

VIVO

BAR

& TABLE



PANE • PUFFY BREAD

Our signature freshly baked puffy bread

SEA SALT & EXTRA VIRGIN OLIVE OIL

14

GARLIC & ROSEMARY OIL

15

WHIPPED RICOTTA & 'NDUJA

18

ANTIPASTI • STARTERS

NATURAL OYSTERS (Australian)

7ea

Freshly shucked Australian oysters with a classic mignonette & lemon

KILPATRICK OYSTERS (Australian)

8ea

Australian oysters with crispy pancetta & Worcestershire-herb kilpatrick sauce

GAMBERONI ALLA GRIGLIA (Australian)

28

Grilled Australian king prawns tossed in extra virgin olive oil, garlic & fresh chilli

INSALATA CAPRESE

24

Heinloom tomatoes, buffalo mozzarella & fresh basil, finished with first-press olive oil & lemon juice

ARANCINI

18

Crumbed & fried arborio rice balls, filled with sweet peas, mint & molten provolone, served with a Sicilian aioli

MARINATED OLIVES

13

A selection of marinated Italian olives served with house-made grissini

POLPETTE AL SUGO

19

Slow-cooked pork & veal meatballs in a rich tomato & basil sugo, served with charred focaccia & grated parmigiano

CALAMARI FRITTI (Imported)

23

Crispy fried calamari with fresh lemon & a vibrant blood orange chilli mayonnaise

CRISPY LASAGNA BITES

23

Golden fried crumbed house-made beef lasagna bites with salsa rosa

PRIMI • PASTA & GNOCCHI

LOBSTER FUSILLI ALLA VODKA (Imported)

49

Fusilli pasta with lobster in a creamy, spicy tomato & vodka sauce

Swap to gluten free penne + 4

FETTUCCHINE CARBONARA

34

Fettuccine with crisp speck, cream, parmesan & fresh parsley

Swap to gluten free penne + 4

PAPPARDELLE AL RAGÙ D'AGNELLO

42

Flat ribbon pasta with a rich, slow-cooked lamb & tomato ragù

Swap to gluten free penne + 4

GNOCCHI AI FUNGHI

36

Sautéed potato gnocchi with exotic mushrooms, garlic, lemon, parmesan & truffle oil

LASAGNA CON VERDURE FRITTE

36

Pan-seared layers of pasta, mushrooms, pine nuts & kale, on a base of house-made Napolitana sauce & pulled mozzarella

SECONDI • MAINS

FILETTO DI BARRAMUNDI (Australian)	44
Grilled Queensland Barramundi fillet with blistered cherry tomatoes, olives, capers & lemon	
SCALOPPINE DI VITELLO	45
Crumbed veal scaloppine, grated parmesan, lemon, fried capers, with a fresh fennel, orange & rocket salad	
250G STOCKYARD SIRLOIN STEAK MB2+	52
Grain-fed sirloin, rosemary chat potatoes, grilled seasonal vegetables & peppercorn sauce	
200G BLACK ANGUS EYE FILLET	60
150-day grain-fed eye fillet, pumpkin mousseline, rosemary chat potatoes & rich red wine jus	

CONTORNI • SIDES

CRISPY-FRIED CHAT POTATOES	12
Seasoned with rosemary salt	
ROAST MEDITERRANEAN VEGETABLES	13
ROCKET, PEAR & SHAVED PARMESAN SALAD	14
With a light dressing	
SAUTÉED MUSHROOMS	14
With garlic & rosemary	

DOLCI • DESSERTS

TIRAMISÙ	16
Our classic Italian favourite - layers of coffee-soaked sponge fingers & velvety mascarpone cream	
HOUSE GELATO	16
Your choice of two scoops. Select from: salted caramel, blood orange, vanilla bean, chocolate, or hazelnut Add extra scoop +6	
CRÈME BRÛLÉE	16
A silky orange-infused crème brûlée with a crisp, caramelised sugar crust	
COPPA GRANDE - Perfect To Share!	35
A grand tasting platter featuring all five flavours of our house gelato, served with strawberry coulis & fresh seasonal fruit	

10% SURCHARGE ON SUNDAYS • 15% SURCHARGE ON PUBLIC HOLIDAYS

We kindly request patrons with food allergies or other dietary requirements to please inform their waitstaff prior to ordering. The kitchen takes their best effort to accommodate your dietary needs, however we cannot be held responsible for traces of allergens as all meals are prepared in the same kitchen.

