

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 imagine, 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 dining 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>	
BRUSCHETTA	16
<i>Ricotta, balsamic, citrus zest, semi-dried tomatoes</i>	
DUCK LIVER PATÉ	18
<i>Served with pickles & brioche bread</i>	
ANTIPASTO MISTO (for two)	36
<i>David's selection of cured Italian meats, olives, dips, bread & pickled vegetables</i>	
FORMAGGI (for two)	36
<i>Chef's selection of cheeses, with water crackers, grissini & apple paste</i>	

OSTRICHE

BLOODY MARY OYSTER SHOT (CONTAINS ALCOHOL) (GF)	9
NATURAL (GF)	Half dozen 21 Dozen 42
KILPATRICK	Half dozen 21 Dozen 42
<i>Baked with bacon and chorizo in a tangy sauce</i>	
SAMBUCA OYSTERS	Half dozen 21 Dozen 42
<i>Spinach, parmesan and Sambuca crust</i>	

MEZZE

POLPETTE	14
<i>Homemade meatballs, Napoli, grana Padano, basil & ciabatta</i>	
OCTOPUS (GF)	18
<i>Olives, chilli, tomato, lemon & garlic</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>	
STUFFED MUSHROOMS	16
<i>Ricotta, basil, parmesan</i>	
CARPACCIO (GF)	22
<i>Carpaccio beef, rocket, capers & truffle mayo</i>	
GNOCCHI	Entrée 18 Main 36
<i>House made, pan fried with creamy pesto sauce, pine nuts & parmesan</i>	

INSALATA

GARDEN SALAD (GF)	18
<i>Beetroot, fresh leaves, Spanish onions, tomatoes, pine nuts, red radish, honey & truffle dressing</i>	
MEDITERRANEAN SALAD (GF)	22
<i>Chickpea, Spanish onions, roast capsicum, tomato, pesto & 63° egg</i>	
WATERFRONT SALAD (GF)	21
<i>Rocket, walnut, fennel, orange, olives, gorgonzola, olive oil & balsamic</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, parmesan potatoes & shiraz jus</i>	
	w/ prawns 8
ANATRA (GF)	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, romesco sauce</i>	
SLOW COOKED LAMB (GF)	38
<i>Slow cooked, pressed lamb shoulder, seasonal vegetables & polenta</i>	
PREMIUM EYE FILLET (GF)	43
<i>Grain fed prime Black Angus Eye Fillet with seasonal vegetables & shiraz jus</i>	
	w/ prawns 8

PASTAS

FETTUCINE DE VITO	34
<i>King prawns, premium speck, garlic, shallots, 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>	
	w/ chicken 6
SPAGHETTI CON POLPETTE	29
<i>House made spaghetti, mama's meatballs & rich Napoli sauce</i>	
PAPPARDELLE RAGOUT	32
<i>Veal & pork slowly cooked ragout, served with house made pasta</i>	

We do not split bills
15% surcharge applies on public holidays

SIDES

SEASONAL VEGETABLES (GF)	9
BEER BATTERED FRIES	8
PARMESAN POTATOES	10
POLENTA	10

DESSERTS

TRIO OF SORBET (GF) (DF) <i>Changes daily, ask your waiter for today's flavour</i>	16
PANACOTTA (GF) <i>Vanilla & Kaffir Lime, mango & peanut brittle</i>	16
PAV-A-ROTTI (GF) <i>Crunchy meringue, mango Chantilly cream, berry compote</i>	16
TIRAMISU <i>Traditional style coffee cream, slices of liqueur-soaked sponge, topped with chocolate & served with espresso gelato</i>	16
Cannoli <i>Filled Orange & Nutella cream & served with ice cream</i>	16
STICKY DATE PUDDING <i>Moist date pudding served with butterscotch sauce & ice cream</i>	16
AFFOGATO <i>Vanilla ice cream, a shot of espresso & Italian biscotto</i>	10
<i>Add a shot of Frangelico, Baileys, Kahlua or Tia Maria</i>	6

CHAMPAGNE & SPARKLING

DE VITO HOUSE SPARKLING	8	38
DIVICI PROSECCO <i>ITALY</i>	10	40
NV LOUIS BOUILLOT GRAND RESERVE BURGUNDY, FRANCE		55
NV G.H. MUMM CORDON ROUGE <i>REIMS FRANCE</i>		79
NV MOET & CHANDON BRUT IMPERIAL <i>CHAMPAGNE, FRANCE</i>		99
NV VEUVE CLICQUOT BRUT <i>REIMS, FRANCE</i>		109
POL ROGER CUVÉE SIR WINSTON CHURCHILL <i>CHAMPAGNE, FRANCE</i>		499

WHITE WINE

DE VITO HOUSE WHITE	8	38
MR RIGGS WATERVALE RIESLING <i>MCLAREN VALE, SA</i>	10	42
DE BORTOLI VIVO SAUVIGNON BLANC <i>KING VALLEY, VIC</i>	10	42
TEDS PLACE MISTAKEN IDENTITY <i>WAIRARAPA, NEW ZEALAND</i>	11	48
NAUTILUS SAUVIGNON BLANC <i>MARLBOROUGH, NZ</i>	12	54
LITTLE WINE COMPANY PINOT GRIS <i>HUNTER VALLEY, NSW</i>	8	38
CORTE GIARA PINOT GRIGIO <i>DELLE VENEZIE, ITALY</i>	10	42
TARRAWARRA ESTATE CHARDONNAY <i>YARRA VALLEY, VIC</i>	12	55
DE VITO HOUSE CHARDONNAY	8	38
TORMARESCA CHARDONNAY <i>PUGLIA, ITALY</i>		44
MOSS WOOD CHARDONNAY <i>MARGARET RIVER, WA</i>		129

