

Vivace

RESTAURANT & BAR

Tapas - cold

Fresh bread <u>w</u> extra virgin olive oil & sea salt	8
Beetroot hummus <u>w</u> toasted ciabatta	9
Marinated olives & feta served <u>w</u> fresh bread	9
Roast peppers, 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
Bruschetta <u>w</u> tomato, garlic & coriander salsa topped <u>w</u> prosciutto	14
Gorgonzola, marinated figs & honeycomb <u>w</u> fresh bread	13

Tapas - hot

Herb & chilli meatballs <u>w</u> tomato ragu	14
Moroccan spiced chicken tulips <u>w</u> aromatic sprinkle & saffron yoghurt	13
Seared prawns, marinated <u>w</u> garlic, chilli & coriander	15
Beef cheek croquettes <u>w</u> chimichurri sauce	15
Seared scallops <u>w</u> pea puree & crispy prosciutto	16
Pan fried chilli marinated haloumi <u>w</u> fresh bread & lemon	13
Bruschetta topped <u>w</u> goats cheese, caramelized onion & thyme	14
Flounder fillets pan fried in butter <u>w</u> chives & parsley	17
Sticky pork ribs <u>w</u> fresh chilli & garlic salsa	17
Baked eggplant <u>w</u> ginger, chilli caramel sauce	12
Roast baby beetroot <u>w</u> goats cheese, chives & balsamic drizzle	13
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> chilli & parmesan aioli	12
Squid <u>w</u> Citrus pepper & chermoula sauce	14
Crispy skin pork belly <u>w</u> jus	14

Pizza's \$20

Prosciutto, feta & mozzarella topped <u>w</u> rocket
Chicken, feta, sage, pinenuts & mozzarella
Chilli prawns, feta, capers, red onion, chilli & garlic salsa & mozzarella
Beef cheek, caramelized onion, herbs & mozzarella
Tomato, red onion, eggplant, confit garlic, mixed herbs & mozzarella
Chorizo, sage, mushroom & mozzarella

All our chicken is free range
Amex & diners are accepted however a 2.8% surcharge applies

Risotto

Duck <u>w</u> shitake mushrooms & crispy shallots	20/28
Mushrooms <u>w</u> rocket, Italian parsley & truffle oil	20/28
Prawns <u>w</u> capers, lemon, garlic & chilli	20/28
Chicken <u>w</u> saffron, chives, lemon, herbs & crème fraiche	20/28

Pasta

Kumara gnocchi <u>w</u> roast chicken, herbs & creamy tomato sauce	20/26
Penne <u>w</u> asparagus, mint, pepperdews & lemon zest	24
Pappardelle <u>w</u> marinated confit turkey, mushrooms, sage, jus & pangrattato	27
Spaghetti <u>w</u> seared scallops, coriander, chilli & saffron veloute	30

Mains

Today's fish	38
New Zealand grain fed eye fillet on kumara & spinach gratin <u>w</u> sautéed asparagus, béarnaise sauce & jus	38
Caesar salad <u>w</u> baby cos, crispy bacon, croutons, white anchovies, parmesan, soft boiled egg & caesar dressing 25 add chicken	32
Confit pork belly <u>w</u> apple puree, chorizo & mozzarella croquettes, celery & apple slaw & red wine jus	34
Roast duck salad <u>w</u> mixed greens, baby beetroot, roast shallots, feta, roast kumara & orange dressing	32
Chicken wrapped in bacon <u>w</u> cubed potatoes, roast shallots, baby spinach & a seeded mustard cream sauce	34
Roast beetroot salad <u>w</u> rocket, pear, witloof, blue cheese, green beans, walnuts & balsamic dressing	25
Marinated chicken salad <u>w</u> witloof, blood orange, radicchio, jersey bennie potatoes & mustard dressing	28
Roast tomato & goats cheese tart <u>w</u> roast shallots, broccoli, confit garlic chargrilled asparagus & peperonata	26
Harissa marinated NZ lamb fillet salad <u>w</u> rocket, cos, sumac roasted carrots, feta, mint, pea & pomegranates <u>w</u> mint dressing	29
Confit duck leg <u>w</u> butternut & cumin puree, braised red cabbage, herbed cubed potatoes & cherry jus	36

Sides

Grilled asparagus <u>w</u> balsamic & parmesan	8
Parmesan crusted onion rings	8
Kumara & spinach gratin	8
Rocket & parmesan salad <u>w</u> balsamic dressing	9
Duck Fat Potatoes	9
Greek salad - Mixed tomatoes, cucumber & feta <u>w</u> balsamic dressing	9

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