite à la carte menu, featuring authentic Venetian flavors and culinary delights that will whisk you away on a gastronomic journey through Italy's most enchanting city.

## **Vaporetto Experience, groups over 12**

Our Vaporetto Experience has an amazing range of food on offer, starting at \$69pp. All items will be placed in the centre of the table in a feasting style for your guests to enjoy. As always the kitchen will cater for any dietary requirements your group may have.

## **Canapes**

Indulge in a taste of Italy with our exquisite selection of canapés, each crafted to perfection with authentic Italian flavors and ingredients. From delicate bruschetta to savory arancini, elevate your culinary experience with our enticing Italian-inspired bites. Buon appetito!

## **Drinks List**

Our Drinks List focuses on wonderful cocktails, over 90 Italian and Australian wines (including Italian TAP wines) and a whole range of Aperitivi, Beer, Cider, Spirits and Liqueurs to please all palates.

## **Beverage Packages**

Choose from one of our special beverage packages crafted to enhance your Vaporetto Experience



## Cicchetti

### Pane 9 V

Fresh Sourdough Bread served Olive Oil and Balsamic Vinegar

### Pane all'Aglia I2 V

Baked Olive Oil Baguette Bread with Garlic, Herbs, Butter and Mozzarella Cheese

### Arancini I8 V

Crispy Arancini (2) with Mushrooms and Taleggio Cheese, served with Truffle Mayo

### Baccala' e Polenta I9

Crispy Polenta Chips with Whipped Salted Cod Dip infused with Garlic and EV00

### Sarde in Saor I2

Baked Brioche Bread topped with Straciatella Cheese, Marinated White Anchovies, Sweet and Sour Onions, Pine Nuts, Homemade Raisin Vinaigrette

## Antipasti

### Caprese con Prosciutto 22

Heirloom Tomatoes, Straciatella Cheese and Basil Pesto, served with Sliced Prosciutto and Grissini

### Wagyu Carpaccio 26

Wagyu Bresaola, Rocket, Parmesan Cheese, Fried Capers, Pickled Mushrooms & Black Truffle Mayo

### Fegato alla Veneziana 27

Duck Liver and Cherry Pate', toasted Fruit Bread, House Mustard, Pickled Shallots, Zucchini and Cauliflower

### Antipasto 28

Assorted Italian Cheese served with sliced Prosciutto, Preserved Vegetables, Olives & Grissini \*\*\*add arancino +6

### Ostriche 29

Half Dozen of Market Oysters (6), served over Ice with Lemon and Mignonette dressing

### Calamari 25

Spiced Fried Calamari served with Harissa Mayo, Herbs and Burnt Lemon

## Contorni

### Patatine I3 V

Thin-Cut Fries served with Aioli and Parmesan Herb Salt

### Insalata I4 V

Cos Hearts, Pickled Celery, Chives, Candied Walnuts, Gorgonzola Cheese, Apple Vinaigrette

### Verdure I5

Sautéed Broccolini, Asparagus and Guanciale with Toasted Garlic-Infused Breadcrumbs and Chilli

### Caprese Salad I6 V

Heirloom Tomatoes, Straciatella Cheese and Basil Pesto



食物菜单

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FUNCTION ENQUIRIES AT INFO@VAPORETTO.COM.AU

#### \*Dietary Restrictions and Allergens Notice\*

Our kitchen handles a wide array of ingredients, including milk, eggs, fish, crustacean shellfish, tree nuts, peanuts, wheat (gluten), soybeans, and others. Given the extensive use of these ingredients, we meticulously focus on food preparation but must acknowledge that eliminating cross-contamination entirely is not feasible. Consequently, while we strive to accommodate dietary preferences and restrictions, we regret to inform that we cannot serve guests with severe allergies or those at risk of anaphylactic reactions. We deeply appreciate your understanding and cooperation in ensuring the safety and well-being of all our guests.

