



# Melbourne Cup Lunch

VIVACE  
RISTORANTE  
EST. 2004

*Join Us at the Exclusive Vivace Marquee*



**MELBOURNE CUP DAY  
TUESDAY 5TH NOVEMBER 2019**

**THREE COURSE LUNCHEON**

**INCLUDES A GLASS OF PIPER - HEIDSIECK ON ARRIVAL**

**\$99 PER PERSON ALL INCLUSIVE**

### **ENTRÉE**

Antipasto to share

San Daniele prosciutto DOP, Seven Creeks Wagyu salumi & bresaola, warm marinated olives, pecorino, house pickles, house pane di casa

### **MAIN (choice)**

Pan roasted local caught Snapper fillet, roasted cauliflower, caper tepanade, Sicilian anchovies, crispy kale, braised fennel (gf)

Herb crusted lamb backstrap, Sicilian eggplant caponata, cavolo nero, red wine jus (df)

Gnocchi di patate alla Sorrentina  
mozzarella di buffala, fresh tomato, basil (v)

Marinated lemon & garlic free range chicken breast, apple, quinoa, cabbage slaw, radish, minted yoghurt (gf)

Porcini & King brown mushroom risotto, goats cheese, truffle mousse, crispy leeks (gf)(voa)

**SIDE** - roquette, parmesan, balsamic salad

### **DESSERT (choice)**

Dark Belgian chocolate marquise, candied walnuts, brandy raisins, bailey's cream (gf)

Passionfruit & vanilla panna cotta  
maraschino cherry compote, fresh kiwi, amaretto crumb (gf)

Cheese plate, selection of local & imported cheese, muscatels, fresh fruit, preserve, lavosh

*(v) vegetarian (gf) gluten free (df) dairy free ( gf/df oa) gluten/dairy free option available  
Full vegetarian menu available upon request / Childrens menu available ( under 12 years) \$45*