

STARTERS

Warm marinated cerignola & Kalamata olives (gf)(v) 6

Suppli- beetroot, pea & fior di latte, scamorza,
roquette pesto (v) (2 pce) 9

Australian oysters shucked daily (gf)(df) 4.50 ea

Shallot, citrus & prosecco vinegar (gf)(df) 4.50 ea

Mornay 5.50 ea Kilpatrick (df) 5.50 ea

Antipasto board for 2

san daniele prosciutto dop, seven creeks wagu salami &
bresaola, mortadella, pecorino,
house pickles, truffle grissini (gfoa) 34

ENTREE

Croquette di broccoli, ricotta e goats cheese,
watercress, witloaf, pepita salad (v) 22

Garden tomato, mozzarella di bufala, cerignola olives

shallots, basil (gf) (v) 23

+ san daniele prosciutto 6

Smoked hock, chicken & prune terrine,
broad beans, peas, mint & capers, crostini (gfoa) 23

Ando deer park pasture fed venison carpaccio,
celeriac, berries, pecorino, truffle grissini (gfoa) 24

Calamari & zucchini fritti, mint & pea veloute
roasted paprika (df) 26

Tasmanian scallops, sweet corn, confit chorizo
& shallots, jalapeno praline (gf) (dfoa) 26



PASTA & RISOTTO

'Gnocchi di patate alla sorrentina'
house made potato gnocchi, mozzarella di bufala,
fresh tomato, basil (v) 30

'Pappardelle al ragu' di coniglio'
slow cooked rabbit, broccolini,
olives, almond & pecorino 34

Vivace 'signature' linguine ai frutti di mare'
salmon, prawns, mussels, scallops, chilli
garlic, olives, wild rocket (df) 39

'Risotto agli asparagi, radicchio e piselli'
asparagus, peas, radicchio spring onion,
prosciutto, lemon ricotta (gf) (voa) 33

(v) vegetarian (gfoa) gluten free option available

(gf) gluten free (df) dairy free

We cater to most dietary requirements

FUNCTION ROOMS AVAILABLE

MAINS

Herb & mustard crusted lamb back strap 42
sweet potato, silverbeet, white anchovies,
salsa verde(df)

Twelve hour slow cooked Murray Valley pork belly 39
caramelized onion relish, spice poached pear,
pea foam, fried shallots (gfoa) (df)

Free range lemon & garlic roast chicken breast 37
ancient grains, confit tomato, pepita,
cucumber, yoghurt (gfoa)

300gm Cape Grim grass fed scotch fillet 45
summer giardiniera of heirloom carrots, broccolini,
zucchini, dried figs, red wine jus (gf)(df)

1.2kg Cape Grim grass fed t-bone
red wine jus, dijon & grain mustard
served with roasted potatoes, green vegetables
120 for 2 to share (gf)

SIDES

Season green vegetables (gfoa) (v) (df) 11

Roast potatoes, oregano & confit garlic (v)(df) 11

Shoestring fries (v) (df) 10

Wild rocket, pear, walnut & parmesan salad
balsamic dressing (gf) (v) 12

Iceberg, radicchio, cucumber, mint, fennel
orange dressing (gf) (df) (v) 10

CHEESE

Local & imported cheese selection
served with preserves, fresh fruit, muscatels lavosh
See daily specials

FORTIFIDES

Penfolds 'Father' Grand Tawny Port South Australia 14
Fonsecca Bin No 27 Aged Tawny Port Portugal 18
Campbells Rutherglen Muscat Rutherglen, Vic n14
Campbells Rutherglen Topaque Rutherglen, Vic 14
Barbadillo Pedro Ximenez Andalucia, ESP 18

STICKIES

2009 Craigmoor Botrytis (90ml) 10
Hunter Valley, NSW (500ml) 38
2013 Josef Chromy Botrytis Riesling,
Launceston, TAS (375ml) 55
2011 Malvasia Delle Lipari, Passito
Virgona, IT (500ml) 120

DESSERT

White chocolate & lychee panna cotta 17
coconut granita, rhubarb compote, strawberry dust (gf)

Dark Belgian chocolate fondant, candied orange 18
green tea ice gelato, honeycomb

'Torta al frutto della passione' 17
citrus & passionfruit curd, mascarpone & white chocolate
ganache, fresh raspberries (gf)

'Bombe Alaska ai frutti di bosco' 18
mixed berry parfait, lemon curd, short crust,
Italian meringa (gf)

Affogato our way, house made honeycomb 15
vanilla bean ice cream, espresso (gf)

W' liqueur of choice 22
Kahlua, Frangelico, Galliano, Cointreau (gf)

Espresso Martini 21
Vodka, Kahlua, Frangelico & espresso (gf)

mini tiramisu cannoli, coffee earth 5 ea
hand rolled chocolate & cointreau truffles (gf) 3 ea

biscotti 3.0 ea
petite plate to share 18
(2 biscotti, 2 cannoli, 2 truffles)

DIGESTIVI

Amaro Montenegro 12
Fernet Branca 16
Averna Siciliano 14
Braulio Amaro Alpino 12
Cynar Ricetta Orinale 12

GRAPPA

Grappa di Moscato "Nonino" Veneto, ITA 16
Tedeschi Grappa di Amarone, Veneto, ITA 22

COGNAC

Roger Groult Calvados 8YO 18
Remy Martin V.S.O.P. Cognac 16
Hennessy XO Cognac 35
Chateau Tariquet V.S Armagnac 14

COFFEE

Inception'Havana Moon'4.50
Tea by Tea 2 5.5
english breakfast-lemongrass & ginger
chamomile-earl grey -sencha green
peppermint
House blend chai pot 6.5

CHOCOLATE

Italian hot chocolate 6
Hot chocolate & marshmallow 5