

# Mother's Day Menu

**Sunday 12th May 2019**

## LUNCH & DINNER

### Appetizer

Warm marinated Olives & pane di casa

### Entree (choice)

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

Ando Deer Park pasture fed venison carpaccio, celeriac, berries, pecorino, truffle grissini (gf)

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)

12 hour slow cooked red wine braised beef cheeks, soft polenta, pine mushrooms, silverbeet, pangratatto (gf)

Porcini & king brown mushroom risotto, goats cheese truffle mousse, crispy leeks (gf) (v)

Filetto di Snapper 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 fondant, candied orange, green tea gelato, honeycomb

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) vegetarian

Childrens Menu Available

# VIVACE

RISTORANTE  
EST. 2004