

## STARTERS

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

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 danielle 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 danielle prosciutto 6

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

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

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

Gluten Free Pasta Available

(v) Vegetarian (gf) Gluten free (df) Dairy free

(gfoa) Gluten free option available

# VIVACE

RISTORANTE  
EST. 2004

## PASTA & RISOTTO

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

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, lemon ricotta (gf) (voa) 33

## MAINS

# 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)

# Tasmanian salmon fillet 38  
pearl cous cous, quinoa, brandy apricots, fennel & char grilled zucchini salad (gfoa)

## SIDES

Season green vegetables (gfoa) (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

## LUNCH SPECIAL

# choose any 2/3 courses

complemented with a glass of prosecco  
vino bianco/rosso or birra Menabreau

58/68

## DESSERT

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

# Dark Belgian chocolate marquise, citrus segments 16  
candied walnuts, honey whipped ricotta (gf)

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

Affogato, honeycomb, vanilla bean ice cream,  
espresso (gf) 15

w' Liqueur, Kahlua, Frangelico, Galliano, Cointreau 22

## CHEESE

Cheese Board Selection w' fig jam, muscatels,  
fresh fruit, lavosh (v)(gf) 27

Will Stud Brillat-Savarin, (France) 9.0  
triple cream white mould soft cows milk

Cabot Aged Cheddar (USA) 9.0  
rich, mild semi hard texture, cows milk

Gorgonzola Piccante (Italy) 9.0  
bold blue, dense cream texture, cows milk