

VALENTINE'S DAY

MENU

FRIDAY 14TH FEBRUARY 2020
3 COURSES & GLASS OF PROSECCO- \$95PP



ON ARRIVAL

Cocktail on arrival - Prosecco

Housemade bread with local EVOO (v) Warm Marinated Cerignola & Kalamata Olives (gfoa)



ENTREE

Natural South Australian Oysters, freshly shucked, strawberry, vodka granita (4) (gf)

Zucchini flowers tempura, goats cheese, leek & ricotta, heirloom beetroot, pepita crumb (v)(gf)

Beetroot & blood orange cured salmon, avocado mousse, grape & caper salsa (gf)

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

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



MAIN COURSE

Yellow fin Tuna, pickled cucumber, radish, heirloom carrots, asparagus, citrus mayo(gf)

18 Hour slow cooked lamb shoulder, roasted baby corn, carrots, asparagus, persian fetta, cucumber, red wine jus (gf)

Balmain bugs ravioli, butter bisk sauce, spring onion, asparagus, pistacchio crumb (gf)

Roast lemon & garlic chicken breast, apple, crispy quinoa & cabbage slaw, radish, pomegranate, cumin, honey yoghurt (gf)

Risotto, porcini and wild mushroom, goats cheese, truffle mousse, porcini & parmesan waffle (gf) (vgoa)



DESSERTS

Warm Belgian chocolate fondant, coconut sorbetto, raspberries, hazelnut praline

White chocolate & passionfruit panna cotta, marachino cherry compote, fresh kiwi fruit, crushed amaretto (gf)

Cheese board, selection of cheese with fig jam, muscatels, lavosh, fresh strawberries

Dark chocolate & coconut delizia, coconut custard, coconut sorbet, chocolate sphere, fresh raspberries (df)(vg)(gf)



(v) vegetarian (gf) gluten free (df) dairy free (vg) vegan

These dishes can be adjusted to suit dietary requirements, please advise your friendly waiter

VIVACE

RISTORANTE

EST. 2004