

Vivace

RESTAURANT & BAR

Cold Tapas

Fresh bread <u>w</u> extra virgin olive oil & sea salt	8
Beetroot hummus <u>w</u> toasted ciabatta	9
Roast pepper, tomato, coriander & almond dip <u>w</u> toasted ciabatta	10
Anchovies marinated in lime & chilli oil <u>w</u> fresh bread	11
Cured salmon on citrus cream cheese <u>w</u> crispy capers & lemon oil	15
Charcuterie plate – cured meats, marinated olives & fresh bread	23
Bruschetta topped <u>w</u> tomato, garlic, & coriander salsa <u>w</u> prosciutto	14
Gorgonzola, marinated figs & honeycomb <u>w</u> fresh bread	13

Hot Tapas

Herb & chilli meatballs in a rich tomato ragu	14
Paprika chicken tulips tossed in a green onion, mint & coriander sauce	13
Bruschetta topped <u>w</u> lamb, rocket, feta & parmesan ragu	15
Seared prawns, marinated <u>w</u> garlic, chilli & coriander	15
Courgette, haloumi, parmesan, mint & lemon fritters <u>w</u> chilli aioli	15
Flounder fillets pan fried in butter <u>w</u> chives & parsley	17
Empanadas – filled <u>w</u> slow cooked beef cheeks, olives, tomato & feta	13
Today's Risotto balls	15
Marinated chilli haloumi, pan seared <u>w</u> lemon & fresh ciabatta	16
Sticky pork ribs <u>w</u> fresh chilli & garlic salsa	17
Spicy lamb "kofta" fritters <u>w</u> beetroot hummus, tzatziki & sumac	15
Goats cheese & mozzarella balls on rocket <u>w</u> honey	15
Parmesan crumbed mushrooms <u>w</u> a chilli & parmesan aioli	12
Salt & pepper squid <u>w</u> lemon & caper mayo	14
Crispy skin pork belly <u>w</u> jus	14

Pizzette

Prosciutto, feta, rocket & mozzarella	20
Chicken, chilli, feta, sage & mozzarella	20
Pork & fennel sausage, caramelized onion & mozzarella	20
Chilli haloumi, sun dried tomatoes, kasundi, red onion, roast peppers, paprika & mozzarella	20
Chorizo, sage, mushroom & mozzarella	20

Soup

Cup or bowl	6 or 15
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Salads

Caesar <u>w</u> baby cos, crispy bacon, croutons, white anchovies, parmesan, soft boiled egg & caesar dressing 25	add chicken 32
Smoked duck shredded <u>w</u> mixed roast vegetables, greens, goats cheese croquettes, spicy dressing & crispy duck skin	34
Chilli marinated haloumi <u>w</u> roast capsicums, black olives, radicchio, rocket, & roast fennel <u>w</u> a spicy orange dressing	26
Nicoise <u>w</u> gourmet potatoes, green beans, olives, cherry tomatoes, capers & soft boiled egg <u>w</u> green olive & mint dressing 24	add fish 34
Harissa marinated NZ lamb fillets <u>w</u> roasted kumara, chargrilled capsicum, feta, parsnip crisps & mixed greens <u>w</u> mint dressing & tzatziki	28

Risotto

Duck <u>w</u> shitake mushrooms & crispy shallots	20/28
Chorizo , spinach, tomato ragu & feta	20/28
Mushroom medley <u>w</u> rocket & truffle oil	20/28
Chicken , artichokes, spicy peppers & feta	20/28

Pasta

Kumara gnocchi <u>w</u> roast chicken, herbs & creamy tomato sauce	20/26
Penne <u>w</u> cumin roasted pumpkin, baby spinach, blue cheese & pinenuts	26
Pappardelle <u>w</u> lamb & tomato ragu, rocket, feta & garden herbs	29
Fusilli <u>w</u> herbed chicken, roast shallots, sun dried tomato pesto & parmesan	27

Mains

Today's fish	38
New Zealand eye fillet <u>w</u> duck fat potatoes, thyme roasted mushrooms, onion rings, rocket & horseradish sauce & red wine jus	38
Spicy Moroccan lamb pie on creamy potato mash & saffron yoghurt	27
Confit duck leg <u>w</u> butternut & cumin puree, braised red cabbage, herbed potatoes & cherry jus	36
Thyme roasted Portobello mushrooms <u>w</u> cubed herb potatoes, pea, mint & feta crush & a spiced tomato kasundi sauce	34
Slow cooked rolled pork belly stuffed <u>w</u> rosemary, garlic & fennel seeds on caramelized onion potato mash, apple & rocket salad & red wine jus	34
Chicken fillets wrapped in bacon on sautéed gourmet potatoes, shallots & baby spinach <u>w</u> a lemon cream sauce	34

Sides

Crispy duck fat potatoes	9
Thyme roasted mushrooms	9
Parmesan crusted onion rings	8
Sautéed courgettes & green beans	8
Greek salad - Mixed tomatoes, cucumber & feta <u>w</u> balsamic dressing	9

All our chicken is free range

Amex & diners are accepted however a 2.8% surcharge applies