

Vivant |

the experience of being *alive*



Entrees

BREAD & DIPS \$10

homemade balsamic-olive oil, pesto, and beetroot hummus

SOUP DU JOUR \$12

served with Fusette bread and butter

WHITE FISH CRUDO \$19-GF-

served with blackberries, grapefruit segments and lemon-chive vinaigrette

PORK BELLY SALAD \$18-GF-/DF-

Freedom farm's Pork Belly and Scallops salad with saffron-apple-chilli jam, coconut yoghurt splash and pork crackling

SUMMER SALAD \$18-GF/V-

Heirloom tomatoes with Massimo's bocconcini, whipped ricotta, balsamic caviar and fried basil

Mains

FISH OF THE DAY \$36-GF-

served with spinach, caper-anchovy mash, crispy prosciutto and Red butter sauce with Vindaloo oil

BEEF FILLET \$38-GF/NF-

served with Café de Paris butter, pea puree, mushroom, potato fondant, crispy Cavalo Nero and Jus

LAMB RUMP \$39-GF/NF-

served with pea and carrot puree, mint oil, caramelized onion jam, snow peas and Jus

CHICKEN BREAST \$37-GF-

Sous vide chicken roulade, mushrooms and alliums

MUSHROOM AND LENTIL RAGOUT \$31-V-

served with pappardelle and goat cheese

500GR RIB OF BEEF \$60

suggested for 2 to share -served with roasted bone marrow, salad & fries with a choice of Chimichurri, Bearnaise or Jus



Burgers

BEEF BURGER \$28

Jack Daniel's braised beef brisket with sliced tomato, iceberg, caramelized onion relish, grilled pineapple, swiss cheese, ranch dressing in a Beer and Barley bun with beer battered fries

VEGGIE BURGER \$25

Grilled halloumi with sliced tomato, iceberg, caramelized onion relish, grilled pineapple, swiss cheese, ranch dressing in a Beer and Barley bun with beer battered fries

Sides-\$10 each

Roquette, pear & parmesan salad with homemade citrus dressing

Turmeric cauliflower gratin

Grilled broccolini with toasted almonds and goat cheese

Wedges with sour cream and sweet chilli

Bacon fat roast potatoes

Two fried eggs

The grill

CHICKEN BREAST \$36-GF-

marinated with sage & garlic served with beer battered fries, salad & a choice of Chimichurri, Béarnaise or Jus (Any 2 sauces)

250GR SCOTCH FILLET \$37-GF-

served with beer battered fries, salad & a choice of Chimichurri, Bearnaise or Jus (Any 2 sauces)

Desserts

Tower of Tiramisu \$18-CN-

Coconut Mousse with tropical compote and sable biscuit \$18

Homemade chocolate Brownie with vanilla ice cream \$15-CN-

Selection of 3 scoops of ice cream with chocolate sauce or berry coulis \$12

Sundae-7 scoops of mixed ice cream, brownie, chocolate nibs, wafers, chocolate sauce & berry coulis \$25