

Valentines Day 2010

BOOKING FORM

\$85.00 per person

\$125.00 per person with matched wines for each course

On arrival

Vegetable & Cheese Pinzamino

- Char grilled, pickled, marinated and smoked vegetable plate
- Fresh cheese selection

Entrée (choice)

Zucchini, leek & goats cheese croquettes, beetroot watercress & walnuts (v)

Seafood tasting plate for 2 people, a selection of hot & cold seafood

Pepper & juniper crusted beef carpaccio black fig, fennel grissini, vincotto dressing (gf)

Meat tasting plate for 2 people, a selection of terrine, pate, and cured meats

Main course (choice)

Oven baked barramundi fillet, braised calamari hash, grape & chorizo compote (gf)

Crisp slow cooked pork white vegetable gratin, glazed peach, sherry vinegar sauce (gf)

Roasted eggplant stuffed tortellini, asparagus, braised artichokes, hazelnut vinaigrette (v)

Char grilled eye fillet, young nettle puree, semolina dumpling, red wine onion

Dessert (choice)

Affogato w honeycomb, vanilla bean ice cream, espresso and liqueur

Chocolate tasting plate to share

Caramelised lemon tart, berries & basil, lemon cello gelato

Imported cheese plate for 2 people w Lavosh, oat biscuits, muscatels and quince paste

To Finish

Espresso coffee or tea

317 Bay Street
Brighton, VIC 3186
p. (03) 9596 9511

www.vivace.com.au

BOOKING DETAILS

Booking Name _____ Number of guests _____

Email Address _____ Phone Number _____

Preferred Booking Time _____ Deposit Amount - \$50.00 per person

Signature _____

Credit Card Number _____ Exp Date _____

Dietary Requirements _____

PLEASE RETURN THIS FORM VIA FAX [9596 9522](tel:95969522) OR [INFO@VIVACE.COM.AU](mailto:info@vivace.com.au)