



BIVIANOS
— RESTAURANT —

Starters

Garlic bread	\$6
Herb bread	\$6
Tomato Bruschetta	\$8
Antipasto (for one or two) <i>Prosciutto, Salami, Coppa, Lombo, Provolone cheese, grilled marinated vegetables, olives and crispy lavosh</i>	\$18 / 32

Entrée

Soup of the day	\$16
Romaine salad with orange, Persian fetta and beans	\$18
Hokkaido Scallops grilled and served with pork crumb, cauliflower puree and florets	\$21
Calamari crumbed and lightly fried with homemade tartare	\$19
Prawns with onion, bell pepper, green olives and lemon butter sauce	\$21
Deep fried camembert cheese with cranberry sauce and crispy lavosh	\$19
Oyster Trio: salmon caviar, pickled ginger, natural (1/2 Dozen or Dozen)	\$21 / 38
Kilpatrick oysters (1/2 Dozen or Dozen)	\$21 / 38
Pork belly with plum sauce, apple and fennel salad	\$19

Main

Lobster Mornay served with avocado, pancetta and mixed salad	MP
BBQ lemon and herb King Prawns with Asian salad and Nam Jim	\$43
Grilled Seafood	\$49
<i>Scampi, King prawns, scallops and fish of the day seasoned with olive oil, garlic and lemon</i>	
Fish of the Day	\$38
Seafood platter for two	\$140
<i>Hot and cold selection of fresh oysters, King prawns, scallops, mussels Provençale, fish of the day with chips, prawn and calamari Fritti</i>	
Black Angus Tenderloin with cauliflower, leek, kipfler potato, red wine rosemary jus	\$44
Porterhouse steak with potato gratin, cauliflower, red wine braised eshallots and jus	\$36
Slow cooked Veal Shin with mash and buttered green beans	\$31
Lamb backstrap with mint mash, baby vegetables and rosemary jus	\$44
'Surf and Turf' Porterhouse steak and scampi with creamy mash, buttered beans and creamy Provençale sauce	\$45
Veal scallopini with mushroom and cream sauce, creamy mash and green beans	\$31
Duck breast, orange sauce, potato gratin and rocket with cherry vinaigrette	\$33
Chicken Supreme with honey Dijon mustard sauce, crushed potato and Dutch carrots	\$33
Veal schnitzel with mash and broccolini	\$28

Sides

Creamy mash	\$9
Steamed seasonal vegetables	\$9
Beer Battered Chips	\$9
House Salad	\$9
Roasted Kipfler potato with rosemary and garlic	\$9
Rocket, parmesan and candied walnut salad	\$9
Mushroom sauce	\$6

Pasta and Risotto

Orechetti pasta tossed with chicken, cashew nuts and snow peas, white wine cream sauce	\$27.5
Penne, veal loin, creamy vino bianco sauce, spinach, rosemary, pecorino shavings and crushed walnut	\$28.5
Spaghetti marinara with cherry tomatoes tossed with olive oil, white wine and garlic	\$29
Pumpkin Ravioli in a nutmeg and basil napolitana sauce (V)	\$26.5
Penne with smoked salmon, creamy vodka sauce, shallots and capers	\$28.5
Spaghetti Bolognese	\$26
Fettucini Boscaiola of bacon and mushrooms in cream sauce	\$26
Prawn Fettucini with bacon, snow peas and fresh herbs in napolitana sauce	\$28.5
Butter cooked balmain bugs tossed with Fettucini, shallots and fresh herbs	\$44
Risotto Pollo with chicken and mushroom, cream sauce, parmesan crisp	\$28.5
Wild mushroom risotto with vino bianco and herb sauce (V)	\$27.5

Dessert

Homemade Sticky Date Pudding with warm butterscotch sauce and vanilla bean gelato	\$16
Belgian Chocolate mousse	\$14
Deconstructed meringue and raspberry cheesecake	\$15
Rose and raspberry brûlée with white chocolate ice cream, biscotti and raspberry compote	\$16
Traditional homemade Layered Tiramisu	\$16
Apple, lychee, raspberry crumble with English Toffee ice cream	\$15
Red wine poached pear with mascarpone and pistachio	\$14
Two scoop selection of Gelato/Sorbet <i>Chocolate, vanilla, white chocolate, English toffee, strawberry, lemon, mango</i>	\$8
Cheese Platter	\$32

Kids Menu

Chicken Schnitzel and Chips	\$18
Fish and chips	\$18
Spaghetti Napolitana	\$18
Spaghetti Bolognese	\$18
Single scoop ice cream (Vanilla, chocolate or strawberry)	\$6

Pizzas

SMALL \$22.00 / LARGE \$28.00

Antipasto Italian salami, artichokes, BBQ mushrooms, olives and anchovies topped with bocconcini

Beirut chicken breast fillet, BBQ sauce, capsicum, onion, chili, topped with diced tomato and parsley

Hawaiian ham and pineapple

Healthy Karma fresh vegetables on Tandoori sauce with bocconcini and minted yoghurt (V)

Java chicken breast fillet, satay sauce, cashew nuts, snow peas and broccoli

Margherita cheese, traditional homemade pizza sauce (V)

Meat Lovers chicken breast fillet, pepperoni, ham, cabanossi with BBQ sauce

Mexicana pepperoni, capsicum, onion and chilli

Phuket chicken breast with broccoli, capsicum and snow peas drizzled with sweet chilli sauce

San Remo Home made pesto, fire roasted capsicum topped with bocconcini (V)

Sicily spicy Italian salami, BBQ mushrooms, fire roasted capsicums, olives and anchovies, topped with oregano

Super Supreme ham, pineapple, cabanossi, capsicum, mushroom, onions and olives

Taj Mahal chicken breast fillet on a tandoori sauce with capsicum and onion, topped with minted yoghurt sauce

Tuscany Mixed fresh seafood topped with garlic diced tomato and basil

Vegetarian pineapple, mushroom, onions, capsicum and pesto (V)