

## 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) 22/30

'Home made pappardelle al ragu' di osso buco'  
slow cooked saffron veal osso buco ragu, aromatic crumb  
& pecorino romano (gfoa) 26/34

Vivace 'signature' linguine ai frutti di mare'  
salmon, prawns, mussels, scallops, chilli  
garlic, olives, wild rocket (df) 31/39

'Risotto ai porcini con formaggio di capra al tartufo'  
porcini and king brown mushroom risotto, goat cheese  
truffle mousse, crispy leeks (gf) (voa) 25/33

Home made pasta of the day  
(see daily specials)

Gluten free pasta available

(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  
spelt, sweet potato, silverbeet,  
white anchovy 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, figs, red wine jus (gf)(df)

Cut of the day  
(see daily specials)

## SIDES

Garlic burnt butter green beans and broccolini  
with toasted pepita seeds (gfoa) (v) (df) 11

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

Dutch carrots in agrodolce, fresh ricotta,  
toasted black sesame seeds (gfoa) (v) 12

Shoestring fries (v) (df) 10

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

## 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 & vanilla panna cotta,  
maraschino cherry compote, poached rhubarb,  
crushed amaretto (gf) 17

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

'Tortino ricotta e pere'

Almond frangipane, ricotta and mascarpone tart,  
spiced shiraz poached pear & tempered chocolate (gf) 17

'Non il solito Tiramisu' 20  
espresso, Amaretto Di Sorrono cream,  
pane di spagna, tempered chocolate

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 ricotta & chocolate cannoli 4 ea  
hand rolled chocolate & cointreau truffles (gf) 3 ea

biscotti 3.0 ea  
petite plate to share 18

## 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