

# VIVACE

RISTORANTE

EST. 2004

## APPETIZERS

Antipasto Board for 2  
San Daniele Prosciutto DOP, Wagu salami  
Smoked hock and chicken terrine,  
pecorino & pickles 38

Australian oysters shucked daily 4.5 ea  
Shallots, citrus & prosecco vinegar (gf) (df) 4.5 ea  
Mornay 5.5ea – Kilpatrick (df) 5.5ea

# Smoked hock & chicken terrine, Tuscan cabbage, brandy  
prune preserve, radish, pickles, crostini (df) (gfoa) 21

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

Veal loin carpaccio, tuna & caper mayonnaise,  
pinzimonio salad (gf) (df) 23

Calamari and zucchini fritti, peas and mint veloute,  
roasted paprika 25

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

Gluten Free Pasta Available

(v) Vegetarian (gf) Gluten free  
(df) Dairy free (gfoa) Gluten free option available

## PASTA & RISOTTO

# Potato gnocchi alla Sorrentina, Mozzarella di Bufala,  
fresh tomato, basil (v) 33

# Roast pumpkin, rosemary & slow cooked duck leg risotto,  
caprino mousse, toasted pepita (gf) 34

Vivace 'Signature' Linguine ai frutti di mare Salmon, prawns,  
mussels, scallops, chilli, garlic, rocket, olives (df) 39

## MAIN

# Marinated lemon & garlic chicken breast,  
Mediterranean wild rice salad, brandy apricots,  
radish & fresh yoghurt (gf) 36

# Crispy skin Tasmanian salmon,  
warm spelt & quinoa, roast corn, squash, peas,  
cucumber & fennel salad (df) (gfoa) 33

Black Angus Pasture Fed eye fillet, pickles,  
shallots agro dolce, red wine jus (gf) (df) 42

Fresh Fish Fillet of the Day (gf) Market price

## SIDES

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

Shoestring fries (v) (df) 9

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

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

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

## LUNCH SPECIAL

# choose any 2/3 courses  
complemented with a glass of prosecco  
vino bianco/rosso or birra Menabreau  
44/54

## DESSERT

# Dark Belgian Chocolate Marquise,  
honey whipped ricotta, poached quince  
& candied walnuts (gf) 15

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

# Warm almond & pear frangipane tart,  
crema al gorgonzola (gf) 17

Affogato, honeycomb, vanilla bean ice cream,  
espresso (gf) 15

w' Liqueur, Kahlua, Frangelico, Galliano, Cointreau 22

## CHEESE

Cheese Board Selection w' fig jam, muscatels,  
fresh fruit, lavosh (v)(gf) 27

Will Stud Brillat-Savarin, (France) 9.0  
triple cream white mould soft cows milk

Cabot Aged Cheddar (USA) 9.0  
rich, mild semi hard texture, cows milk

Gorgonzola Piccante (Italy) 9.0  
bold blue, dense cream texture, cows milk