

APPETISER

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

Australian oysters, shucked daily
- shallot & chardonnay vinegar 5ea / Mornay or Kilpatrick 6ea

Charcuterie 25pp (min 2p)

San Daniele prosciutto, felino salami, duck terrine, warm olives, house pickles, bufalo mozzarella, crostini (gfoa)

ENTREE

Caprese - Heirloom tomato, bufalo mozzarella, basil, pine nut pesto (gf)(v) 24
+ San Daniele prosciutto 6

Calamari fritti, smoked aioli, fennel, citrus (gf) 27

Canadian scallops, cauliflower, salsa verde, snow pea tendrils (gfo)28

Yellow fin tuna crudo, horse radish mayo, confit tomato, olive crumb, capers, finger lime (gf) 28

PASTA & RISOTTO

House made potato gnocchi, bufalo mozzarella, tomato, basil, rocket pesto (v) 28 / 34

House made basil tagliatelle, veal ossobuco, aromatic herb, olive, pecorino romano (gfoa) 32 / 38

Vivace 'signature' linguini seafood
Australian prawns, mussels, salmon, scallops, chilli, garlic, olives, wild rocket (gfoa) 38/42

Saffron spanner crab risotto, zucchini ribbon, squash, cherry tomato, leeks (gf)(v) 29 / 35

MAINS

18 Hour slow cooked lamb shoulder
green lentils, shallots agrodolce, Swiss brown & king oyster mushrooms, braising jus (gf) 40

Murray Valley crispy skin pork belly
spiced mustard pear, celeriac, silverbeet, anchovy, sherry vinegar (gf) 39

Grain fed duck breast, orange glaze, pea puree
slow cooked duck leg cavolo nero, pancetta involtino, asparagus, blackberries (gf) 41

Fish of the Day (market price)

300grams Black Angus Jack's Creek NSW
MBS 5+ grain fed scotch fillet, summer vegetable, condiments, red wine jus (gf) 49

SIDES

- Seasonal sauté greens, garlic, toasted pepita 12
- Roast potatoes, oregano & confit garlic 12 / Shoestring fries 10
- Wild rocket, pear, walnut, parmesan salad, balsamic dressing 12

DESSERT

Panna cotta,
vanilla & white chocolate, passionfruit, vincotto, dehydrated strawberry, hazelnut (gf) 18

Citrus curd, almond frangipane tart, summer fruit, coconut meringue (gf) 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 16

Add liqueur of choice : Kahlua, Frangelico, Galliano, Cointreau (gf) 22

Duo of mini cannoli, dark chocolate mousse, pistachio 9

Hand rolled chocolate & cointreau truffles 10 (3pc)

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

Pyengana Aged 24mnths cheddar, Tasmania AU
Rich, mild semi-hard texture, cows milk 30g

Gorgonzola Dolce, 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

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