

# VALENTINE'S DAY

## MENU

*"Food brings people together on many different levels.  
It's nourishment of the soul and body; it's truly love"*

GIADA DE LAURENTIIS

Choose any two course - \$69 / any three courses - \$89



### ENTREE - CHOICE

Freshly shucked Pacific oysters (4) shallot & chardonnay vinegar (gf)

Beef Carpaccio- horseradish mayo, figs, capers, radish, vincotto, grissini (gf)

Tomato, peaches, shallots, hazelnuts, balsamic, straciatella (voa)

Zucchini flowers tempura, cacaip e peeps, beetroot aioli (gf)



### MAIN COURSE - CHOICE

Agnolotti- roast pumpkin & goats cheese, golden beetroot, sage butter, amaretti crumb

Fish of the day - Barramundi fillet -celeriac remoulade, grape caper, shallots (gf)

Tagliolini, spanner crab, saffron, zucchini, chilli, garlic, lemon (gfoa)

Black Angus John Dee QLD Scotch fillet,, dutch carrots, garlic butter, jus (gf) +15

Slow cooked Gippsland lamb shoulder, eggplant caponata, Persian feta, jus (gf)

\* optional - add, roast potatoes or shoestring fries / wild rocket, pear, parmesan, aged balsamic



### DESSERT - CHOICE

Belgian chocolate fondant, morello cherries, vanilla bean ice cream

Local & imported cheese, marmalade, grapes, muscatels, crostini, walnuts (gfoa)

Mango & vanilla panna cotta, coconut, raspberry, mint, Galliano syrup (gf)

Affogato - vanilla bean ice cream, honeycomb, espresso -

Baileys, Frangelico, Kahlua +8 (gf)

## VIVACE

RISTORANTE  
EST. 2004