PLEASE NOTE: ALL CARD PAYMENTS ATTRACT A SURCHARGE OF 1.99% + 15c PROCESSING FEE  
10% SERVICE SURCHARGE ON SUNDAYS AND 15% SERVICE SURCHARGE ON PUBLIC HOLIDAYS

VAPORETTO BAR & EATERY - 7/681 GLENFERRIE RD, HAWTHORN



## Primi

### Tortiglioni alla Vodka 29

V

Fresh Tortiglioni Pasta in a creamy Tomato and Vodka Sugo topped with Parmesan Cheese

\*\*\*Add Prawn Cutlets +8

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### Ravioli di Zucca 32

Fresh Pumpkin Ravioli with Butter Noisette, Sage, Sour Cherries, Parmesan Cheese and Vincotto

### Gnocchi al Ragu' d'Agnello 36

Fresh Potato Gnocchi with slow-braised Lamb Shoulder Ragu' and Pecorino Romano Cheese

### Linguine Busara 39

Fresh Squid-Ink Linguine Pasta, Mussels, Vongole, Calamari, Scallops and Prawns in Garlic, Chilli and Tomato Sugo

### Ravioli della Laguna 38

Fresh Saffron Ravioli filled with Scallops and Prawns in a Blue Swimmer Crab and Roma Tomato Sugo with Smoked Caciocavallo Cheese

### Risotto della Serenissima 34

Creamy Risotto with Diced Bannockburn Chicken, Confit Leek and Smoked Provolone Cheese

## ARAGOSTA del CAPITANO 99

Sharing plate of Fresh Linguine Pasta with whole WA Lobster in a Garlic, Chilli and Tomato Sugo

## Secondi

### Spigola alla Vicentina 39

Pan-Seared Barramundi Fillet, Soft Polenta & Creamy Vicentina Sauce, Prosciutto wrapped Asparagus & Toasted Almonds

### Cotoletta 42

Crumbed Milk-Fed Veal with Capers & Sage, served with Rocket, Candied Walnuts, Shaved Parmesan and Harissa Mayonnaise

### Ossobuco alla Veneziana 44

Slow-Braised Beef Ossobuco served with Mashed Potato, Vegetables, Jus and Gremolata

### Controfiletto 46

300+g Angus Striploin Char-grilled and served "Tagliata" style with Mushroom Trifolata and Jus

## Dolci

### Tiramisù I6

Classic Traditional Tiramisù

### Pannacotta I7

Pannacotta, Lemon Curd, Meringue, Blueberry Compôte

### Mousse al Cioccolato I8

Chocolate Mousse with Hazelnut Crumble

### Formaggi 2I

Assorted Italian Cheese served with Quince Paste, Muscatel, Honey and Crackers

### Affogato I9

Artisan Vanilla Gelato with Espresso, Frangelico and Almond Biscotti

## Kids Options

(up to I2yo)

Kids eat free every day from I2pm to 5.45pm  
offer is for I kids main each child limited to I child each accompanying adult

Pasta I2

(Napoli, Ragù or Butter & Parmesan)

Calamari & Fries with Tomato sauce I2

Fried Chicken & Fries I2

Kids Gelato 9

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# VAPORETTO EXPERIENCE

STARTING AT 69PP

## SHARED ANTIPASTI

Pane all'Aglione V

Baked Olive Oil Baguette Bread with Garlic, Herbs, Butter and Mozzarella Cheese

Arancini V

Crispy Arancini (2) with Mushrooms and Taleggio Cheese, served with Truffle Mayo

Calamari

Spiced Fried Calamari served with Harissa Mayo, Herbs and Burnt Lemon

Wagyu Carpaccio

Wagyu Bresaola, Rocket, Parmesan, Fried Capers, Pickled Mushrooms & Black Truffle Mayo

## SHARED PRIMI

Ravioli di Zucca V

Fresh Pumpkin Ravioli with Butter Noisette, Sage, Sour Cherries, Parmesan & Vincotto

Gnocchi al Ragù

Fresh Potato Gnocchi with slow-braised Lamb Shoulder Ragù and Pecorino Romano Cheese

Risotto Busara

Risotto with Mussels, Vongole, Calamari,

Scallops and Prawns in Garlic, Chilli and Tomato Sugo

## SHARED CONTORNI

Patatine V

Fries with Aioli and Parmesan Herbs Salt

Insalata V

Cos Hearts, Pickled Celery, Chives, Toasted Walnuts, Gorgonzola Cheese & Apple Vinaigrette

## ARAGOSTA DEL CAPITANO +\$15pp

Replace one of the Pasta/Risotto with our famous Lobster Linguine

with whole WA Lobster in a Garlic, Chilli and Tomato Sugo

## SHARED SECONDI +\$15PP

Spigola alla Vicentina

Pan-Seared Barramundi Fillet with Prosciutto wrapped Asparagus served over Soft Polenta & Creamy

Vicentina Sauce with Toasted Almonds

Ossobuco alla Veneziana

Slow-Braised Beef Ossobuco served with Mashed Potato, Vegetables, Jus and Gremolata

