



BIVIANOS
— RESTAURANT DURAL —

Starters

Garlic Bread (V)	\$7
Tomato Bruschetta (V)	\$12
Antipasto <i>Cured Meats, Olives, Grilled Marinated Vegetables, Grissini (for 2)</i> **	\$32
Pesto & Pine Nut Crust (10") (V)	\$24
Garlic Pizza Crust (10") (V)	\$22
Warm Mixed Olives, Persian Feta, Dukkah (V)*	\$12

Oysters

Sydney Rock Natural Oysters, Vinaigrette (<i>½ dozen or dozen</i>)*	\$24/44
Kilpatrick (<i>Bacon and Worcestershire Sauce</i>) (<i>½ dozen or dozen</i>)*	\$26/46
Mornay (<i>½ dozen or dozen</i>)	\$26/46
Mixed dozen (<i>Natural, Kilpatrick, Mornay</i>) (<i>dozen only</i>)**	\$46

Entrées

Caprese Salad <i>Tomato, Buffalo Mozzarella, Pesto, Balsamic Glaze</i> (V)*	\$19
Beetroot Salad, Pomegranate, Balsamic Glaze, Candied Walnuts, Persian Feta (V)*	\$19
Hokkaido Scallops, Caper & Date Vinaigrette, Microherbs*	\$24
Homemade Gnocchi, Shitake Mushrooms, Shallots, Green Peas, Truffle Cream (V)	\$23
Tempura Prawns, Tartare Sauce	\$24
Prawns, Garlic and Chili Napolitano, Crispy Tortilla**	\$24
Ricotta Zucchini Flowers, Tomato Chili Chutney (V)	\$22
Crumbed Fried Camembert, Cranberry Sauce, Crispy Lavosh (V)	\$21
Crumbed Calamari, Tartare Sauce	\$21
Meatballs, Chili Napolitano, Shaved Parmesan	\$21
Mushroom Arancini, Aioli (V)	\$21
Seafood Croquettes, Slaw, Mango Lime Sauce	\$24
Lamb Cutlets, Tzatziki*	\$25

Mains

John Dory Fillets baked in Lemon & Capers, Chive Mash, Brussels Sprouts, Chili Oil*	\$41
Salmon, Crushed Potato, Asparagus, Cherry Tomatoes, Dill Sauce*	\$44
BBQ King Prawns, Mixed Salad*	\$47
Grilled Seafood <i>Squid, Scampi, Scallops, Prawns, Salmon, Salsa Verde*</i>	\$58
Grilled Scampi, Lemon Butter Sauce, Homemade Slaw (4)*	\$69
Lobster Mornay, Mixed Salad	\$95
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* <i>Great Southern Pinnacle, Grass Fed, Free Range, MBS 2+</i>	\$53
Porterhouse Steak, Sweet Potato, Roast Zucchini, Onion Rings, Pea Sprouts, Jus** <i>Kilcoy Pure, 100 Day, Grain Fed Beef</i>	\$44
'Surf & Turf' Porterhouse Steak, Prawns, Provençale Sauce, Potato Mash, Asparagus*	\$52
Lamb Backstrap, Garlic Roast Potato, Beetroot Puree, Brussels Sprouts, Rosemary Jus*	\$49
Thyme-Roasted Mushroom, Potato Mash, Broccolini, Provençale Sauce (V)*	\$35
Chicken Supreme, Crushed Potato, Asparagus, Cherry Tomatoes, Mustard Sauce*	\$39
Chicken Parmigiana <i>Eggplant, Napolitano Sauce, Mozzarella & Parmesan, Mash, Green Beans</i>	\$36
Herb Crumbed Chicken Schnitzel, Potato Mash, Green Beans	\$32
Confit Duck, Chive Mash, Pomegranate, Asparagus, Pomegranate Glaze*	\$42
Veal Funghi <i>Wild Mushrooms, Cream Sauce, Asparagus, Mash**</i>	\$39
Veal Oscar <i>Prawns, Vino Bianco Cream Sauce, Asparagus, Mash**</i>	\$39
Veal Pizzaiola <i>Chili, Tomato, Prawns, White Wine, Caper & Olive Sauce, Asparagus, Mash**</i>	\$39
Veal Parmigiana <i>Eggplant, Napolitano Sauce, Mozzarella & Parmesan, Mash, Green Beans</i>	\$38

