

# *Vivace Melbourne Cup Day Menu*

Tuesday 1st November 2022 \$149 per person

## APPETISER

House baked bread & warm marinated olives

## ENTREE -Choice

Chevre goats, zucchini & leek croquettes, smoked tomato & beetroot relish (gf) (v)

Grass fed beef carpaccio, salsa tonnata, candied walnuts, pickled mushrooms, bitter leaves (gf)

WA Shark Bay scallops, cauliflower puree, crispy pancetta, aromatic crumb (gf)

Local Calamari fritti, fennel, mint, & radicchio, lemon, caper & fresh dill aioli (gf)

Optional - add Australian Pacific oysters, natural with shallot & chardonnay vinegar + \$5 each

## MAIN -Choice

House made Gnocchi di patate, San marzano tomatoes, basil pesto, buffalo mozzarella (v)

18 Hour Gippsland lamb shoulder, lentil ragu, shallots agro dolce, Persian fetta & red wine jus

Pan roasted Port Phillip Bay Snapper fillet (gfoa)

Slow cooked duck & wild mushroom risotto, braised leeks, goats curd & truffle, pistachio (gf) (voa)

Western Plains 12 Hr Pork belly, spiced pear, burnt brussel sprouts, baby capers, mustard red wine reduction (gf)

John Dee Qld MBS3+ grain fed 300g scotch fillet, red wine jus (gf) + \$20

## DESSERT - Choice

Vanilla & white chocolate panna cotta, coconut crumble, orange & berry compote (gf)

Dark Belgian chocolate fondant, Blood Orange, hazelnut praline, vanilla bean ice cream

Vivace affogato - house made honeycomb, vanilla bean ice cream, espresso (gf)

Local & imported cheese, served with preserve, fresh fruit, muscatels, lavosh (gfoa)