



**BIVIANOS**  
— RESTAURANT DURAL —

## Starters

Garlic Bread (V)	\$7
Tomato Bruschetta (V)	\$9
Antipasto    <i>Cured Meats, Olives, Grilled Marinated Vegetables, Grissini (for 2)**</i>	\$32
Pesto & Pine Nut Crust ( <i>9" or 12"</i> ) (V)	\$19/24
Warm Mixed Olives, Persian Feta, Dukkah (V)*	\$9

## Oysters

Sydney Rock Natural with Vinaigrette ( <i>½ dozen or dozen</i> )*	\$21/39
Kilpatrick (Bacon and Worcestershire Sauce) ( <i>½ dozen or dozen</i> )*	\$21/39
Mornay ( <i>½ dozen or dozen</i> )	\$21/39
Mixed 3 types ( <i>dozen only</i> )**	\$41

## Entrées

Beetroot Salad, Pomegranate, Balsamic Glaze, Candied Walnuts, Persian Feta (V)*	\$17
Hokkaido Scallops, Sweet Corn Puree, Crispy Pancetta*	\$22
Homemade Gnocchi, Cauliflower Cream, Crispy Sage (V)	\$18
Confit Quail Tulips, Red Pepper Coulis, Lime*	\$21
Prawns, Garlic and Chili Napolitano, Crispy Tortilla**	\$21
Ricotta Zucchini Flowers, Tomato Chili Chutney (V)	\$19
Crumbed Fried Camembert, Cranberry Sauce, Crispy Lavosh (V)	\$19
Crumbed Calamari, Tartare Sauce	\$19

*\*Gluten Free    \*\*Gluten Free Adaptable*

## Mains

Baked John Dory Fillets, Lemon Caper Dressing, Crab Mash, Green Beans, Red Oil*	\$38
Salmon, Crushed Potato, Asparagus, Cherry Tomatoes, Dill Sauce*	\$39
BBQ King Prawns, Mixed Salad*	\$43
Grilled Seafood    <i>Squid, Scampi, Scallops, Prawns, Salmon, Salsa Verde*</i>	\$55
Lobster Mornay, Mixed Salad	\$90
Seafood Platter for Two** <i>Hot &amp; Cold Selection of Oysters, Prawns, Scallops, Mussels, Calamari, Scampi, Grilled Fish, Chips</i>	\$160
Black Angus Beef Tenderloin, Potato Gratin, Pickled Onion, Asparagus, Jus*	\$48
Porterhouse Steak, Sweet Potato, Roast Zucchini, Green Peppercorn Sauce*	\$39
'Surf & Turf' Porterhouse Steak, Prawns, Béarnaise Sauce, Potato Mash, Asparagus*	\$44
Lamb Backstrap, Roast Sweet Potato, Mint Pea Puree, Pine Nuts & Raisins, Rosemary Jus*	\$46
Thyme-Roasted Mushroom, Potato Mash, Asparagus, Cèpe Cream Sauce (V)*	\$30
Chicken Supreme, Crushed Potato, Broccolini, Eshallots, Mushroom Velouté*	\$36
Herb Crumbed Chicken Schnitzel, Potato Mash, Green Beans	\$28
Duck Breast, Confit Duck Tortellini, Creamed Potato, Sour Cherry, Jus**	\$39
Veal Oscar    <i>Veal, Prawns, Vino Bianco Cream Sauce, Asparagus, Mash**</i>	\$34
Veal Pizzaiola    <i>Veal, Chili Tomato, White Wine, Caper &amp; Olive Sauce, Asparagus, Mash**</i>	\$32
Veal Parmigiana    <i>Eggplant, Napolitano Sauce, Mozzarella &amp; Parmesan, Potato Mash, Green Beans</i>	\$30

## Sides

Potato Puree (V)*	\$9
Rosemary Garlic Roasted Kipfler Potatoes (V)*	\$9
House Salad (V)*	\$9
Rocket and Parmesan Salad, Candied Walnuts (V)*	\$9
French Fries, Aioli (V)	\$9
Mixed Green Vegetables (V)*	\$11
Broccolini, Toasted Almonds (V)*	\$12

