

20

YEARS



BIVIANOS

— RESTAURANT DURAL —

Expect the best

Starters

Garlic Bread (V)	\$7
Tomato Bruschetta (V)	\$10
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
Garlic Pizza Crust (<i>9" or 12"</i>)(V)	\$17/22
Warm Mixed Olives, Persian Feta, Dukkah (V)*	\$9

Oysters

Sydney Rock Natural	
Vinaigrette (<i>½ dozen or dozen</i>)*	\$21/39
Salmon Caviar (<i>½ dozen or dozen</i>)*	\$23/41
Kilpatrick (Bacon and Worcestershire Sauce) (<i>½ dozen or dozen</i>)*	\$21/39
Mornay (<i>½ dozen or dozen</i>)	\$21/39
Mixed dozen (Natural, Kilpatrick, Mornay) (<i>dozen only</i>)**	\$41

Entrées

Beetroot Salad, Pomegranate, Balsamic Glaze, Candied Walnuts, Persian Feta (V)*	\$17
Hokkaido Scallops, Caper & Date Vinaigrette, Microherbs*	\$22
Homemade Gnocchi, Shitake Mushrooms, Shallots, Green Peas, Truffle Cream (V)	\$18
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
Chicken Tenderloins, Sweet Velouté, Grape Tomatoes, Asparagus, Shallots**	\$21
Meatballs, Napolitano Sauce, Shaved Parmesan*	\$20
Mushroom Arancini, Truffle Mayo (V)	\$19

**Gluten Free **Gluten Free Adaptable*

Mains

John Dory Fillets baked in Lemon & Capers, Chive Mash, Green Beans, Chili 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 & 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, Herb Butter, Sweet Potato, Roast Zucchini, Jus*	\$39
'Surf & Turf' Porterhouse Steak, Prawns, Provençale Sauce, Potato Mash, Asparagus*	\$45
Lamb Backstrap, Roast Sweet Potato, Beetroot Puree, Baby Turnips, Rosemary Jus*	\$46
Thyme-Roasted Mushroom, Potato Mash, Broccolini, Cèpe Cream Sauce (V)*	\$30
Chicken Supreme, Crushed Potato, Asparagus, Buffalo Mozzarella, Cherry Tomatoes, Jus*	\$36
Prosciutto Chicken <i>Crumbed Chicken with Prosciutto, Napolitano Sauce, Buffalo Mozzarella, Broccolini, Mash</i>	\$34
Herb Crumbed Chicken Schnitzel, Potato Mash, Green Beans	\$28
Confit Duck, Chive Mash, Pomegranate, Asparagus, Pomegranate Glaze*	\$39
Veal Funghi <i>Wild Mushrooms, Cream Sauce, Asparagus, Mash**</i>	\$32
Veal Oscar <i>Prawns, Vino Bianco Cream Sauce, Asparagus, Mash**</i>	\$34
Veal Pizzaiola <i>Chili, Tomato, Prawns, White Wine, Caper & Olive Sauce, Asparagus, Mash**</i>	\$34
Veal Parmigiana <i>Eggplant, Napolitano Sauce, Mozzarella & Parmesan, Potato Mash, Green Beans</i>	\$30

Sides

Potato Puree (V)*	\$9	Rosemary Garlic Kipfler Potatoes (V)*	\$9
House Salad (V)*	\$9	Rocket & Parmesan Salad, Candied Walnuts (V)*	\$9
French Fries, Aioli (V)	\$9	Mixed Green Vegetables (V)*	\$11
Broccolini, Toasted Almonds (V)*	\$12	Mushroom Sauce (V)*	\$6

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, Parmesan</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, Shallots, Napolitano Sauce</i>	\$30
Salmon Penne and Vodka <i>Smoked Salmon, Shallots, Vodka Cream Sauce</i>	\$30
Chorizo Spaghetti <i>Onion, Sun-Dried Tomato, Capers, Olives, Chili, Napolitano Sauce</i>	\$30
Spaghetti Marinara <i>Fresh Seafood, Cherry Tomatoes, Olive Oil, White Wine, Garlic, Chili</i>	\$32
Pumpkin Ravioli <i>Burnt Butter, Sage, Crushed Amaretti (V)</i>	\$30
Penne Mascarpone <i>Prosciutto, Spinach, Mushrooms, Shallots, Creamy Mascarpone Sauce</i>	\$30
Risotto Pollo <i>Chicken, Mushrooms, Tomato, Herbs, 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, Chili, Napolitano Sauce*</i>	\$32

Children

Spaghetti Napolitano (V)	\$18
Spaghetti Bolognese	\$18
Chicken Schnitzel and Chips	\$18
Fish and Chips	\$18
Chicken Nuggets and Chips (5)	\$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

Dessert

Sticky Date Pudding, Vanilla Bean Gelato, Butterscotch Sauce	\$17
Chocolate Mousse, Chocolate Cigar, Berries**	\$16
Tiramisu, Vanilla Gelato	\$17
Blueberry Pannacotta, White Chocolate, Meringue*	\$16
Homemade Frozen Raspberry Mousse, Raspberry Coulis, Fresh Berries*	\$17
Vanilla Bean Crème Brûlée*	\$16
Warm Chocolate Pudding, Chocolate Fudge Sauce, Raspberry Sorbet	\$17
Cheese Platter with accompaniments**	\$34
Gelato / Sorbet (2 scoop selection)*	\$9
<i>Vanilla, Chocolate, Strawberry, Hokey-Pokey, Mango, Lemon, Raspberry</i>	