

LUNCH SPECIAL

TWO COURSE 39

THREE COURSE 49

INCLUDES A WELCOME GLASS OF PROSECCO OR COPIA PINOT GRIGIO / CABERNET MERLOT FRANKLAND RIVER WA.

APPETIZER

WARM MARINATED OLIVES & PANE DI CASA

ENTREE (CHOICE)

SMOKED HOCK, CHICKEN & PRUNE TERRINE, BROAD BEANS, PEAS, MINT & CAPPERS, CROSTINI (GFOA)

CROQUETTE DI BROCCOLI, RICOTTA E GOATS CHEESE, WATERCRESS, WITLOAF, PEPITA SALAD(V)

TASMANIAN SCALLOPS, SWEET CORN, CONFIT CHORIZO & SHALLOTS, JALAPENO PRALINE (GF)

MAIN COURSE (CHOICE)

PORCINI & KING BROWN MUSHROOM RISOTTO, GOATS CHEESE TRUFFLE MOUSSE, CRISPY LEEKS (GF) (V)

FILLETTO DI SALMONE ALLA SICILIANA, OLIVES, TOMATO, FENNEL & ORANGE SALAD (GF) (DF)

MARINATED LEMON & GARLIC CHICKEN BREAST, ANCIENT GRAINS, CONFIT TOMATO, CUCUMBER, PEPITA, YOGHURT (DFOA) (GF)

GNOCCHI DI PATATE ALLA SORRENTINA, MOZZARELLA DI BUFALA, FRESH TOMATO, BASIL (V)

DESSERT (CHOICE)

DARK BELGIAN CHOCOLATE MARQUISE, HONEY WHIPPED RICOTTA, CITRUS SEGMENTS, CANDIED WALNUTS (GF)

VANIILLA & WHITE CHOCOLATE PANNA COTTA, MARASCHINO CHERRY COMPOTE, POACHED RHUBARB, CRUSHED AMARETTO (GF)

TORTINO RICOTTA E PERA, ALMOND FRANGIPANE, RICOTTA & MASCARPONE TART, SPICED SHIRAZ PEAR

CHEESE PLATE FOR ONE, FIG JAM, MUSCATELS, FRESH FRUIT, LAVOSH (GFOA)

(GF) GLUTEN FREE (GFOA) GLUTEN FREE OPTION AVAILABLE (DF) DAIRY FREE (V) VEGETERIAN

TWO COURSE 39

THREE COURSE 49

VIVACE

RISTORANTE
EST. 2004