

# Mother's Day Menu

**Sunday 9th May 2021**

**LUNCH & DINNER**

**\$89pp**

**Appetizer**

Warm marinated Olives & pane di casa

**Entree (choice)**

Caprese- Heirloom tomato, buffalo mozzarella, basil, shallots, pine nut pesto, aged balsamic, (gf)(v)

Angus grass fed beef carpaccio, caper mayonaise, pickled mushrooms, pistacchio (gf)

Zucchini, leek & goats cheese Croquette golden beetroot, roasted red pepper & tomato relish(v)

Caramelized Canadian scallops, citrus, mint, pea & pancetta, micro sorell (gf)

**Main Course (choice)**

12 hour slow cooked lamb shoulder, pearl barley, eggplant & zucchini caponata, red wine jus (gf)

Porcini & wild mushroom risotto, leeks, truffle 'Chevre' goats cheese & pistacchio (gf) (v)

Saffron poached Filetto di King Fish aromatic herb crust, cannellini bean & cabbage agro dolce, (gf)

Inglewood farm organic free range chicken, slow roasted breast, pickled cabbage broad beans, charred baby corn

House made Gnocchi di ricotta, pesto, butter beans, pine nuts, squacquerone cheese (v)

**Dessert (choice)**

Vanilla & white chocolate panna cotta, passionfruit, vincotto, dehydrated strawberry, hazelnut (gf)

Dark Belgian chocolate fondant, salted caramel, raspberry, pistacchio crumb, vanilla bean ice cream (gf)

Affogato, vanilla bean ice cream, honeycom & espresso (gf)

Cheese plate for one, fig jam, muscatels, fresh fruit, lavosh (gfoa)

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

Childrens Menu Available

**VIVACE**

RISTORANTE  
EST. 2004