



BIVIANOS
— RESTAURANT DURAL —

Starter

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

Entrée

Veal, Swiss Brown Mushrooms, Baby Rocket, Parmesan	\$20
Cured Trout, Sour Cream, Petite Herbs, Tortilla	\$21
Prosciutto, Heirloom Tomatoes, Buffalo Mozzarella, Basil	\$18
Oyster Tasting Plate (½ Dozen) <i>Cucumber Ponzu, Lemon Lime Tempura, Shallot & Red Wine Vinaigrette</i>	\$22
Hokkaido Scallops, Pork Belly, Jerusalem Artichoke, Pancetta, Jus	\$23
Sautéed Prawns, Roasted Corn, Crème Fraîche, Crustacean Bisque	\$22
Goats Cheese Arancini, Spinach Coulis, Micro Herbs	\$19
Sautéed Potato Gnocchi, Pencil Leeks, Lemon Shallots, Sweet Peas	\$19

Main

Barramundi, Shitake Mushrooms, Pearl Cous Cous, Arugula, Chili Butter	\$39
BBQ Seafood plate of Octopus, Scampi, Scallops, Yamba Prawns, Trout, Salsa Verde	\$55
Lobster Mornay, Cajun Rice and Broccolini	MP
Seafood Platter for Two <i>Hot & Cold Selection of Oysters, King Prawns, Scallops, Mussels, Calamari, Crab, Fish of the Day, Chips & Salad</i>	\$140
Black Angus Tenderloin, Fennel, Winter Vegetables, Jus	\$48
Striploin, Potato, Pumpkin, Yorkshire Pudding, Bourdelaise	\$38
Boneless Lamb Rack, Aubergine 'ravioli', Tomato, Basil	\$46
Chicken Breast, Truffled Polenta, Roast Shallots, Asparagus, Veloute	\$36
Duck Two Ways, Creamed Potato, Sour Cherries	\$39
Thyme-Roasted Mushroom, Truffled Polenta, Asparagus, Shallot, Veloute	\$30
Yamba Prawns, Spanner Crab and Leek Risotto	\$32
Vongole, Victorian Black Lip Mussels, Spaghettoni, Tomato and Saffron	\$32
Chicken, Linguine, Peppers, Garlic, Cepe Cream	\$29

Sides

Potato Puree	\$9
Broccolini, Toasted Almonds	\$9
Rosemary Garlic Roasted Kipfler Potatoes	\$9
Kale, Spanish Onion, Balsamic Dressing	\$9
French Fries, Aioli	\$9

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 the mould delivering 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

\$9

Para 21yo Tawny

South Australia

\$10

Penfolds Grandfather Tawny

South Australia

\$14

Rockford P.S. Marion Tawny

Barossa Valley, SA

\$12

Seppeltsfield Grand Muscat

Barossa Valley, SA

\$10

Dessert Wine

75ml

Bottle

2015 De Iuliis Late Picked Semillon 500ml, *Hunter Valley NSW*

\$9

\$45

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

\$11

\$52

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

\$14

\$65

2008 Rockford Cane Cut Semillon 500ml, *Barossa Valley SA*

\$14

\$65

Dessert

White Chocolate Bread and Butter Pudding, Mango Gelato	\$18
Sticky Date and Walnut Pudding, Vanilla Bean Ice Cream	\$18
Belgian Chocolate Tart, Poached Pear, Pear Gelato	\$16
Italian Chiboust, Sable, Meringue, Strawberry	\$18
Rice Pudding, Candied Rhubarb	\$16
Dessert Tasting for Two	\$42

Coffee

Cappucino, Flat White, Latte, Long Black	\$5
Short Black, Macchiato, Piccolo	\$4
Hot Chocolate, Mocha, Chai Latte	\$6
Mug	+ \$1
Soy or Decaf	+ \$0.50
Traditional Tea Selection	\$5
Gourmet Tea (T2 Selection)	\$8

Liqueur Coffee

Affogato with Frangelico	\$14
Irish Coffee (Jameson Whisky, Black Coffee, Whipped Cream)	\$11
Galliano Coffee (Vanilla Galliano, Black Coffee, Whipped Cream)	\$11
Cream Coffee (Baileys, Black Coffee, Whipped Cream)	\$11