

VIVACE

RISTORANTE

EST. 2004

UNIQUE . SOPHISTICATED . PRIVATE . SPACE

FEB - JUN
2026



Welcome to Vivace! *"Lively, Exciting, Up-Tempo"*

Our Team

Celebrating 22 years at Vivace, husband & wife team, Chris & Sharee Favaloro welcome you to their family operated affair!

Together with Head Chef, Andrea Serreli (Sardinia, Italy) leading the talented team offering an extensive, modern - Italian inspired menu, incorporating fresh Australian seafood, Black Angus beef, Hand-made pasta and delectable desserts for the most discerning diner.



Our Space

Our unique venue has a striking interior which exudes sophisticated style and character.

Vivace offers 3 private and semi- private dining rooms.

- Intimate space for small groups of 10
- Entire upstairs space accommodates 35 seated
- Exclusive venue hire can accommodate up to 80 seated and 100 standing.

Our Difference

- Flexible, Private, Unique, Space
- Menu Choices - Your guests can choose from our menu options
- An unpretentious Fine dining experience
- Our exceptional team of chefs and wait staff will ensure your function requirements are met and exceeded.
- Experience - we've been hosting special occasions at Vivace for 22 years!

FUNCTION MENU PACKAGES FEB - JUN 2026

HOUSE \$95PP lunch & dinner	CLASSIC \$110 PP lunch & dinner	SIGNATURE (1) \$135 PP lunch & dinner	SIGNATURE (2) \$145 PP lunch & dinner	2 COURSES \$90 / \$115PP lunch & dinner	EXTRA OPTIONS & TAILORED PACKAGES
<p style="text-align: center;">Entrée Chefs Antipasto to share</p> <p style="text-align: center;">Guest choice of 4 Mains with side salad & Roast potatoes</p> <p style="text-align: center;">Guest choice of 4 Desserts</p>	<p style="text-align: center;">Guest choice of 4 Entrée</p> <p style="text-align: center;">Guest choice of 4 Mains with side salad & Roast potatoes</p> <p style="text-align: center;">Guest choice of 4 Desserts</p>	<p style="text-align: center;">Premium menu</p> <p style="text-align: center;">Guest choice of 5 Entrée</p> <p style="text-align: center;">Guest choice of 5 Mains with side salad & Roast potatoes</p> <p style="text-align: center;">Guest choice of 4 Desserts</p>	<p style="text-align: center;">Premium menu</p> <p style="text-align: center;">Entrée Chefs Antipasto & Seafood Platters to share</p> <p style="text-align: center;">Guest choice of 5 Mains with side salad & Roast potatoes</p> <p style="text-align: center;">Guest choice of 4 Desserts</p>	<p style="text-align: center;">Choose Any 2 Courses from Classic or Signature 1 Menu</p> <p style="text-align: center;">Entrée & Main or Main & Dessert with side salad</p> <p style="text-align: center;">CLASSIC -\$85 SIGNATURE -\$115</p>	<p style="text-align: center;">- Add Calamari Platter (serves 5) \$60ea</p> <p style="text-align: center;">- Add Arancini (min10pce) \$7ea</p> <p style="text-align: center;">- Add Antipasto platter (serves 5)\$75</p> <p style="text-align: center;">- Shoestring Fries \$14ea</p> <p style="text-align: center;">- Seasonal greens \$16ea</p> <p style="text-align: center;">* Celebration Cakes</p> <p style="text-align: center;">* 2 courses with BYO Cake cut & served individually for dessert \$10pp cake handling & plating fee</p>

- **Valid Period:** The menu prices listed are guaranteed for functions booked between **February and June 2026**.
- **Price Changes:** Functions scheduled **after June 2026** may be subject to price adjustments due to potential changes in costs.



CHILDRENS MENU \$40pp

Suitable for children under 12 years
House baked garlic & sea salt focaccia

MAIN

- Calamari with fries
- Spaghetti Napoli sauce or Bolognese
- Gnocchi Napoli sauce or Bolognese
- Crumberd chicken with fries

DESSERT

Vanilla bean ice cream sundae, choc wafer



BEVERAGES

Beverages may be purchased on consumption basis

Our professional staff have excellent knowledge regarding food & wine.

We can assist you in selecting beverages from our extensive wine list which we will offer your guests to compliment the menu choices.

B.Y.O is not available for private dining

Beverage packages are available upon request.



