

De Vito

WATERFRONT

RESTAURANT BAR & FUNCTION CENTRE

SINFULLY DELICIOUS



FEATURING AUSTRALIA'S PREMIERE
SINGING CHEF DAVID DE VITO



WE ARE COMMITTED TO PROVIDING A HIGH
STANDARD OF CULINARY DELIGHTS AND SERVICE



LET US TANTALIZE YOUR SENSES



YOUR HOSTS
DAVID & TARSCHA
BUON APPETITO



DE VITO WATERFRONT JOURNEY SINGING CHEFS & RESTAURATEURS DAVID DE VITO & TARSCHA

Born to parents Mamma Rosa and Papa Silvio, a Napolitano Opera Singer, David is one of four boys who grew up with music flowing through their veins and hospitality in their blood.

Originally from Adelaide, David's first memory at 4 years old was his parents running one of the largest catering businesses in South Australia where they would feed hundreds at a time and then Pappa would sing for the masses. "I remember looking up at my father on that massive stage and thinking I want to be just like him! I walked straight over to my mother and said, Mum I want a suit just like Dads! She laughed, but I'm 43 now and guess what, I still want a suit just like Dad's!"

At 19, David realised his dream, raided the piggy bank and scrapped together enough to buy a tiny little restaurant that fast became the iconic Ciao Restaurant, home of the original Singing Chef. People came from all over the world to visit this hidden gem on the Gold Coast, to the point where this little 40 seated turned into a 250 seater with people spilling out onto the footpaths, carparks and even a seat in the already over crowded kitchen. Ordering David's specialty dishes and chanting at the tables waiting for him to sing, customers would sometimes even be waiting until 11pm until the last meal was cooked for the chef with the golden vocal chords & covered in Napoli sauce to strap on a guitar and serenade them with their favourite Italian tunes.

Council, not too happy with Ciao's ever expanding alfresco area, encouraged David to move to a larger venue on the waterfront in Labrador, which most locals know as the Big Ciao.

The De Vito brand was becoming known as the place to be for good food and brilliant entertainment and, with the long line of other cafes and restaurants owned by his parents and brothers, Fratelli's in the mall then, Fratelli's on the Water, De Vito's Place in Arundel and currently his brother Carlo owning Connoisseurs café in Benowa, Gold Coasters are very familiar with the De Vito name when it comes to good food and good hospitable service with a song.

With David taking a sabbatical from hospitality to follow his other love - MUSIC, David unexpectedly found his ultimate love, now fiancé Tarscha. Tarscha was born and raised into a country music family on a cane farm in North Queensland. With her feet heavily cemented in the country music industry, touring nationally and internationally, success on the country music charts and on a firm unswerving path of cowboy hats and cowboy boots, it was maybe fate in the form of Tarscha's mother who insisted that unlike her older siblings, she must learn to read music. This unnegotiable request saw Tarscha auditioning and being granted a 4 year scholarship at the Conservatorium of Music at 11 years old. "I was so much younger than my sisters and brother and I just idolised them, so as you can image, me being an 11 year old who was touring, performing and being a Rock Star in a country band..... with my idols by my side, having to learn classical music wasn't high on my priority list at the time, it was a bit of a chore to be honest," Tarscha said laughing. However, some 9 years after graduating she met David, an Opera singer who swept her off her cowboy boots and gave her stilettos.

From strength to strength, David signed with a record label, releasing The Voice album and took to the world stage. From TV Personality..... Singing Chef segment on channel 10, Australia's Got Talent runner up to performing for high profile events nationally and Internationally, David & Tarscha have returned to the Gold Coast and created what you are about to experience while dinning with us here at De Vito Waterfront. David & Tarscha say it best, "Our restaurant is based on good old traditional woggy love & passion. We are LOUD, PROUD & can't wait to share the evening with you!"

"De Vito Waterfront is our recipe for making memories, we hope it becomes yours too!!!"

