



## Starters

**Oysters shucked to order, Natural, Mornay or Citrus, Shallot & Champagne \***  
3.5each / 20 ½ doz / 38 doz

**Olives, marinated Ligurian & green Sicilian (v) \***  
9

**Cold cured meat plate, caper berries, cornichons \***  
15

**Vegetable tasting plate, char grilled, pickled & smoked, fresh cheese & homemade grissini (v)**  
12

**Char grilled local Calamari, green chilli, almond & herb salsa, squid ink crumbs\***  
20

**Smoked pork & braised pork terrine, pate, mustard fruits, Lavosh \***  
14

**Zucchini, leek & goats cheese croquettes, beetroot, walnuts, fetta, Saba dressing (v)**  
18

**Boneless marinated quail, eggplant & mascarpone, fennel, grapes, pistachio \***  
21

**Pan seared scallops artichokes, sorrel, ricotta, hazelnuts\***  
22

**Organic tomato salad, Buffalo mozzarella, olives, basil, shallots, aged balsamic (v) \***  
19

**Blue Swimmer Crab salad, mixed melons, avocado, quinoa, native lime\***  
24

## Pasta & Risotto

**Risotto of Italian pork Salsiccia, eggplant, fennel & smoked mozzarella\***  
(e) 24 (m) 28

**Risotto of Morton Bay Bugs, squash, saffron shallots, spinach, spring onions, lime\***  
(e) 28 (m) 32

**Cacciatore of milk fed goat, strozzapreti pasta, pine nut gremolata, Persian fetta, peas**  
(e) 25 (m) 29

**Linguine Seafood aglio olio, fish, scallops, prawns, mussels, chilli, olives, rocket**  
(e) 28 (m) 32

**House made Pappardelle, sautéed Scampi, zucchini, garlic, chilli, olive oil**  
(e) 29 (m) 34

**House made wholemeal Orecchiette, broccoli, English spinach, asparagus, pinenuts, pecorino**  
(e) 22 (m) 28

## **Main Course**

***Crisp Pork belly, white vegetable puree, slow cooked hock, pearl barley, plums, sherry vinegar \****  
36

***Oven baked duck breast, sweet & sour cherry puree, mustard turnips, black cabbage, peas \****  
37

***Milk fed Veal Porterhouse, peasant style stuffed lettuce, apple, carrot, onion, celery\****  
35

***Char grilled Eye fillet, brisket filled onion, creamed nettles, red wine sauce \****  
38

***450gr Beef Rib Eye, smoked tomato, onion marmalade, condiments\****  
39

***Roasted Lamb backstrap, pan fried polenta, pepperonata, eggplant, tapenade dressing \****  
37

***Whole Fish of the day, boned and baked, Limited quantities apply, \****  
market price

***Fish Fillet of the day, Limited quantities apply, \****  
market price

***Victorian 'Red Legs' Southern Rock Lobster \****  
market price

## **Sides**

***Iceberg lettuce salad, fennel, radish, mint \* 8***

***Sautéed broccoli & sugar snap peas, lemon & olive oil \* 9***

***Roman style potatoes, rosemary & garlic \* 9***

***Rocket, pear, parmesan & walnut salad, aged balsamic\* 9***

# Dessert

## **Petit four**

Mini Éclair, pastry cream (3) 8  
Homemade nougat (3) 5  
Hand rolled chocolate truffles (3) 5

**Local & imported cheese \*** single cheese 10  
Please see our cheese menu 4 cheese plate 35

**Strawberry Souffle'**, 20 y.o balsamic, basil jelly, lemon verbena gelato  
16

**A Mango Mess**, citrus tea cake, passionfruit panna cotta, lemon curd, pine lime ice, pepper crisps \*  
16

**Baked Pavlova Style Bombe Alaska**, iced apple & guava mousse, flourless almond cake, toasted coconut meringue, traditional fruit salsa \*  
16

**Soft Set Chocolate Mousse**, crunchy hazelnut frangipanne, caramelized bread & butter custard, tonka bean ice cream\*  
16

**Seasonal Local Figs**, spiced fig parfait, fig leaf & halva bavoise, crystallised violet, candied pistachios  
16

**Rocky Road**, vanilla & Turkish delight, chocolate marquise, toasted marshmallow, salted caramel, macadamias \*  
16

**Affogato**, honeycomb, vanilla bean ice cream, espresso and liqueur \*  
18

(gf) – Gluten free– these dishes can be adjusted to suit dietary needs please advise wait staff

(v) - Vegetarian

\* - Gluten free

these dishes can be adjusted to suit dietary needs please advise wait staff

Children's Menu Available upon request

Vivace Restaurant  
317 Bay St, Brighton, 3186  
[www.vivace.com.au](http://www.vivace.com.au)  
[info@vivace.com.au](mailto:info@vivace.com.au)