

# Vivant! Menu

DAILY FROM 5.30PM TO 9.30PM



## ENTREE

### BREAD AND DIPS \$10 -V-

homemade balsamic-olive oil, pesto & whipped butter with sea salt

### SOUP DU JOUR \$12

served with Fusette bread

### OYSTERS \$4.50 EACH

served natural with Ponzu dressing or tempura with wasabi aioli & Mignonette dressing

### ORA KING SALMON \$19-GF/CN

Pave Au Ora king salmon with 63deg yolk puree, brown butter crumble, pickled baby onion & butter poached baby leeks

### VENISON CARPACCIO \$18-DF/GF

Kawakawa rubbed venison carpaccio with beetroot, radicchio, lemonnaisse, prune & white mustard dressing

### WINTER SQUASH BAVAROIS \$16 CN/V

with pumpkin tuile, macademia crumble, confit cherry tomatoes, escabeche dressing & pumpkin snow

## MAINS

### FISH OF THE DAY \$36

served with winter veg. parisienne, pomme mousseline, smoked eel Beignet, Cloudy bay tuatuas & Bouillabaisse broth

### LAMB SHANK \$36-GF-

braised NZ lamb shank with creamy polenta & parmesan tuile

### BEEF FILLET \$38-GF-

with braised beef short rib, Porcini emulsion, mushroom soil, horseradish cream, popped amaranth, grilled broccolini & jus

### DUCK BREAST \$37-GF-

fennel, coriander & I-bees honey rubbed duck breast with confit duck leg rolled in savoy cabbage, spiced carrot puree, buttered bokchoy & star anise jus

### PORK BELLY \$36-GF-

slow braised with saffron & apple puree, torched witlof, pomme batonnet, persimmon two-ways, crackling crunch & pork trotter jus

### RISOTTO MILANESE \$29-V/GF-

with whipped ricotta, burnt sage butter, baby watercress & fried sage

GF-GLUTEN FREE/DF-DAIRY FREE/CN-CONTAIN NUTS / V-VEGETARIAN  
PLEASE LET US KNOW OF ANY FOOD ALLERGY /SPECIAL DIETARY  
REQUIREMENTS AS EACH DISH CAN BE CUSTOM MADE

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## ON THE GRILL

### CHICKEN BREAST \$31

marinated with garlic & sage, served with Bernaise sauce or Jus, salad & beer battered fries

### 500GR RIB OF BEEF \$50

served with jus & bernaise sauce, salad & beer battered fries -FOR TWO TO SHARE-

### 250GR SCOTCH FILLET \$36

served with Bernaise sauce or jus, salad & beer battered fries

### BEEF BURGER \$25

pub style braised beef brisket with jalapeno poppers, tomato, mizuna, tamarillo chutney, pickles & chipotle sauce in a soft milk bun served with onion rings

### VEGGIE BURGER \$21

homemade falafel patty with jalapeno poppers, tomato, mizuna, tamarillo chutney, Swiss cheese, chipotle sauce & pickles in a soft milk bun served with onion rings

## SIDES - \$8 EACH

### ROQUETTE, PEAR & PARMESAN SALAD WITH HOMEMADE CITRUS DRESSING

potato gratin topped with Gruyere cheese

### SHOESTRING FRIES WITH AIOLI & KETCHUP

### GRILLED BROCCOLINI WITH TOASTED ALMONDS, GOAT CHEESE & BALSAMIC REDUCTION

wedges with sour cream & sweet chilli

### TWO FRIED EGGS

## DESSERTS

### POACHED PEAR \$14

mulled red wine poached baby pear with white chocolate crumble and rum & raisin ice cream

### MERINGATA \$14

with berry couli & Chantilly cream

### CHEESE PLATTER \$18-CN-

French & NZ cheese platter with quince jelly, apricots, walnuts, grapes & crackers

### CHOCOLATE BROWNIE \$14-CN-

nuts & chocolate brownie served warm with ice cream

### SELECTION OF ICE CREAMS \$12

3 scoops of ice cream with berry couli or chocolate sauce

### SUNDAE \$25-CN-

-for two to share- 7 scoops of mixed ice cream, brownie, chocolate nibs, chocolate cigars, wafers, chocolate sauce & berry couli

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