SEAFOOD LUNCH & DINNER

30TH MARCH 2018

GOOD FRIDAY

THREE COURSES
INCLUDING APEROL SPRITZ
$89 PER PERSON

Seafood Tasting Plate to share

Barbeque prawns, natural oysters with shallot vinaigrette, calamari fritti, beetroot cured salmon (df)

Main

Morton Bay Bug & saffron risotto, spring onion, zucchini (gf)

Crab & scallop raviolo, cherry tomato, thyme & lemon pangrattato

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

Pan fried blue eye fillet, Venus rice, figs, fennel salad, radish, cucumber & caper salsa (gf) (df)

House made gnocchi Sorrentina, buffalo mozzarella, fresh tomato, basil (v)

Dessert

Coconut panna cotta, fresh pineapple, mango coulis, kiwifruit & lime granita (gf)

Millefoglie with chocolate & ricotta, apricot coulis and fresh strawberries

Passionfruit tart, blueberry, citrus, pomegranate, Campari cream, orange sorbet & pistachio praline (gf)

Cheese plate for 1, preserves, fresh fruit, muscatels & lavosh (df)

Vivace 'Signature Affogato' vanilla bean icecream, Havana Moon espresso, honeycomb & Frangelico (df)

(gf) gluten free (v) vegetarian (df) dairy free

BOOKINGS ESSENTIAL

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