



VESTA

caffè & ristorante



DINNER MENU

Gluten Free / Dairy Free / Kids Meal

KIDS MEAL 16

UNDER 12 YEAR OLDS ONLY

Penne Napoli
Tomato & Cheese Pizza
Fish & Chips

Spaghetti Bolognese
Ham & Cheese Pizza
Fried Chicken & Chips



STARTERS

Bread Basket (V) | 13

garlic sourdough w/ olive oil and balsamic

Garlic Pizza (V) | 22

Garlic, mozzarella and fresh parsley

House Marinated Olives | 12

Marinated in garlic, chili, lemon

Seared Scallop | 29

Canadian Char scallop served with cauliflower, peas puree, crispy sweet potato

Calamari | 26

Pineapple cut calamari served with harissa mayo

Garlic Prawns (GF available) | 27

Tiger prawns in tomato sauce, garlic, chili served with sourdough (Mainsize +\$9)

Antipasto For 2 (GF available) | 36

Prosciutto, ham, salami, house marinated olives, garlic sourdough

SALADS

Halloumi Salad (V, GF) | 28

Pan-fried halloumi cheese, roast cauliflower, ancient grains, mixed leaves, cranberries, lemon dressing

Pokebowl

Brown rice, watermelon beetroot, avocado, pickle carrot, shredded white and red cabbage, edamame, seaweed, house made ponzu dressing
Choose From:

Falafel (V, Vegan)	27
Crispy Chicken	29
Steak (GF available)	31
Salmon (GF available)	36

Surcharge applies on sundays and public holidays

PASTA & RISOTTO

(GF pasta and risotto available)

Penne Puttanesca | 26

Garlic, chili, black olive, slow cook cherry tomato, chop oregano, baby capers

Gluten Free Penne Arrabiata | 26

Garlic, chilli, onion, mushroom, slow cooked cherry tomato, napoli sauce

Spaghetti Bolognese | 26

Beef and pork mince slow cooked in napoli sauce, topped with parmesan

Chicken Pesto Penne | 31

Grilled chicken tenderloin, pesto sauce with touch of cream, topped with parmesan

Golden Lobster Linguine | 42

Butter-roasted lobster, cherry tomatoes, garlic, chilli oil, bisque butter, rocket, pangritata

Gnocchi Napoli | 29

Potato gnocchi, stewed tomatoes, mozzarella, basil, Napoli sauce

Crab Linguine | 32

Crab meat, slow cook cherry tomato, garlic, chili oil, bisque butter, wild rocket and pangritata

Napoli Prawn Linguine | 34

Tiger prawns, cherry tomatoes, rocket, olive oil, garlic, chili, napoli sauce

Chicken Mushroom Risotto | 35

Grilled chicken, mixed mushroom, fresh cream with parmesan

Golden Lobster Risotto | 45

Butter-roasted lobster, mixed mushrooms, creamy risotto topped with parmesan

BURGER

All served with chips or sweet potato chips +5

Falafel Burger | 27

House made falafel served with guacamole, house made tomato relish, lettuce

Vesta Fried Chicken Burger | 29

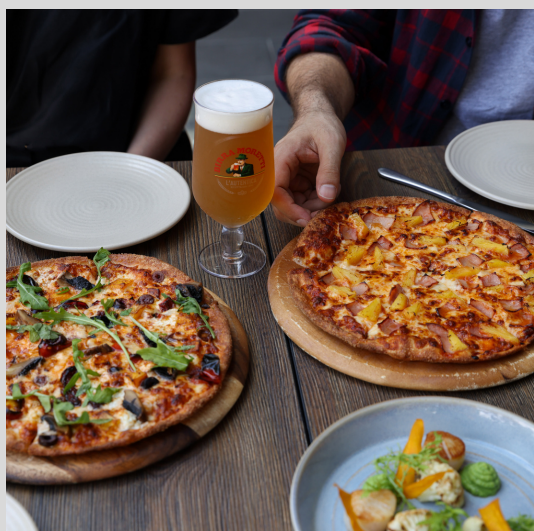
Crispy fried chicken, apple and fennel slaw, spicy mayo, jalapeno

Angus Beef Burger | 29

Wagyu beef, lettuce, swiss cheese, pickled cucumber, caramelised onions, house made tomato relish, house made sauce



10% surcharge applies on sundays and public holidays



PIZZA

Margherita (V) | 25

House made napolitana sauce, mozzarella cheese and basil

Roasted Veggie (V) | 29

House made napolitana sauce, mozzarella cheese, roast capsicum, mushrooms, butternut pumpkin and onions

Ham 'n' Caramelised Pineapple | 28

Roasted leg ham, caramelised pineapple and mozzarella

BBQ Meatlover | 29

House made napolitana sauce, mozzarella cheese, Italian chorizo mince, ham, and topped with BBQ sauce

Salami Chilli | 28

House made napolitana sauce, mozzarella cheese, salami, chilli flakes

Gamberi | 34

Marinated prawn chili garlic, cherry tomato, mozzarella cheese, olives and olive oil

Prosciutto E Rucola | 31

House made napolitana sauce, mozzarella, rocket, prosciutto topped with balsamic glaze

MAINS

Tempura Battered Fish | 36

Flathead with house made tartare sauce, fries, with chips and salad

Premium Steak (GF Available) | 45

250g Brooklyn Valley Sirloin, oregano, vinaigrette sauce, with chips and salad

Main Garlic Prawns (GF Available) | 36

Australian tiger prawns in garlic tomato sauce served with sourdough toast and salad

Main Calamari and Chips | 35

Pineapple cut calamari served with beer battered chips, harissa mayo and salad

Grilled Salmon (GF Available) | 34

180g Market Fish, charred baby gem with homemade butter milk dressing, and corn salsa

SIDE DISHES

Fries | 13

Served with tomato sauce

Sweet Potato Fries | 18

Served with spicy mayo

Roasted seasonal veggies | 16

Garden Salad | 13

Mixed leaves, cucumber, cherry tomatoes, olive dressing

SWEETS & DESSERTS

ALL SERVED WITH ICE CREAM EXCEPT FRUIT PLATE



Vanilla Slice | 18

Chocolate Cake (GF) | 18

Carrot Cake | 18

Seasonal Fruit Plate | 18

Brownie (GF) | 15.5

Ice Cream Bowl | 15

Orange Almond Cake (GF) | 18

Opera Slice | 18

Tiramisu | 18

Apple Crumble | 18

Brioche French Toast | 21

Coffee crème fraiche, fresh berries, honeycomb butter, pistachio crumble, ginger maple