

Vivace

RESTAURANT & BAR

\$55 2 course set menu (min 10 guests)

Tapas Selection

Salt & pepper squid w lemon & caper mayo

Paprika chicken tulips w green onion, mint, coriander sauce

Beetroot hummus w toasted ciabatta

Spicy lamb koftas w beetroot hummus, tzatziki & sumac

Goats cheese & mozzarella balls on rocket w honey

Then a choice of

Chilli haloumi salad w roast capsicums, black olives, radicchio, rocket & roast fennel w a spicy orange dressing

Harissa marinated NZ lamb fillet salad w roasted kumara, chargrilled capsicum, feta, parsnip crisps & mixed greens w mint dressing & tzatziki

Kumara gnocchi w herbed chicken in a creamy tomato sauce

Duck risotto w shitake mushrooms & crispy shallots

Mushroom risotto w rocket & Italian parsley

Pappardelle w lamb & tomato ragu, rocket, feta & garden herbs

Herbed roast mushrooms w cubed herb potatoes, pea, mint & feta crush & a spiced tomato kasundi sauce

Rolled pork belly stuffed w rosemary, fennel seeds & garlic w caramelized onion potato mash, apple & rocket salad & red wine jus

Chicken fillets wrapped in bacon on sautéed gourmet potatoes, shallots & baby spinach w lemon cream sauce

ONE BILL PER TABLE

Amex & Diners are accepted however a 2.8% surcharge applies

Vivace

RESTAURANT & BAR

\$55 3 course set menu (min 10 guests)

Tapas Selection

Herb & chilli meatballs in a rich tomato ragu

Crispy salt & pepper squid w lemon & caper mayo

Paprika chicken tulips w green onion, mint & coriander sauce

Beetroot hummus w toasted ciabatta

Parmesan crumbed mushrooms w a chilli & parmesan aioli

Then a choice of:

Chilli Haloumi pizza w sun dried tomatoes, kasundi, red onion, roast peppers, paprika & mozzarella

Chorizo pizza w sage, mushrooms & mozzarella

Chicken Caesar salad w baby cos, crispy bacon, croutons, parmesan white anchovies, soft boiled egg & caesar dressing

Chilli haloumi salad w roast capsicums, black olives, radicchio, rocket & roast fennel w a spicy orange dressing

Duck risotto w shitake mushrooms & crispy shallots

Mushroom risotto w rocket & Italian parsley

Penne w cumin roast pumpkin, baby spinach, blue cheese & pinenuts

Pappardelle w lamb & tomato ragu, rocket, feta & garden herbs

Kumara gnocchi w roast chicken, herbs & creamy tomato sauce

Followed by one of

Double chocolate & caramel brownie w cream

Mini Pavlova w berry coulis & cream

Affogato – ice cream w a shot of coffee & biscotti

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Vivace

RESTAURANT & BAR

\$65 2 course set menu (min 10 guests) Tapas Selection

Beetroot hummus w toasted ciabatta

Salt & pepper squid on rocket w lemon & caper mayo

Parmesan crumbed mushrooms w a chilli & parmesan aioli

Paprika chicken tulips w green onion, mint, coriander sauce

Gorgonzola, marinated figs, honeycomb w bread

Then a choice of

Chilli haloumi salad w roast capsicums, black olives, radicchio, rocket & roast fennel w a spicy orange dressing

Harissa marinated NZ lamb fillet salad w roasted kumara, chargrilled capsicum, feta, parsnip crisps & mixed greens w mint dressing & tzatziki

Duck risotto w shitake mushrooms & crispy shallots

Mushroom risotto w rocket & Italian parsley

Pappardelle w lamb & tomato ragu, rocket, feta & garden herbs

Herbed roast mushrooms w cubed herb potatoes, pea, mint & feta crush & a spiced tomato kasundi sauce

New Zealand Eye fillet w duck fat potatoes, roasted thyme mushrooms, onion rings w rocket & horseradish sauce & jus

Confit duck leg w butternut & cumin puree, braised red cabbage, herbed potatoes & cherry jus

Fish of the day

Accompanied by

Mixed tomatoes w feta, basil & glass onions

Duck fat potatoes

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\$65 3 course set menu (min 10 guests)

