

Mother's Day Menu

Sunday 13th May 2018

LUNCH & DINNER

Entree (choice)

Smoked hock and chicken terrine with brandy prune preserve, cornichons, radish, crostini (gfoa)

Peppered beef carpaccio, truffle mayonnaise, asparagus, radish, pecorino (gf)

Goats cheese asiago & cauliflower croquettes, smoked scarmorza & walnut mornay, insalata rossa (v)

South Australian oysters natural (4), citrus, shallot & prosecco dressing (gf) (df)

Main Course (choice)

12 hour slow cooked lamb neck, lentil ragu, tomato broth, aromatic pistacchio crumb (gf)

Roast pumpkin and rosemary risotto, goats cheese mousse, toasted pepita (gf) (v)

Pan roasted Barramundi fillet, warm spelt & quinoa salad, corn, squash, peas, cucumber & fennel salad (gf) (df)

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

Dessert (choice)

Dark Belgian chocolate marquise, honey whipped ricotta, poached quince, candied walnuts (gf)

Lavender panna cotta, dehydrated strawberry, poached rhubarb, strawberry compote (gf)

Warm apple & pear frangipane tart, vanilla bean ice cream

Cheese plate for one, fig jam, muscatels, fresh fruit, lavosh (gfoa)

(gf) gluten free (gfoa) gluten free option available (df) dairy free (v) vegetarian

Childrens Menu Available

VIVACE

RISTORANTE
EST. 2004