

VALENTINE'S DAY

WEDNESDAY 14TH FEBRUARY

3 COURSE DINNER & COCKTAIL \$95 PP



ON ARRIVAL

Cocktail on arrival - Peach Bellini

Housemade bread with local EVOO (v) Warm Marinated Cerignola & Kalamata Olives (gf)



ENTREE TASTING PLATE

Natural South Australian Oysters, freshly shucked, with Prosecco, shallot and citrus (4) (gf)

Beetroot cured salmon, wild rice, spring onion, capers and lemon, beetroot crisps

Arancini alla norma smoked eggplant, tomato, scarmorza, basil (v) San Daniele prosciutto and Wagu bresaola (gf)



MAIN COURSE

Roasted QLD Barramundi fillet, witlof, fresh figs & fennel salad, pomegranite and raspberry salsa (gf)

Twelve hour slow cooked pork belly, pork shoulder gateau cavolo nero grain mustard pear compote (gf)

Spanner crab and saffron risotto, squash, zucchini, fresh tomato, lime, chilli, garlic (gf)

Ravioli of ox tail, smoked scarmorza and ricotta, peas, braising juices and aromatic sundried tomato breadcrumb



DESSERTS TO SHARE

Coconut panna cotta, 'Non il solito' tiramisu, passionfruit tart

OR

Cheese board, selection of cheese with fig jam, muscatels, lavosh, fresh strawberries



(v) vegetarian & (gf) gluten free

These dishes can be adjusted to suit dietary requirements, please advise your friendly waiter

*“ Food brings people together on many different levels.
It's nourishment of the soul and body; it's truly love “*

GIADA DE LAURENTIIS

VIVACE

RISTORANTE
EST. 2004