Tapas Selection

Salt & pepper squid w lemon & caper mayo

Paprika chicken tulips w green onion, mint, coriander sauce

Beetroot hummus w toasted ciabatta

Spicy Lamb koftas w beetroot hummus, tzatziki & sumac

Goats cheese & mozzarella balls on rocket w honey

Then a choice of

Chilli haloumi salad w roast capsicums, black olives, radicchio, rocket & roast fennel w a spicy orange dressing

Harissa marinated NZ lamb fillet salad w roasted kumara, chargrilled capsicum, feta, parsnip crisps & mixed greens w mint dressing & tzatziki

Kumara gnocchi w herbed chicken in a creamy tomato sauce

Duck risotto w shitake mushrooms & crispy shallots

Mushroom risotto w rocket & Italian parsley

Pappardelle w lamb & tomato ragu, rocket, feta & garden herbs

Herbed roast mushrooms w cubed herb potatoes, pea, mint & feta crush & a spiced tomato kasundi sauce

Rolled pork belly stuffed w rosemary, fennel seeds & garlic w caramelized onion potato mash, apple & rocket salad & red wine jus

Chicken fillets wrapped in bacon on sautéed gourmet potatoes, shallots & baby spinach w lemon cream sauce

Followed by one of

Double chocolate & caramel brownie w cream

Mini Pavlova w berry coulis & cream

Affogato – ice cream w a shot of coffee & biscotti

Vivace

RESTAURANT & BAR

\$75 – 3 course (min 10 guests)

Tapas Selection

Salt & pepper squid w lemon & caper mayo

Paprika chicken tulips w green onion, mint, coriander sauce

Beetroot hummus w toasted ciabatta

Spicy Lamb koftas w beetroot hummus, tzatziki & sumac

Goats cheese & mozzarella balls on rocket w honey

Then a choice of

Chilli haloumi salad w roast capsicums, black olives, radicchio, rocket & roast fennel w a spicy orange dressing

Harissa marinated NZ lamb fillet salad w roasted kumara, chargrilled capsicum, feta, parsnip crisps & mixed greens w mint dressing & tzatziki

Kumara gnocchi w herbed chicken in a creamy tomato sauce

Duck risotto w shitake mushrooms & crispy shallots

Mushroom risotto w rocket & Italian parsley

Pappardelle w lamb & tomato ragu, rocket, feta & garden herbs

Herbed roast mushrooms w cubed herb potatoes, pea, mint & feta crush & a spiced tomato kasundi sauce

Rolled pork belly stuffed w rosemary, fennel seeds & garlic w caramelized onion potato mash, apple & rocket salad & red wine jus

Chicken fillets wrapped in bacon on sautéed gourmet potatoes, shallots & baby spinach w lemon cream sauce

Followed by one of

Double chocolate & caramel brownie w cream

Mini Pavlova w berry coulis & cream

Affogato – ice cream w a shot of coffee & biscotti

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RESTAURANT & BAR

Christmas group set menu \$75pp

Tapas to share

Salt & pepper squid w citrus & mint mayo
Melon wrapped w prosciutto & drizzled w lemon oil
Cured salmon w citrus cream cheese & dried capers
Bruschetta w goats cheese, caramelized onion & thyme
Champagne Ham & mozzarella croquettes w red pepper sauce
Risotto balls w roast turkey, cranberry & sage on parmesan aioli

Then a choice of

Smoked duck salad w mixed greens, baby beetroot, roast shallots, roast kumara & a pomegranate dressing
Harissa marinated NZ lamb fillet salad w roasted kumara, chargrilled capsicum, feta, parsnip crisps & mixed greens w mint dressing & tzatziki
Snapper fillets line caught served on a lemon, chive, caper & chilli risotto
Risotto w asparagus, mint, lemon & feta
Pappardelle w marinated confit turkey, mushrooms, sage, jus & pangrattato
NZ eye fillet w kumara gratin, sautéed vegetables, jus & béarnaise sauce
Roast tomato & goats cheese tart w roast shallots, broccoli, confit garlic, chargrilled courgettes & peperonata
Confit pork belly w apple puree, white mozzarella & chorizo croquettes, celery & apple slaw w jus

Accompanied by

Baby jersey bennies w mint & dill butter
Chargrilled asparagus & balsamic drizzle
Mixed salad of tomatoes, cucumber & feta

Followed by one of

Double chocolate & caramel brownie w cream
Warmed Christmas pudding w custard & dried berries
Mini Pavlova w fresh strawberries & whipped cream
Aged NZ cheddar w crackers & grapes
Affogato – ice cream w a shot of coffee & biscotti