ANTIPASTI

GARLIC CIABATTA	8
OLIVE MISTE	7
<i>Chilli, thyme, served with garlic sourdough croute</i>	
DIPS	14
<i>Trio of dips, grilled ciabatta, dukkah</i>	
ANTIPASTO MISTO	29
<i>David's selection of cured Italian meats, olives, dips, bread and pickled vegetables</i>	
FORMAGGI (for two)	29
<i>Chef's selection of cheeses, with water crackers, grissini and apple paste</i>	

OSTRICHE

BLOODY MARY OYSTER SHOT (CONTAINS ALCOHOL)	6
NATURAL	Half dozen 18 Dozen 36
KILPATRICK	Half dozen 19 Dozen 38
<i>Baked with bacon and chorizo in a tangy sauce</i>	
WATERFRONT	Half dozen 19 Dozen 38
<i>Grilled with herb & cream sauce, parmesan & crumbs</i>	

MEZZE

POLPETTE	14
<i>Homemade meatballs, Napoli, Grana Padano, basil & ciabatta</i>	
IL FUOCO GAMBERI	Entrée 18 Main 36
<i>Prawns in capsicum, spicy sausage, tomato & chilli sauce</i>	
CALAMARI FRITTI	18
<i>Crispy fried, Cajun spiced, served with chipotle aioli</i>	
ARANCINI	15
<i>Changes daily, ask your waiter for today's flavour</i>	
PANCETTA DI MAIALE	18
<i>13 hour slow cooked pork belly, cauliflower puree & cress salad</i>	
STUFFED MUSHROOMS	16
<i>Ricotta, basil, parmesan</i>	
GNOCCHI	Entrée 18 Main 36
<i>House made and pan fried with creamy pesto sauce, pine nuts and parmesan</i>	

INSALATA

GARDEN SALAD (GF)	16
<i>Mixed leaves, fresh tomato, cucumber and red onion, house dressing</i>	
MEDITERRANEAN SALAD (GF)	18
<i>Roasted pumpkin & pine nuts tossed in cous cous & rocket with a balsamic glaze</i>	
WATERFRONT SALAD (GF)	19
<i>Rocket, walnut, parmesan and pear salad with honey mustard dressing</i>	

Extras: Chicken 8 // Prawns 12 // Calamari 10

MAIN COURSES

GUANCIALE DI MANZO	36
<i>Slow braised beef cheeks in a fragrant bouillon served with seasonal vegetables, duck fat potatoes & shiraz jus</i>	
	<i>w/ prawns 8</i>
ANATRA	35
<i>Confit duck Maryland, parmesan potatoes, sautéed mushrooms, wilted greens & duck jus</i>	
NORTHERN TERRITORY BARRAMUNDI	36
<i>Crispy skin, basil gnocchi, seasonal vegetables, house beurre blanc sauce</i>	
MEDITERRANEAN LAMB	38
<i>Lamb rump, cous cous, cherry tomatoes, red onion and rocket salad, minted yoghurt and hummus</i>	
300G RIB ON THE BONE	43
<i>Dauphinoise, seasonal vegetables, shiraz jus</i>	
	<i>w/ prawns 8</i>

PASTAS

FETTUCINE DE VITO	34
<i>King prawns, premium speck, garlic, eshallots, parmesan cheese, a touch of chilli in a Rosé sauce</i>	
PENNE PRIMAVERA	26
<i>Penne pasta with chef's selection of vegetables in a creamy pesto sauce</i>	
	<i>w/ chicken 6</i>
SPAGHETTI CAMPAGNOLA	29
<i>House made spaghetti, spiced sausage, tomato, extra virgin olive oil and chilli</i>	
	<i>w/ prawns 8</i>
SPAGHETTI CON POLPETTE	29
<i>house made spaghetti, mama's meatballs & rich Napoli sauce</i>	

