

APPETISER

Arancini, pumpkin, saffron, pea & smoked scamorza (v) (gf) (2pc) 12

Australian oysters, shucked daily

- shallot & chardonnay vinegar 5ea / Mornay or Kilpatrick 6ea

Vivace Antipasto 22pp (min 2p)

San Daniele prosciutto, cacciatori salami, beef rib arancini, warm olives,
house pickles, Gran pecorino, grissini (gfoa)

ENTREE

Caprese - Heirloom tomato, fresh burrata, basil, pine nut pesto (gf)(v) 23
+ San Daniele prosciutto 6

Calamari & zucchini fritti, green capsicum aioli, smoked paprika (gf) 27

Bridport Tasmanian scallops, crushed peas, mint, pancetta, Sicilian anchovy brioche crumb (gfo)25

Beef carpaccio, grilled pear, gorgonzola mousse, capers, pecorino, sesame grissini (gfoa) 25

PASTA & RISOTTO

House made potato gnocchi, fresh burrata, tomato, basil, rocket pesto (v) 27 / 33

House made tagliatelle, slow cooked beef rib ragu, aromatic herb,
toasted almond flakes, marinated feta (gfoa) 32 / 37

Vivace 'signature' linguini seafood

salmon, prawns, diamond clams, scallops, chilli, garlic, olives, wild rocket (gfoa) 35/40

Porcini and wild mushroom risotto, goat cheese, truffle mousse (gf)(v) 27 / 33

MAINS

18 Hour slow cooked lamb shoulder

braised lentils, shallots agrodolce, heirloom carrots, braising jus (gf) 40

Murray Valley crispy skin pork belly

spiced mustard poached pear, silverbeet, anchovy, sherry vinegar (gf) 39

Tuscan style roast free range chicken breast, wild mushroom, tomato, olive, capers, oregano(gf) 38

300grams Black Angus Jack's Creek NSW

MBS 5+ grain fed scotch fillet, condiments, red wine jus (gf) 48

SIDES

- Broccolini, zucchini, green beans, garlic, toasted pepita (gf) (v) 12

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

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

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

DESSERT

Panna cotta,
vanilla & white chocolate, strawberry & vincotto, crushed amaretto (gf) 18

Warm Belgian chocolate fondant
Baileys & brandy raisin ice cream, hazelnut praline 19

'Non il solito tiramisu'
espresso, amaretto di Saronno cream, pan di Spagna, tempered chocolate (gf) 21

Vivace 'signature' Affogato
House made honeycomb, vanilla bean ice cream, espresso 15
Add liqueur of choice : Kahlua, Frangelico, Galliano, Cointreau (gf) 22

Duo of mini cannoli, dark chocolate mousse, pistachio 8

CHEESE

Local & imported cheese selection for Two
Served with preserves, fresh fruit, muscatels, lavosh (gfoa) 35

Wild Stud Brillat-Savarin, France
Triple cream, white mould soft cows milk 30g

Cabot Aged Cheddar, USA
Rich, mild semi-hard texture, cows milk 30g

Gorgonzola Piccante, Italy
Bold blue, dense cream texture, cows milk 30g

STICKIES & FORTIFIDES

Penfolds 'Father' Grand Tawny Port South Australia 14

Fonsecca Bin No 27 Aged Tawny Port Portugal 18

Campbells Rutherglen Muscat Rutherglen, Vic 14

Campbells Rutherglen Topaque Rutherglen, Vic 14

Barbadillo Pedro Ximenez Andalucia, ESP 18

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

2016 Woodstock Botrytis Semillon McLarenavale 12 (60ml) 48 (375ml)