

VIVACE
RISTORANTE
EST. 2004

MELBOURNE CUP



HANDPICKED®
WINES



Sweeps,
fashion prizes and
big screen action

11:30^{am} - 4:30^{pm}

Enjoy 4 courses
with horses


Champagne
Jean MICHEL

VIVACE

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SPARKLING

GLASS/BOTTLE

NV Champagne Jean Michel "Carte Blanche" Moussy, FR	25/120
2016 Luretta Metodo Classico "On Attend les Invités" Emilia Romagna, ITA	18/95
NV Handpicked Regional Selections Prosecco DOC Veneto, ITA	14/65

ROSÉ

2020 Jasci & Marchesani Linea Classica DOC Cerasuolo Rosato Abruzzo, ITA	15/70
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WHITE

2018 Handpicked Wombat Creek Vineyard Chardonnay Yarra Valley, VIC	18/95
2022 Handpicked Regional Selections Pinot Gris Mornington Peninsula, VIC	14/65
2020 Château de Parnay AOC Samur Blason Blanc (Chenin Blanc) Loire Valley, FR	17/70

RED

2021 Handpicked Capella Vineyard Pinot Noir Mornington Peninsula, VIC	25/120
2018 Handpicked Regional Selections Shiraz Barossa Valley, SA	14/65
2020 Gorghi Tondi Sicilia Dumè (Frappato) DOC Sicily, ITA	17/85

**PROUDLY
POURING:**



**HANDPICKED®
WINES**



Jean MICHEL

APPETISER

House baked sea salt & rosemary focaccia, warm marinated olives

ENTRÉE - Choice

- Croquettes, chèvre goats, zucchini & leek, smoked tomato & beetroot relish (gf) (v)
- Tasmanian scallops, sweet corn mornay, anchovy brioche crumb (gfoa)
- Heirloom tomato & beetroot salad, capers, buffalo mozzarella, San Daniele prosciutto (gf) (voa)
- Calamari fritti, fennel, mint & radicchio, lemon, caper & fresh dill aioli (gf)
- Pacific oysters (5), natural with shallot & chardonnay vinegar (gf)

MAIN - Choice

- Gnocchi alla Sorrentina, tomato, basil pesto, buffalo mozzarella (v)
- 18 hr Gippsland lamb shoulder, celeriac, dutch carrots agrodolce, persian fetta (gf)
- Pan roasted Snapper fillet, peas, shoots, asparagus, caper butter sauce (gf)
- 12 hr Western Plains pork belly, spiced quince, burnt brussel sprouts, mustard red wine sauce (gf)
- Spanner crab & saffron risotto, zucchini, leeks, squash, chilli (gf) (voa)
- John Dee QLD Wagyu MBS3+ grain fed 300g scotch fillet, red wine jus (gf) +\$20

*Side dishes available upon request

DESSERT - Choice

- Panna cotta, vanilla & maple, ginger snap, pistachio (gf)
- Belgian chocolate fondant, hazelnut praline, forest berries, 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)