



BIVIANOS
— RESTAURANT DURAL —

Mother's Day

Entrée

Citrus Beets, Cured Salmon, Avocado Purée, Caviar

Fig, Goats Cheese, Beetroot & Mesclun Salad

Spanner Crab & Scallop Croquettes, Red leaf & Cabbage Salad, Cauliflower
& Shallot Dipping Salsa

Pumpkin Veloute, Chicken Wings, Apple & Almonds

Main

Slow Roasted Greek Lamb, Crispy Potato, Greens, Tzatziki, Lemon & Oregano Emulsion

Barramundi Fillet, Caramelised Leek, Baby Spinach, Kipfler Potatoes, Wasabi Aioli,
Blackcurrant & Pine-nut Salad

Honey Glazed Chicken Breast, Shaved Broccoli, Pistachio & Dill Salad, Tomato Dressing

Goats Cheese, Semidried Tomato, Spinach Crespelle, Roasted
Capsicum Veloute, Toasted Pine-nuts

Lobster Mornay, Salad (+\$50pp)

Seafood Platter for two (+\$35pp)

Dessert

Sticky Date Pudding, Butterscotch Sauce, Vanilla Gelato

Espresso Infused Crème Brûlée

Warm Chocolate Brownie, Berry Coulis, White Chocolate Anglaise, Macadamia Ice-Cream

Lemon Tart, Raspberry, Meringue

Children

Soft drink, vanilla gelato and choice of main:

Chicken Schnitzel & Chips OR Spaghetti Napolitana

3-Courses \$75.00 per person

Children (under 12) \$35.00 per person

Tickets available at trybooking.com/TXDC