



**BIVIANOS**  
— RESTAURANT DURAL —

## Starter

Garlic Bread (V)	\$7
Tomato Bruschetta (V)	\$9
Biviano's Antipasto of Cured Meats, Olives, Grissini (for 2)	\$32

## Entrée

Prosciutto, Heirloom Tomatoes, Buffalo Mozzarella, Basil	\$18
Oyster Tasting Plate (6) <i>Cucumber Ponzu, Shallot &amp; Red Wine Vinaigrette, Chilli &amp; Basil</i>	\$22
Hokkaido Scallops, Jerusalem Artichoke Puree, Pancetta	\$22
Sautéed Prawns, Roasted Corn, Crème Fraîche, Crustacean Bisque	\$22
Goats Cheese Arancini, Spinach Coulis, Micro Herbs (V)	\$19
Sautéed Potato Gnocchi, Lemon Shallots, Sweet Peas, Velouté (V)	\$19
Burnt Butter Quail Tulips, Bell Pepper Coulis, Crispy Sage	\$19
Chilli Octopus, Lime Aioli	\$20

*\*\*A Surcharge of 10% applies on Sundays and Public Holidays\*\**

# Main

Barramundi, Shitake Mushrooms, Pearl Cous Cous, Arugula, Café de Paris Butter	\$39
Grilled Seafood Plate of Octopus, Scampi, Scallops, Yamba Prawns, Salmon, Salsa Verde	\$55
Lobster Mornay, Cajun Rice and Broccolini	MP
Seafood Platter for Two <i>Hot &amp; Cold Selection of Oysters, King Prawns, Scallops, Mussels, Calamari, Scampi, Grilled Fish, Chips</i>	\$160
Black Angus Tenderloin, Fennel, Winter Vegetables, Jus	\$48
Striploin, Potato, Pumpkin, Yorkshire Pudding, Bordelaise	\$38
Lamb Backstrap, Aubergine 'Ravioli', Tomato, Basil	\$46
Chicken Breast, Truffled Polenta, Roast Shallots, Asparagus, Velouté	\$36
Duck Two Ways, Creamed Potato, Sour Cherries	\$39
Thyme-Roasted Mushroom, Truffled Polenta, Asparagus, Shallot, Velouté (V)	\$30
Chicken, Pepper Coulis, Garlic, Cèpe Cream, Linguine	\$35
Yamba Prawns, Spanner Crab and Leek Risotto	\$32
Vongole, Victorian Black Lip Mussels, Spaghetti, Tomato and Saffron	\$32
Linguine, Chicken, Sun-Dried Tomatoes, Asparagus, Vino Bianco Cream	\$30
Pumpkin Risotto, Spinach, Pine Nuts (V)	\$29

# Sides

Potato Puree	\$9
Broccolini, Toasted Almonds	\$9
Rosemary Garlic Roasted Kipfler Potatoes	\$9
House Salad	\$9
French Fries, Aioli	\$9

## Dessert

White Chocolate Bread and Butter Pudding, English Toffee Gelato	\$15
Sticky Date and Walnut Pudding, Vanilla Bean Ice Cream	\$17
Belgian Chocolate Tart, Poached Pear, Pear Gelato	\$16
Italian Chiboust, Sable, Meringue, Strawberry	\$17
Vanilla Bean Crème Brûlée with Biscotti	\$16
Italian Tiramisu with Vanilla Ice Cream	\$16
Dessert Tasting for Two	\$39
Gelato / Sorbet (2 scoop selection) <i>Vanilla, Chocolate, Strawberry, English Toffee, Mango, Lemon</i>	\$9

## Liqueur Coffee

Affogato with Frangelico	\$14
Irish Coffee (Jameson Whisky, Black Coffee, Whipped Cream)	\$12
Galliano Coffee (Vanilla Galliano, Black Coffee, Whipped Cream)	\$12
Cream Coffee (Baileys, Black Coffee, Whipped Cream)	\$12

# Cheese

Cheese Tasting \$34

L'Artisan 'The Extravagant' *Geelong, VIC*

*Decadent triple cream cheese with a fluffy white mould and creamy paste (cow)*

Berry's Creek Riverine Blue, *VIC*

*Rich buffalo milk combines beautifully with a soft creamy mouth feel (buffalo)*

Maffra Red Wax Cheddar *Gippsland, VIC*

*Well balanced curd, distinctive smooth, full-bodied flavour (cow)*

# Fortified

45ml

Galway Pipe

*South Australia* \$10

Seppeltsfield Para 21yo Tawny

*South Australia* \$12

Warres Otima 20yo Port

*Portugal* \$15

Penfolds Grandfather Tawny

*South Australia* \$16

Rockford P.S. Marion Tawny

*Barossa Valley, SA* \$14

Yalumba Museum Release Old Liqueur Muscat

*Rutherglen, VIC* \$11

# Dessert Wine

75ml

Bottle

2016 De luliis Late Picked Semillon 500ml, *Hunter Valley, NSW*

\$9 \$48

2011 Greywacke Late Harvest Riesling 375ml, *Marlborough, NZ*

\$12 \$59

2010 Chateau Carmes de Rieussec 375ml, *Sauternes, FR*

\$14 \$60

2009 Rockford Cane Cut Semillon 500ml, *Barossa Valley, SA*

\$15 \$70

2015 Yalumba 'FSW' Botrytis Viognier, *Wrattonbully, SA*

\$11 \$55