HOUSE MENU

\$95 PER PERSON

(sample menu * Menu is subject to change with seasonal variation & produce availability)

ANTIPASTO

To share

Focaccia – house-baked w/ whipped garlic & herb butter

Prosciutto di Parma, Felino Salami, Mortadella

House pickled giardiniera, Pecorino Romano

MAIN

Guest choice

Homemade Tortelloni di zucca, pumpkin, sage, butter, pecorino cream (v)

Slow-cooked lamb shoulder – mushroom duxelle, spinach, minted peas, red wine jus* gf

Rock flathead, pan seared, orange & fennel salad, silky celeriac *gf

Risotto – Blue Swimmer crab, bisque, salsa verde, bottarga crumble*gf

Sides- rocket & parmesan salad & roast potatoes

DESSERT

Guest choice

Torta caprese, flourless chocolate & almond cake, orange mascarpone *gf

Vanilla bean panna cotta, rum caramelised pineapple, toasted coconut *gf

Affogato- Vanilla bean ice cream, honeycomb, espresso *gf

Cheese- fig preserve, seasonal fruit, muscatels, crostini, almond praline *gf

CLASSIC MENU

\$110 PER PERSON

(sample menu * Menu is subject to change with seasonal variation & produce availability)

Focaccia – house-baked w/ whipped garlic & herb butter

ENTREE (guest choice)

Burrata – heirloom tomato, pickled watermelon, saffron rice cracker (v)

Vitello Tonnato – poached veal, tuna & anchovy mayo, fried capers, jus *gf

Calamari fritti – rocket, dill, tarragon & lime aioli*gf

Tasmanian scallops, cauliflower mornay, squid ink wafer *gf

MAIN (guests choice)

Homemade Tortelloni di zucca, pumpkin, sage, butter, pecorino cream (v)

Risotto – Blue Swimmer crab, bisque, salsa verde, bottarga crumble* gf

Slow-cooked lamb shoulder – mushroom duxelle, spinach, minted peas, red wine jus*gf

Rock flathead, pan seared, orange & fennel salad, silky celeriac *gf

Sides- rocket & parmesan salad & roast potatoes

DESSERT (guests choice)

Torta caprese, flourless chocolate & almond cake, orange mascarpone *gf

Vanilla bean panna cotta, rum caramelised pineapple, toasted coconut *gf

Affogato- Vanilla bean ice cream, honeycomb, espresso *gf

Cheese- fig preserve, seasonal fruit, muscatels, crostini, almond praline *gf

SIGNATURE MENU (1.)

\$135 PER PERSON

(sample menu * Menu is subject to change with seasonal variation & produce availability)

Focaccia – house-baked w/ whipped garlic & herb butter

ENTREE (guest choice)

Coffin bay oysters (5) chardonnay mignonette *gf

Burrata – heirloom beetroot, butternut, shallots, pesto, crostini v gf

Vitello Tonnato – poached veal, tuna & anchovy mayo, fried capers, jus *gf

Calamari fritti – rocket, dill, tarragon & lime aioli *gf

Hiramasa kingfish crudo – pickled fennel, citrus dressing *gf

MAIN (guest choice)

Hand made Sardinian Culurgiones - pasta dumpling, baked potato, ricotta, mint, cherry tomato & saffron sauce (v)

Southern Ranges, grass fed Scotch fillet 250g Mbs 4, parsnip, red wine jus *gf

Market Fish, pan seared, orange & fennel salad, silky celeriac *gf

Spatchcock, flame grilled, charred cos, peperonata, brown chicken jus *gf

Risotto – Blue Swimmer crab, bisque, salsa verde, bottarga crumble * gfoa

Sides- rocket & parmesan salad & twice cooked roast potatoes

DESSERT (guest choice)

Tiramisu *gf

Crostata al limone, citrus tart, italian meringue

Affogato- Vanilla bean ice cream, honeycomb, espresso * w/ choice liqueur- baileys, frangelico, kailua, cointreau *gf

Cheese- fig preserve, seasonal fruit, muscatels, crostini, almond praline *gfoa

SIGNATURE MENU (2.)

\$145 PER PERSON

(sample menu * Menu is subject to change with seasonal variation & produce availability)

SEAFOOD & ITALIAN VITELLO TONNATO

to share- each guest receives a taste of each below

Focaccia – house-baked w/ whipped garlic & herb butter

Vitello tonnato - poached veal, anchovy mayo, fried capers (gf)

Coffin bay oysters, chardonnay mignonette *

Calamari fritti – rocket, dill, tarragon & lime aioli*

QLD king prawns – flame-grilled, nduja, crustacean oil, lemon, chives

MAIN (guest choice)

Hand made Sardinian Culurgiones - pasta dumpling, baked potato, ricotta, mint, cherry tomato & saffron sauce (v)

Risotto – Blue Swimmer crab, bisque, salsa verde, bottarga crumble * gfoa

Southern Ranges, grass fed Scotch fillet 250g Mbs 4, parsnip, red wine jus *gf

Market Fish, pan seared, orange & fennel salad, silky celeriac *gff

Spatchcock, flame grilled, peperonata, brown chicken jus *gf

Sides- rocket & parmesan salad & twice cooked roast potatoes

DESSERT (guest choice)

Crostata al limone, citrus tart, italian meringue

Tiramisu *gf

Affogato- Vanilla bean ice cream, honeycomb, espresso * w/ choice liqueur- baileys, frangelico, kailua, cointreau *gf

Cheese- fig preserve, seasonal fruit, muscatels, crostini, almond praline *gfoa