MOSCATO & ROSÉ

DE BORTOLI VIVO MOSCATO <i>KING VALLEY, VIC</i>	9	40
DE VITO HOUSE ROSÉ	8	38
THOMPSON ESTATE ROSÉ <i>MARGARET RIVER, WA</i>	10	42

RED WINE

DE VITO HOUSE RED	8	38
BOLLA PINOT NOIR <i>PIETRO IN CARIANO, ITALY</i>	9	40
OPAWA PINOT NOIR <i>MARLBOROUGH, NZ</i>		54
TWO PADDOCKS PICNIC PINOT NOIR <i>CENTRAL OTAGO, NZ</i>		75
LANGMEIL THE LONG MILE SHIRAZ <i>BAROSSA, SA</i>	10	45
HEATHCOTE WINERY CRAVENS PLACE SHIRAZ <i>HEATHCOTE, VIC</i>		48
WATERSHED "SENSES" SHIRAZ <i>MARGARET RIVER, WA</i>		48
MR. RIGGS RESERVE SHIRAZ <i>MCLAREN VALE SA</i>		99
JOHN DUVALL ENTITY SHIRAZ <i>BAROSSA, SA</i>		99
YALUMBA "THE OCTAVIUS" SHIRAZ <i>BAROSSA VALLEY SA</i>		159
SISTER'S RUN OLD TESTAMENT CABERNET SAUVIGNON <i>COONAWARRA, SA</i>	10	42
ZONTES FOOTSTEP BLACK BERRY PATCH CABERNET SAUVIGNON <i>FLEURIEU PENINSULA, SA</i>	12	54
MOSS WOOD "AMY'S" CABERNET SAUVIGNON, MERLOT, MALBEC <i>BAROSSA VALLEY, SA</i>		88
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

COCKTAILS

ITALIAN STALLION (<i>To share</i>)	36
<i>White wine, peach schnapps, triple sec and lemon</i>	
TI AMO (<i>To share</i>)	36
<i>Red wine, peach schnapps, triple sec and lemon</i>	
CHAMPAGNE COCKTAIL	15
<i>Sparkling wine, Campari, Bitters</i>	
BLOODY MARY	16
<i>Vodka, tabasco, Worcestershire, lemon and tomato juice</i>	
APEROL SPRITZ	15
<i>Aperol, Prosecco, Soda and orange</i>	
WATERFRONT	17
<i>Malibu, Midori, Pineapple juice, cream</i>	
BLACK OR WHITE RUSSIAN	16
<i>Vodka, Kahlua, coke, cream</i>	
PINA COLADA	16
<i>White rum, pineapple juice, coconut cream</i>	
COSMOPOLITAN	16
<i>Vodka, Cointreau, lime and cranberry juice</i>	
DE VITO MOJITO	16
<i>Bacardi, Malibu, Mint, limes and soda</i>	
KAMIKAZE	17
<i>Vodka, Cointreau, lemon and lime juices</i>	
ESPRESSO MARTINI	18
<i>Captain Morgan spiced rum, Kahlua, chocolate bitters, coffee</i>	
FRENCH MARTINI	16
<i>Vodka, Chambord, pineapple juice</i>	
FRUIT TINGLE	16
<i>Vodka, Blue Curacao, lemonade, Grenadine</i>	
LONG ISLAND ICED TEA	18
<i>Gin, Vodka, Tequila, White Rum, Triple Sec, coke</i>	
FROZEN MARGARITA	18
<i>Tequila, Cointreau, lime juice</i>	
DE VITO INTERVENTION	20
<i>Chef David's secret recipe</i>	
DAIQUIRI	18
<i>Fruit with Triple Sec, White Rum and lemon juice</i>	

MOCKTAILS

CINDERELLA	8
<i>Orange, pineapple, lemon juices</i>	
VIRGIN LYCHEE	8
<i>Lychee juice, cloudy apple juice, lemonade and lychee fruit</i>	
PINEAPPLE PUNCH	8
<i>Pineapple juice, ginger ale & mint</i>	

DRAUGHT BEER (385 ML)

BEARD AND BRAU MARGOT 3.5%	9
BEARD AND BRAU IPA 5.6%	10
HAWKERS PILSNER 5.0%	10
BEARD AND BRAU RED TAIL AMBER ALE 5.1%	10
DE VITO'S SEASONAL BREW	10
<i>Chef De Vito's personalised recipe</i>	

BOTTLED BEER AND CIDER

CORONA, PERONI	9
JAMES BOAGS PREMIUM, CROWN LAGER,	9
PURE BLONDE	8
XXXX GOLD, VB, CASCADE LIGHT, PERONI LEGGERA	8
ORIGINAL CIDER	8