## Pasta & Risotto

Spaghetti Bolognese		\$28
Spaghetti Napolitano (V)		\$28
Fettuccini Boscaiola	<i>Bacon, Mushrooms, Cream Sauce</i>	\$28
Penne Pesto	<i>Chicken, Pesto, Pine Nuts, Spinach, Diced Tomato</i>	\$30
Orechetti Pollo	<i>Chicken, Cashew Nuts, Snow Peas, Vino Bianco Cream Sauce</i>	\$30
Tortellini Boscaiola	<i>Beef Tortellini, Bacon, Mushrooms, Cream Sauce</i>	\$29
Prawn Fettuccini	<i>Prawns, Bacon, Snow Peas, Napolitano Sauce</i>	\$30
Salmon Penne and Vodka	<i>Smoked Salmon, Shallots, Vodka Cream Sauce</i>	\$30
Spaghetti Marinara	<i>Fresh Seafood, Cherry Tomatoes, Olive Oil, White Wine, Garlic</i>	\$32
Pumpkin Ravioli	<i>Burnt Butter, Sage, Crushed Amaretti (V)</i>	\$30
Risotto Pollo	<i>Chicken, Mushrooms, Cream Sauce, Parmesan Crisp*</i>	\$32
Vegetable Risotto	<i>Spinach, Pine Nuts, Seasonal Vegetables, Napolitano Sauce (V)*</i>	\$30
Wild Mushroom Risotto	<i>Vino Bianco and Herb Cream Sauce (V)*</i>	\$30
Risotto Marinara	<i>Fresh Seafood, Napolitano Sauce*</i>	\$32

## Children

Spaghetti Napolitano (V)	\$18
Spaghetti Bolognese	\$18
Chicken Schnitzel and Chips	\$18
Fish and Chips	\$18

# Pizza

Antipasto	<i>Italian Salami, Artichokes, BBQ Mushrooms, Olives, Anchovies, Bocconcini</i>	\$28
Australian	<i>Bacon, Egg</i>	\$27
Beirut	<i>Chicken, BBQ Sauce, Capsicum, Chili, Onion, Diced Tomato</i>	\$28
Bemboka	<i>Prawns, Garlic, Roasted Capsicum, Sun-dried Tomato, Feta, Basil</i>	\$29
Biviano's Special	<i>Olives, Anchovies, Pepperoni, Mushroom</i>	\$27
Capricciosa	<i>Ham, Mushroom, Olives</i>	\$27
Columbia	<i>Pepperoni, Onion, Roasted Capsicum, Jalapeño, Avocado Guacamole</i>	\$28
Firenze	<i>Italian Salami, Anchovies, Garlic, Bocconcini, Diced Tomato, Basil</i>	\$28
Florence	<i>Onion, Roasted Capsicum, Pesto, Jalapeño, Mushrooms, Olives, Garlic Sauce (V)</i>	\$28
Hawaiian	<i>Ham, Pineapple</i>	\$27
Healthy Karma	<i>Onion, Diced Tomato, Zucchini, Capsicum, Tandoori Sauce, Bocconcini, Mint Yoghurt (V)</i>	\$28
Italia	<i>Tomato, Basil, Buffalo Mozzarella (V)</i>	\$28
Margherita	<i>Mozzarella, Tomato Base (V)</i>	\$25
Marinara	<i>Mixed Seafood, Garlic, Parsley</i>	\$29
Meatlovers	<i>Chicken, Pepperoni, Ham, Cabanossi, BBQ Sauce</i>	\$28
Palermo	<i>Bacon, Chicken, BBQ Sauce, Onion, Capsicum, Jalapeño</i>	\$28
Phuket	<i>Chicken, Broccoli, Capsicum, Snow Peas, Sweet-Chili Sauce</i>	\$28
San Remo	<i>Pesto, Roasted Capsicum, BBQ Mushroom, Bocconcini (V)</i>	\$28
Sicily	<i>Pepperoni, BBQ Mushroom, Roasted Capsicum, Olives, Anchovies</i>	\$28
Supreme	<i>Ham, Cabanossi, Onion, Capsicum, Pineapple, Mushroom, Olives</i>	\$28
Taj Mahal	<i>Chicken, Onion, Capsicum, Minted Yoghurt, Tandoori Sauce</i>	\$28
Vegetarian	<i>Onion, Pineapple, Mushroom, Capsicum (V)</i>	\$27
Venosa	<i>Prosciutto, Rocket, Buffalo Mozzarella</i>	\$29

## Desserts

Sticky Date Pudding, Vanilla Bean Gelato, Butterscotch Sauce	\$17
Italian Tiramisu, Vanilla Gelato	\$17
Rocky Road**	\$17
Granny Smith Apple Mousse, Cinnamon & Vanilla, Sablé	\$17
Vanilla Pannacotta, Local Honey*	\$16
Passionfruit Crème Brûlée*	\$16
Cheese Platter with accompaniments**	\$34
<i>L'Artisan 'The Extravagant', Berry's Creek Riverine Blue, Maffra Red Wax Cheddar</i>	
Gelato / Sorbet (2 scoop selection)*	\$9
<i>Vanilla, Chocolate, Strawberry, Hokey-Pokey, Mango, Lemon</i>	