



BIVIANOS
— RESTAURANT DURAL —

Starters

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

Oysters

Kilpatrick (Bacon and Worcestershire sauce) (½ dozen or dozen)	\$21/39
Natural Sydney Rock Oysters (½ dozen or dozen)	\$21/39
Mixed (½ Natural, ½ Kilpatrick) (½ dozen or dozen)	\$23/41

Entrées

Beetroot Salad, Pomegranate, Balsamic Glaze, Candied Walnuts, Persian Feta (V)	\$18
Honey and Siracha Marinated Chicken Thighs, Dill Mayo	\$19
Hokkaido Scallops, Crispy Pancetta, Date and Caper Vinaigrette	\$21
Gnocchi, Burnt Butter, Sage (V)	\$18
King Prawns, Garlic and Chili Napolitano, Crispy Tortilla	\$22
Ricotta Zucchini Flowers, Tomato Chili Chutney (V)	\$19
Cajun Lamb, Tzatziki	\$22
Crumbed Calamari, Tartare	\$19

Mains

Baked John Dory Fillets, Chive Mash, Brussels Sprouts, Olive Puree, Chili Oil	\$38
Salmon, Crushed Kipfler, Asparagus, Cherry Tomatoes, Dill Sauce	\$39
Grilled Seafood Plate Squid, Scampi, Scallops, Yamba Prawns, Salmon, Salsa Verde	\$55
Lobster Mornay, House Salad	MP
Seafood Platter for Two <i>Hot & Cold Selection of Oysters, King Prawns, Scallops, Mussels, Calamari, Scampi, Grilled Fish, Chips</i>	\$160
Black Angus Tenderloin, Spinach Puree, Potato Gratin, Braised Eshallots, Jus	\$48
Porterhouse Steak, Roast Pumpkin, Broccolini, Leek, Jus	\$38
Lamb Backstrap, Braised Vegetables, Aioli	\$46
Chicken Supreme, Dutch Carrots, Asparagus, Porcini Velouté	\$36
Duck Two Ways, Creamed Potato, Sour Cherries	\$39
Thyme-Roasted Mushroom, Potato Mash, Asparagus, Cèpe Cream Sauce (V)	\$30
Veal Scallops, Prawns, Brandy Cream Sauce, Broccolini, Potato Puree	\$34

Sides

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

Pasta & Risotto

Fettuccini Boscaiola <i>Bacon, Mushrooms, Cream Sauce</i>	\$28
Spaghetti Bolognese	\$28
Orechetti Pollo <i>Chicken, Cashew Nuts, Snow Peas, Vino Bianco Cream Sauce</i>	\$30
Prawn Fettuccini <i>Bacon, Snow Peas, Napolitano Sauce</i>	\$30
Spaghetti Marinara <i>Cherry Tomatoes, Olive Oil, White Wine, Garlic</i>	\$32
Goat Fettuccini <i>Slow-Braised Goat, Green Olives</i>	\$32
Risotto Pollo <i>Chicken, Mushrooms, Cream Sauce, Parmesan Crisp</i>	\$32
Vegetable Risotto (V) <i>Spinach, Pine Nuts, Seasonal Vegetables, Napolitano Sauce</i>	\$30
Wild Mushroom Risotto (V) <i>Vino Bianco and Herb Sauce</i>	\$30

Children

Spaghetti Napolitano or Bolognese	\$18
Chicken Schnitzel and Chips	\$18
Fish and Chips	\$18

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)

Desserts

Sticky Date Pudding, Vanilla Bean Gelato

\$17

Baileys Crème Brûlée, Biscotti

\$16

Lavender and Vanilla Pannacotta

\$16

Belgian Chocolate Pudding, Chocolate Sable, Raspberry Sorbet

\$17

Berry Lasagna

\$17

Italian Tiramisu with Vanilla Gelato

\$17

Gelato / Sorbet (2 scoop selection)

\$9

Vanilla, Chocolate, Strawberry, Mango, Raspberry, Lemon

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

Fortified

		45ml
Galway Pipe	<i>South Australia</i>	\$10
Seppeltsfield Para 21yo Tawny	<i>South Australia</i>	\$12
Warres Otima 20yo Port	<i>Portugal</i>	\$15
Penfolds Grandfather Tawny	<i>South Australia</i>	\$16
Rockford P.S. Marion Tawny	<i>Barossa Valley, SA</i>	\$13
Yalumba Museum Release Old Liqueur Muscat	<i>Rutherglen, VIC</i>	\$10

Dessert Wine

	75ml		Bottle
2016 De Iuliis Late Picked Semillon 500ml, <i>Hunter Valley, NSW</i>	\$9		\$48
2010 Chateau Carmes de Rieussec 375ml, <i>Sauternes, FR</i>	\$14		\$60
2009 Rockford Cane Cut Semillon 500ml, <i>Barossa Valley, SA</i>	\$15		\$70
2015 Yalumba 'FSW' Botrytis Viognier, <i>Wrattonbully, SA</i>	\$11		\$55