

STARTERS

Warm marinated cerignola & Kalamata olives (gf)(v) 7

Suppli- slow cooked oxtail, tomato,
scamorza, mozzarella, parmesan,
smoked eggplant (2 pce) 14

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

Shallot & chardonnay vinegar (gf)(df)

Mornay 5.50 ea Kilpatrick (df) 5.50 ea

Antipasto board for 2

San daniele prosciutto DOP

Seven creeks Wagyu salami & bresaola, pecorino, olives
house pickles, gnocco fritto (gfoa) 38

ENTREE

Pumpkin & goats cheese croquette, cauliflower mornay,
pepita crumbs, radicchio leaves, radish (v) 22

Garden tomato, mozzarella di bufala,
cerignola olives, shallots, basil (gf) (v) 21

+ san daniele prosciutto 6

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

Carpaccio di beef , pickled baby mushrooms
gorgonzola mousse, capers, celery salad,
truffle grissini (gfoa) 23

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

Tasmanian scallops, braised fennel compote, pancetta,
white anchovy brioche crumb (gfoa) (dfoa) 26



PASTA & RISOTTO

'Gnocchi di patate alla sorrentina'
house made potato gnocchi, mozzarella di bufala,
fresh tomato, basil (v) 23/31

'Home made tagliatelle al ragu' di osso buco'
slow cooked saffron veal osso buco ragu, aromatic crumb
& pecorino romano (gfoa) 27/35

Vivace 'signature' linguine ai frutti di mare'
salmon, prawns, mussels, scallops, chilli
garlic, olives, wild rocket (df) 33/39

'Risotto ai porcini con formaggio di capra al tartufo'
porcini and wild mushroom risotto, goat cheese truffle
mousse, crispy leeks (gf) (voa) 26/33

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
sicilian eggplant caponata, crumbed sweetbread
agro dolce, cavolo nero (df)

Twelve hour slow cooked Murray Valley pork belly 39
balsamic apple & ginger puree
pulled ham hock gnocco fritto, onion crisps (gfoa)

Free range lemon & garlic roast chicken breast 37
ancient grains, confit tomato, roasted sweet corn,
salsa verde (gfoa)

300gm Cape Grim grass fed scotch fillet 45
king brown mushrooms, watercress salad
red wine jus (gf)

'Cacciucco Vivace ' 41
pernod braised fennel, chilli, tomato boullabaise,
prawns, scallops, local mussels, salmon,
char grilled sour dough (gfoa)

Cut of the day

SIDES

Garlic burnt butter green beans and broccolini
with toasted pepita seeds (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, fennel, pecorino, capers
orange dressing (gf) (df) (v) 11

VIVACE

RISTORANTE
EST. 2004

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) 18

Dark Belgian chocolate fondant, candied orange,
green tea gelato & honeycomb 19

'Tortino ricotta e pere'

Almond frangipane, ricotta and mascarpone tart,
spiced shiraz poached pear & tempered chocolate (gf) 18

'Non il solito Tiramisu'

espresso, Amaretto Di Saronno cream,
pan di spagna, tempered chocolate (gf) 20

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

W' liqueur of choice 22

Kahlua, Frangelico, Galliano, Cointreau (gf)

Bomb Alaska

Italian Meringue with hazelnut parfait,
fresh berries compote (gf) 19

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

(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