

LUNCH SPECIAL & GLASS OF WINE

Choose Any Two Courses \$55

(Entree & Main or Main & Dessert)

Choose Any Three Courses \$68

ENTRÉE

Zucchini flowers tempura, honey ricotta, goats cheese, truffle, tomato & capsicum salsa, sorrel (v) (gf)

Duck, pork & prune terrine, pistacchio, fig preserve, caper berries & crostini (gf)

Canadian scallops, cauliflower, salsa verde, snow pea tendrils (gf)

MAIN

House made potato gnocchi, buffalo mozzarella, tomato, basil, rocket pesto (v)

Pan roasted Tasmanian salmon fillet, cherry tomato, capers, olives, fresh basil, braised fennel (gf)

Cavatelli pasta, veal ossobuco ragu, aromatic herb, pecorino romano (gfoa)

DESSERT

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

Dark Belgian chocolate marquise, baileys ice cream, brandied raisins, candied walnuts (gf)

Vivace 'signature' affogato, house made honeycomb, vanilla bean ice cream, espresso

Lunch Special valid for lunch bookings in the restaurant between 12-3pm Wednesday - Saturday
Not valid for group bookings and private dining.