

VIVACE

RISTORANTE
EST. 2004

STARTERS

Warm marinated cerignola & Kalamata olives (gf)(v) 6

Arancini alla norma – smoked eggplant,
tomato, scarmorza, basil (v) (min 2) 4ea

Australian oysters shucked daily (gf)(df) 4.50 ea
Shallot, citrus & prosecco vinegar (gf)(df) 4.50 ea

Mornay 5.50 ea Kilpatrick (df) 5.50 ea

Antipasto board for 2
San Daniele Prosciutto DOP, Wagu salami,
smoked hock & chicken terrine,
pecorino, pickles (gfoa) 38

ENTREE

Veal loin carpaccio, tuna & caper mayonnaise,
pinzimonio, crostini (gfoa) 23

Calamari & zucchini fritti, mint & pea veloute
roasted paprika (df) 25

Garden tomato & fresh burrata,
watercress pesto, shallots (gf) (v) 22
+ San Daniele prosciutto 6

Goats cheese, asiago & cauliflower croquettes,
mornay, walnut, insalata rossa & pear (v) 24

PASTA & RISOTTO

Gnocchi di patate alla Sorrentina,
Mozzarella di Bufala, fresh tomato, basil (v) 33

‘Tagliolini allo zafferano e cicale di mare’
Home made saffron tagliolini, Morton Bay bugs,
zucchini ribbons, confit tomato, lemon crumble (df) 35

Vivace ‘Signature’ linguine ai frutti di mare
salmon, prawns, mussels, scallops, chilli
garlic, olives, wild rocket (df) 39

‘Risotto alla zucca e anatra’
Roasted pumpkin, rosemary & slow cooked duck leg risotto,
caprino mousse, toasted pepita (gf) 35

gluten free pasta available

(v) vegetarian (gfoa) gluten free option available

(gf) gluten free (df) dairy free

We cater to most dietary requirements

Please advise your friendly waiter

FUNCTION ROOMS AVAILABLE

LUNCH & DINNER

MAINS

Roast lamb back strap, herb mustard crust,
eggplant caponata, sundried tomato,
caper & olive tapenade (df) 41

Black Angus pasture fed eye fillet, baby Autumn
vegetable giardiniera, braised cos,
red wine jus (gf)(df) 43

12 hour slow cooked pork belly, hock, raisin & filo roll,
cavolo nero, quince compote (gfoa) (df) 39

Marinated lemon & garlic chicken breast,
Mediterranean wild rice salad, brandy apricots,
radish & fresh yoghurt (gf) 37

Special fresh fish fillet of the day MP

SIDES

Season green vegetables (gfoa) (v) (df) 12

Roast potatoes, rosemary & confit garlic (v)(df) 10

Shoestring fries (v) (df) 9

Wild rocket, pear, walnut & parmesan salad
balsamic dressing (gf) (v) 13

Iceberg, radicchio, cucumber, mint, snowpea salad
orange dressing (gf) (df) (v) 9

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C H E E S E

Local & imported cheese selection
served with preserves, fresh fruit, muscatels lavosh

See daily specials

F O R T I F I D E S

Penfolds 'Father' Grand Tawny Port 14
South Australia

Fonsecca Bin No 27 Aged Tawny Port 18
Portugal

Campbells Rutherglen Muscat 14
Rutherglen, Vic

Campbells Rutherglen Topaque 14
Rutherglen, Vic

Barbadillo Pedro Ximenez 18
Andalucia, ESP

S T I C K I E S

2009 Craigmoor Botrytis (90ml) 10
Hunter Valley, NSW (500ml) 38

2010 Mount Avoca Cordon Cut
Sauvignon Blanc (375ml) 48

2013 The Yard Botrytis Riesling,
Frankland River, WA (375ml) 55

D E S S E R T

White chocolate & vanilla panna cotta,
dehydrated strawberry, spiced rhubarb (gf) 17

Dark Belgian chocolate fondant, salted caramel
caramalised banana gelato, honeycomb 18

'Torta alle pere'
warm almond & pear frangipane tart,
crema al gorgonzola (gf) 17

'Millefoglie al tiramisù e Amaretto'
Our house made tiramisù 18

Affogato our way, house made honeycomb,
vanilla bean ice cream, espresso (gf) 15

W' liqueur of choice
Kahlua, Frangelico, Galliano, Cointreau (gf) 22

Espresso Martini
Vodka, Kahlua, Frangelico & espresso (gf) 21

Mini cannoli alla Siciliana 4 ea

Hand rolled chocolate & Cointreau truffles (gf) 3 ea

Biscotti 2.5 ea

Petite plate to share 17
(2 biscotti, 2 cannoli, 2 truffles)

C O G N A C

Chateau du Breuil Calvados 14

Remy Martin V.S.O.P. Cognac 16

Courvoisier XO Cognac 30

Chateau Tariquet V.S Armagnac 14

C O F F E E

Inception 'Havana Moon' 4.50

espresso long black cappucino

Bonsoy & Milk Lab almond milk available

Tea by Tea 2 5.5

english breakfast
lemongrass & ginger
chamomile
earl grey
sencha green
peppermint

House blend chai pot 6.5

C H O C O L A T E

Italian hot chocolate 6

Hot chocolate & marshmallow 5