## SHARED DOLCI +\$10pp

Chocolate Mousse & Classic Traditional Tiramisù

\*\*\*Drinks are not included and will be charged on consumption

# V A P O R E T T O

# C A N A P E M E N U

SELECTION OF THREE 18PP - SELECTION OF SIX 32PP

SELECTION OF TEN 54PP

EXTRA CANAPE SELECTION 5 EACH

## VEGETARIAN:

MAC AND CHEESE CROQUETTES

SPINACH AND RICOTTA PANZEROTTI

TOMATO, MOZZARELLA AND BASIL BRUSCHETTA

MUSHROOM ARANCINI WITH TRUFFLE MAYO

PUMPKIN AND GOAT CHEESE TARTLET WITH SALSA VERDE

POLENTA CROSTINI WITH MUSHROOM PATE' AND PECORINO

## FISH:

SEARED SCALLOP, PEA PUREE, CORN AND SHALLOTS SALSA

BATTERED SNAPPER FINGERS WITH LEMON & HERB MAYO

SPICED PRAWN SKEWER, MINT RELISH

SMOKED SALMON CROSTINI WITH PEPPER CREAM CHEESE

DILL WHIPPED TUNA CREAM PATE TARTLET, SALMON CAVIAR

## MEAT:

PROSCIUTTO AND PARMESAN CROQUETTE, CANDIED ONION

GRILLED BEEF SKEWER WITH SALSA VERDE

LAMB KOFTA WITH TZATZIKI

CRUMBED CHICKEN WITH LIME AIOLI

LAMB SAUSAGE ROLL, TOMATO CHUTNEY

STICKY CHICKEN SKEWER, CHILLI SAUCE

## SWEET:

MINI LEMON TART, RASPBERRY

CRISPY CANNOLI WITH ORANGE INFUSED RICOTTA CREAM

BABY TIRAMISU

CHOCOLATE AND HAZELNUT BROWNIE WITH CHANTILLY CREAM

## ADD PASTA BOWL 18PP EACH:

GNOCCHI ALLA SORRENTINA

CASARECCE AL RAGU

RISOTTO GAMBERI E ASPARAGI







## Galleria



Up to 30 guests for sit-down dining  
Up to 40 guests for cocktails & canapés

Be surrounded by our beautiful images of Venice; reminisce on your previous travels to this wonderful city, or dream of trips still to come. You can have this space all to yourselves to wow your guests.

## Bar



Up to 30 guests for cocktails & canapés

Spoil your guests and be transported to a by-gone era in our timeless Venetian cocktail bar. Enjoy bespoke drinks or a crisp glass of Prosecco upon arrival, paired with delicious canapés. You could be anywhere in the world and perhaps a whole other era altogether, without even leaving Hawthorn.

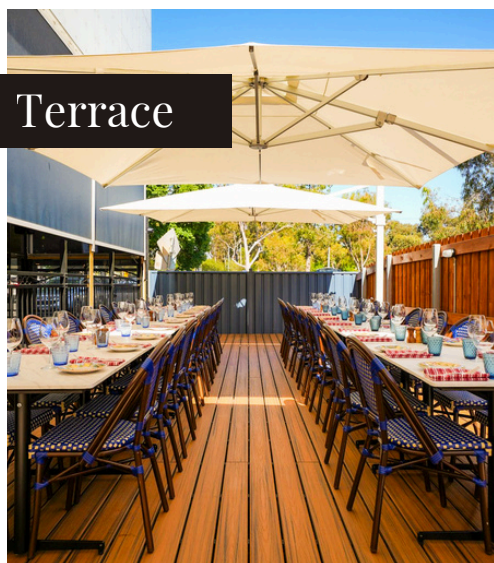
## Mezzanine



Up to 20 guests for sit-down dining  
Up to 30 guests for cocktails & canapés

Overlook our dining room from above and soak up all the action from our open kitchen, watching our chefs weave their magic. The mezzanine level is like any tucked away 'gem' in Venice: cosy, homely and romantic.

## Terrace



Up to 40 guests for sit-down dining  
Up to 60 guests for cocktails & canapés

Perfect for larger groups. Undercover area with retractable umbrella's to give you that garden party feel whilst still being protected from the weather. Ideal for celebrating in large groups, even a wedding!



