

## STARTERS

Warm marinated cerignola & kalamata olives (gf)(v) 6

Arancini, slow cooked beef rib  
saffron, peas & smoked scamorza,  
ricotta mousse (gf) (2pce) 12

Australian oysters shucked daily (gf)(df) 4.50 ea  
Shallot & chardonnay vinegar (gf)(df)  
Mornay +1 Kilpatrick (df) +1

Salumi Plate  
San Daniele prosciutto DOP  
Seven creeks Wagyu salami & bresaola,  
fresh buffalo mozzarella  
olives, house pickles, gnocco fritto (gfoa) 39

## ENTREE

Zucchini Flowers tempura, goats cheese,  
leek & ricotta, heirloom beetroot, pepita crumb 26 (gf)

Caprese- garden tomato, fresh buffalo mozzarella,  
cerignola olives, shallots, basil (gf) (v) 23  
+ san daniele prosciutto 6

Port Lincoln South Australian Blue Finn Tuna Crudo  
caper mayo, confit tomato, pistacchio, olive dust 28 (gf)

Calamari fritti, citrus aoli, pickled fennel,  
mint, orange & ruby grapefruit (gf) 27

Bridport Tasmanian Scallops, cauliflower, pancetta,  
Sicilian anchovy brioche crumb 25 (gfoa)

Beef Carpaccio, truffle mayo, asparagus  
capers, pecorino, sesame grissini (gfoa) 24



## PASTA & RISOTTO

'Gnocchi di patate alla sorrentina'  
House made potato gnocchi, buffalo mozzarella,  
fresh tomato, basil (v) 26/32

House made Cavatelli, pork salsiccia, broccolini,  
cherry tomato, olive crumb, chilli, garlic, stracchino 30/35

Vivace 'signature' linguine ai frutti di mare'  
salmon, prawns, mussels, scallops, chilli  
garlic, olives, wild rocket (df) 35/40

'Risotto ai porcini con formaggio di capra al tartufo'  
porcini and wild mushroom risotto, goat cheese truffle  
mousse, porcini & parmesan waffle (gf) (voa) 28/33

Home made pasta of the day  
(see daily specials)

Gluten free pasta available

Vegan Pasta available

(v) vegetarian (gfoa) gluten free option available  
(voa) vegan option available (gf) gluten free (df) dairy free

## FUNCTION ROOMS AVAILABLE

10 - 40 GUESTS

## MAINS

18 hour slow cook Spring Lamb Shoulder  
Roasted baby corn, carrots, asparagus,  
Persian fetta, cucumber, red wine jus (gf) 40

Murray Valley crispy Pork Belly  
Spiced mustard poached pear  
potato & pork shoulder gratin,  
cavolo nero, sherry vinegar sauce (gf) 39

Roast Lemon & Garlic Chicken Breast  
apple, crispy quinoa & cabbage slaw, radish,  
pomegranate, cumin, honey yoghurt (gf) 38

300GM Black Angus Jack's Creek NSW  
MBS 5+ Grain Fed Scotch Fillet  
condiments, red wine jus (gf) 49

200GM Grass Fed Victorian Western District Eye Fillet  
condiments, red wine jus (gf) 45

## SIDES

Garlic burnt butter green beans and broccolini  
with toasted pepita seeds (gf) (v) (dfoa) 11

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

Shoestring fries (v) (df) (gf) 10

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

Iceberg, radicchio, fennel, pecorino, capers  
orange dressing (gf) (dfoa) (v) 11

## CHEESE

Local & imported cheese selection  
served with preserves, fresh fruit, muscatels, lavosh

Will Stud Brillat-Savarin- 10  
France, triple cream white mould soft cows milk

Cabot aged Cheddar - 10  
USA - rich, mild semi hard texture, cows milk

Gorgonzola Piccante- 10  
Italy, bold blue, dense cream texture, cows milk

## 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 16

## STICKIES

2009 Craigmoor Botrytis (60ml) 12  
Hunter Valley, NSW (500ml) 38

2013 Josef Chromy Botrytis Riesling,  
Launceston, TAS (375ml) 55

2011 Malvasia Delle Lipari, Passito  
Virgona, IT (500ml) 120  
(60ml) 23

# VIVACE

RISTORANTE  
EST. 2004

## DESSERT

Panna Cotta, white chocolate & passionfruit  
maraschino cherry compote, fresh kiwi fruit,  
crushed amaretto (gf) 18

Warm Belgian Chocolate Fondant  
coconut sorbetto, raspberries, hazelnut praline 19

Almond frangipane Tart,  
Fresh forest berries, white chocolate,  
spiced citrus yoghurt (gf) 18

Bomb Alaska  
Italian Meringue with limoncello semi freddo  
citrus & mint salad (gf) 22

'Non il solito Tiramisu'  
espresso, Amaretto Di Saronno cream,  
pan di spagna, tempered chocolate (gf) 21

Affogato our way, house made honeycomb 15  
vanilla bean ice cream, espresso (gf)  
W' liqueur of choice 22  
Kahlua, Frangelico, Galliano, Cointreau (gf)

Duo of Mini Canoli 7.0  
Ricotta & honey - Dark chocolate mousse, pistachio  
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

Alpe Amaro 14

Averna Siciliano 1154

Braulio Amaro Alpino 12

Cynar Ricetta Orinale 12

Tosolini Amaro 15

Nonino Amaro 15

Nonino Prunella 15

Ischia Saporì Rucolino Amaro 16

## GRAPPA

Grappa di Moscato "Nonino" Veneto, ITA 16

Vecchia Grappa di Prosecco, Veneto, ITA 19

## COGNAC

Roger Groult Calvados 8YO 18

Remy Martin V.S.O.P. Cognac 16

Hennessy XO Cognac 35

Chateau Tariquet V.S Armagnac 14

## ESPRESSO MARTINI

Vodka, Kahlua, Frangelico & Espresso 21

## COFFEE

Dimattina Prima Tazza 4.5

Tea by Tea Drop 6.0  
english breakfast-lemongrass & ginger  
chamomile-earl grey -sencha green  
peppermint

## CHOCOLATE

Italian hot chocolate 6

Hot chocolate & marshmallow 5