SIDES

SEASONAL VEGETABLES	9
BEER BATTERED FRIES	8
PARMESAN POTATOES	10

DESSERTS

CRÈME BRULEE	16
<i>Dukkah and pistachio crust & biscotti</i>	
PAV-A-ROTTI (GF)	16
<i>crunchy meringue, mango Chantilly cream, berry compote</i>	
TIRAMISU	16
<i>Traditional style coffee cream, slices of liqueur soaked sponge, topped with chocolate and served with espresso gelato</i>	
CHOCOLATE MOUSSE (GF)	16
<i>Silky smooth Belgian chocolate mousse with berry coulis & peanut brittle</i>	
STICKY DATE PUDDING	16
<i>Moist date pudding served with Butterscotch sauce and ice cream</i>	
AFFOGATO	10
<i>Vanilla ice cream, a shot of espresso and Italian Biscotto</i>	
<i>Add a shot of Frangelico, Baileys, Kahlua or Tia Maria</i>	6

CHAMPAGNE & SPARKLING

REDBANK EMILY PINOT CHARDONNAY <i>KING VALLEY, VIC</i>	9	36
BOLLA PROSECCO <i>PIETRO IN CARIANO, ITALY</i>	9	36
NV LOUIS BOUILLOT GRAND RESERVE <i>BURGUNDY, FRANCE</i>		55
NV MOET & CHANDON BRUT IMPERIAL <i>CHAMPAGNE, FRANCE</i>		109
NV VEUVE CLICQUOT BRUT <i>REIMS, FRANCE</i>		119
POL ROGER CUVÉE SIR WINSTON CHURCHILL <i>CHAMPAGNE, FRANCE</i>		499

WHITE WINE

GREG COOLEY RIESLING <i>CLARE VALLEY, SA</i>		38
MR RIGGS WATERVALE RIESLING <i>MCLAREN VALE, SA</i>	10	42
DE VITO HOUSE WHITE	9	
HABA SAUVIGNON BLANC <i>MALBOROUGH, NZ</i>	10	42
NAUTILUS SAUVIGNON BLANC <i>MALBOROUGH, NZ</i>	12	52
MARTINBOROUGH ESTATE SAUVIGNON BLANC <i>MARTINBOROUGH, NZ</i>		58
CORTE GIARA PINOT GRIGIO <i>VENETO, ITALY</i>	9	39
TIEFENBRUNNER PINOT GRIGIO <i>ALTO ADIGE, ITALY</i>		48
WIRRA WIRRA ADELAIDE CHARDONNAY <i>ADELAIDE, SA</i>	10	42
TARRAWARRA ESTATE CHARDONNAY <i>YARRA VALLEY, VIC</i>	12	54
TORMARESCA CHARDONNAY <i>PUGLIA, ITALY</i>		44
MOSS WOOD CHARDONNAY <i>MARGARET RIVER, WA</i>		99

MOSCATO & ROSÉ

BTW MOSCATO <i>MURRAY DARLING, VIC</i>	9	38
LANGMEIL BELLA ROUGE ROSÉ <i>BAROSSA VALLEY SA</i>	10	42
LA MASCHERA ROSÉ OF GRANAXIA <i>LIMESTONE COAST, SA</i>		42