# BEVERAGE PACKAGES

## RIALTO

*Bright and welcoming, just like Venice's iconic market bridge.  
A lively selection of classic drinks to start your experience with a splash of Venetian charm*

**\$59pp - 3hrs (+\$15pp extra hour)**

### APERITIVO

Aperitif on arrival - one per guest to choose from

*Aperol Spritz*

*Campari Spritz*

*Bellini*

*Spritz Libero (Alcohol Free)*

*Amaretto Sour Libero (Alcohol Free)*

### BUBBLES

*NV Prosecco 'Party Like An Italian'*

### WHITES

*2024 Capitolo Pinot Grigio delle Venezie DOC Pinot Grigio*

*2024 Capitolo Soave DOC Garganega/Trebbiano di Soave*

### ROSE'

*2024 Capitolo Rosato di Puglia IGT Sangiovese*

### REDS

*2022 Capitolo Montepulciano d'Abruzzo DOC Montepulciano*

*2024 Capitolo Sangiovese di Puglia IGT Sangiovese*

### BEERS & CIDERS

*Peroni Rossa*

*Peroni Libera 0% (Alcohol Free)*

*The Hills Pear Cider*

*The Hills Apple Cider*

### SOFT DRINKS

*Sparkling Water, Coke, Coke Zero, Lemonade, Orange Juice, Apple Juice*

### TO FINISH

*Coffee or Tea*

# BURANO

*Colorful and playful, inspired by the island of vibrant houses.*

*A delightful mix of beverages with character and flavor to brighten your Vaporetto Experience*

**\$79pp 3hrs (+\$20pp extra hour)**

## APERITIVO

*Aperitif on arrival - one per guest to choose from*

*Negroni*

*Aperol Spritz*

*Campari Spritz*

*Bellini*

*Spritz Libero (Alcohol Free)*

*Amaretto Sour Libero (Alcohol Free)*

## BUBBLES

*NV Marsuret Prosecco Superiore di Valdobbiadene DOCG*

## WHITES

*2023 Famiglia Pasqua 'Black Label' Pinot Grigio delle Venezie DOC*

*2024 Mansion House Bay Marlborough Sauvignon Blanc*

## ROSE'

*2024 Triennes Rose' of Provence IGT 'Mediterranée' Cinsault, Grenache, Syrah, Merlot*

## REDS

*2022 Haan Shiraz Barossa Valley*

*2023 Poggio Civetta 'Chianti Classico' DOCG Sangiovese*

## BEERS & CIDERS

*Birra Viola (Draught Beer)*

*Peroni Rossa*

*Peroni Libera 0% (Alcohol Free)*

*The Hills Pear Cider*

*The Hills Apple Cider*

## SOFT DRINKS

*Sparkling Water, Coke, Coke Zero, Lemonade, Orange Juice, Apple Juice*

## TO FINISH

*Coffee or Tea*

*House made Limoncello*



# SAN MARCO

*Elegant and iconic, like Venice's grand piazza.  
Our premium selection, refined and sophisticated for those seeking the very best*

**\$99pp 3hrs (+\$25pp extra hour)**

## APERITIVO

Aperitif on arrival - one per guest to choose from

*Negroni*

*Aperol Spritz*

*Campari Spritz*

*Bellini*

*Spritz Libero (Alcohol Free)*

*Amaretto Sour Libero (Alcohol Free)*

## BUBBLES

*NV Marsuret Prosecco Superiore di Valdobbiadene DOCG*

*Upgrade to NV Forget Brimont Champagne 'Brut Terroir' +\$25pp*

## WHITES

*2023 Famiglia Pasqua 'Black Label' Pinot Grigio delle Venezie DOC*

*2023 Cyril Gautheron 'Chablis' AOP Chardonnay*

## ROSE'

*2024 Triennes Rose' of Provence IGT 'Mediterranée' Cinsault, Grenache, Syrah, Merlot*

## REDS

*2022 Haan Shiraz Barossa Valley*

*2021 Balbi Soprani 'Barbaresco' DOCG Nebbiolo*

## BEERS & CIDERS

*Birra Viola (Draught Beer)*

*Peroni Rossa*

*Peroni Libera 0% (Alcohol Free)*

*The Hills Pear Cider*

*The Hills Apple Cider*

## OPEN BAR

*Basic Spirits (Gin, Vodka, Rum, Whiskey, Tequila, Campari, Aperol) served neat, on the rocks,  
or with classic mixers (Soda, Tonic, Cola, Lemonade, Juice)*

## SOFT DRINKS

*Sparkling Water, Coke, Coke Zero, Lemonade, Orange Juice, Apple Juice*

## TO FINISH

*Coffee or Tea*

*House made Limoncello*