

Vivace New Years Eve Dinner

2 course \$95- three Course \$125

APPETISER

House baked bread & warm marinated olives

ENTREE -Choice

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

Sashimi grade Tuna Crudo, horseradish mayo, blood orange, pistachio, capers, radish (gf)

Heirloom tomato & gold beetroot, burrata, shallot's, aged balsamic & hazelnut dressing (gf)(v)

Tasmanian scallop's, sweet corn, pickled enoki mushroom, crispy pancetta (gf)

Australian Pacific oysters (5), natural with shallot & chardonnay vinegar (gf)

MAIN -Choice

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

Western District Spring lamb sirloin, caponata, Sicilian anchovy salsa verde, pinot noir jus (gf)

Yarra Valley Spatchcock, stone fruit, green chilli, lime, medley tomatoes, heirloom carrots (gf)

Spanner crab & saffron, squash, preserved lemon, broad beans, pepita's (gf) (voa)

Pan roasted Local line caught fresh fish of the day (gfoa)

John Dee Qld MBS3+ grain fed Black Angus 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

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

Torta di Limone, merigune, fresh berries, white chocolate, vanilla cream (gf)