RED WINE

BOLLA PINOT NOIR <i>PIETRO IN CARIANO, ITALY</i>	9	38
TWO TAILS PINOT NOIR <i>MARLBOROUGH, NZ</i>		44
TWO PADDOCKS PICNIC PINOT NOIR <i>CENTRAL OTAGO, NZ</i>		75
DE VITO HOUSE RED	9	
LANGMEIL THE LONG MILE SHIRAZ <i>BAROSSA, SA</i>	10	44
HEATHCOTE WINERY CRAVENS PLACE SHIRAZ <i>HEATHCOTE, VIC</i>		48
WATERSHED "SENSES" SHIRAZ <i>MARGARET RIVER, WA</i>		42
MR. RIGGS RESERVE SHIRAZ <i>MCLAREN VALE SA</i>		89
JOHN DUVALL ENTITY SHIRAZ BAROSSA, SA		99
YALUMBA "THE OCTAVIUS" SHIRAZ <i>BAROSSA VALLEY SA</i>		179
SISTER'S RUN OLD TESTAMENT CABERNET SAUVIGNON <i>COONAWARRA, SA</i>	10	42
MOSS WOOD "AMY'S" CABERNET SAUVIGNON, MERLOT, MALBEC <i>BAROSSA VALLEY, SA</i>		68
JIM BARRY "FIRST ELEVEN" CABERNET SAUVIGNON <i>CLARE VALLEY SA</i>		99
WIRRA WIRRA CHURCH BLOCK CABERNET, SHIRAZ, MERLOT <i>MCLAREN VALE SA</i>		46
YALUMBA SIGNATURE SERIES CABERNET / SHIRAZ <i>BAROSSA VALLEY SA</i>		99
CHIANTI DOCG <i>SIENA, ITALY</i>	10	42
SANTA CHRISTINA SANGIOVESE MERLOT <i>TUSCANY, ITALY</i>	10	42
GREG COOLEY GRENACHE SHIRAZ <i>CLARE VALLEY, SA</i>		42

COCKTAILS

ITALIAN STALLION <i>(To share)</i> <i>Vodka, mixed berry liquers, orange zest</i>	32
TI AMO <i>(To share)</i> <i>Lychee, Sparkling wine, mint and strawberries</i>	32
CHAMPAGNE COCKTAIL <i>Sparkling wine, Campari, Bitters</i>	15
BLOODY MARY <i>Vodka, tabasco, Worcesteshire, lemon and tomato juice</i>	16
BRANDY ALEXANDER <i>Brandy, Crème de Cacao and nutmeg</i>	17
WATERFRONT <i>Malibu, Midori, Pineapple juice, cream</i>	17
BLACK OR WHITE RUSSIAN <i>Vodka, Kahlua, coke, cream</i>	16
PINA COLADA <i>White rum, pineapple juice, coconut cream</i>	16
COSMOPOLITAN <i>Vodka, Cointreau, lime and cranberry juice</i>	16
HARVEY WALLBANGER <i>Vodka, Galliano, orange juice</i>	16
KAMIKAZE <i>Vodka, Cointreau, lemon and lime juices</i>	17
ESPRESSO MARTINI <i>Captain Morgan spiced rum, Kahlua, chocolate bitters, coffee</i>	18
FRENCH MARTINI <i>Vodka, Chambord, pineapple juice</i>	16
FRUIT TINGLE <i>Vodka, Blue Curacao, lemonade, Grenadine</i>	16
LONG ISLAND ICED TEA <i>Gin, Vodka, Tequila, White Rum, Triple Sec, coke</i>	18
FROZEN MARGARITA <i>Tequila, Triple Sec, lime juice</i>	18
DE VITO INTERVENTION <i>Chef David's secret recipe</i>	20
DAIQUIRI <i>Strawberry, mango or banana with Cointreau, White Rum and lemon juice</i>	18

MOCKTAILS

CINDERELLA	8
<i>Orange, pineapple, lemon juices</i>	
VIRGIN LYCHEE	8
<i>Lychee juice, cloudy apple juice, lemonade and lychee fruit</i>	
PASSIONFRUIT HIGHBALL	8
<i>Passionfruit, lemon and cloudy apple juice</i>	

DRAUGHT BEER (385 ML)

FORTITUDE BREWERY PACER 2.8%	7.5
BEARD AND BRAU MARGOT 3.5%	7.5
SIX STRING BREWING COASTIE PALE LAGER 5%	8
BEARD AND BRAU RED TAIL AMBER ALE 5.1%	8.5
BEARD AND BRAU SARS BERRY IPA 5.1%	8.5

BOTTLED BEER AND CIDER

CORONA, PERONI	9
JAMES BOAGS PREMIUM, CROWN LAGER, HEINEKEN	8
PURE BLONDE, VB	8
XXXX GOLD, CASCADE LIGHT	7
SOMERSBY CIDER - APPLE OR PEAR	8