Sides

Potato Puree (V)*	\$11
Rosemary Garlic Kipfler Potatoes (V)*	\$11
House Salad (V)*	\$11
Rocket & Parmesan Salad, Candied Walnuts (V)*	\$11
French Fries, Aioli (V)	\$11
Onion Rings, Sweet Chill Sauce (V)	\$11
Mixed Green Vegetables (V)*	\$13
Broccolini, Toasted Almonds (V)*	\$14

Sauces

Mushroom Sauce (V)*	\$6
Pepper Sauce (V)*	\$6
Jus *	\$6

Pasta

Spaghetti Bolognese	\$32
Spaghetti Napolitano (V)	\$32
Fettuccini Boscaiola <i>Bacon, Mushrooms, Cream Sauce</i>	\$32
Penne Pesto <i>Chicken, Pesto, Pine Nuts, Spinach, Diced Tomato, Parmesan</i>	\$34
Orechetti Pollo <i>Chicken, Cashew Nuts, Snow Peas, Vino Bianco Cream Sauce</i>	\$34
Tortellini Boscaiola <i>Beef Tortellini, Bacon, Mushrooms, Cream Sauce</i>	\$32
Prawn Fettuccini <i>Prawns, Bacon, Snow Peas, Shallots, Napolitano Sauce</i>	\$36
Salmon Penne and Vodka <i>Smoked Salmon, Shallots, Vodka Cream Sauce</i>	\$34
Chorizo Spaghetti <i>Onion, Chorizo, Sun-Dried Tomato, Capers, Olives, Chili, Spinach, Napolitano</i>	\$34
Spaghetti Marinara <i>Fresh Seafood, Cherry Tomatoes, Olive Oil, White Wine, Garlic, Chili</i>	\$37
Pumpkin Ravioli <i>Burnt Butter, Sage, Crushed Amaretti (V)</i>	\$34
Penne Mascarpone <i>Prosciutto, Spinach, Mushrooms, Shallots, Creamy Mascarpone Sauce</i>	\$34

Risotto

Risotto Pollo <i>Chicken, Mushrooms, Tomato, Herbs, Cream Sauce, Parmesan Crisp*</i>	\$34
Vegetable Risotto <i>Spinach, Pine Nuts, Seasonal Vegetables, Shallots, Napolitano Sauce (V)*</i>	\$34
Wild Mushroom Risotto <i>Spinach, Tomato, Vino Bianco and Herb Cream Sauce (V)*</i>	\$34
Risotto Marinara <i>Fresh Seafood, Chili, Napolitano Sauce*</i>	\$37

Pizza (10")

Antipasto	<i>Italian Salami, Artichokes, BBQ Mushrooms, Olives, Anchovies, Bocconcini</i>	\$32
Australian	<i>Bacon, Egg</i>	\$31
Beirut	<i>Chicken, BBQ Sauce, Capsicum, Chili, Onion, Diced Tomato</i>	\$32
Bemboka	<i>Prawns, Garlic, Roasted Capsicum, Sun-dried Tomato, Feta, Basil</i>	\$34
Biviano's Special	<i>Olives, Anchovies, Pepperoni, Mushroom</i>	\$31
Capricciosa	<i>Ham, Mushroom, Olives</i>	\$31
Columbia	<i>Pepperoni, Onion, Roasted Capsicum, Jalapeño, Avocado Guacamole</i>	\$32
Firenze	<i>Italian Salami, Anchovies, Garlic, Bocconcini, Diced Tomato, Basil</i>	\$32
Florence	<i>Onion, Roasted Capsicum, Pesto, Jalapeño, Mushrooms, Olives, Garlic Sauce (V)</i>	\$32
Hawaiian	<i>Ham, Pineapple</i>	\$31
Healthy Karma	<i>Onion, Tomato, Zucchini, Capsicum, Tandoori Sauce, Bocconcini, Mint Yoghurt (V)</i>	\$32
Italia	<i>Tomato, Basil, Buffalo Mozzarella (V)</i>	\$32
Margherita	<i>Mozzarella, Tomato Base (V)</i>	\$30
Marinara	<i>Mixed Seafood, Garlic, Parsley</i>	\$33
Meatlovers	<i>Chicken, Pepperoni, Ham, Cabanossi, BBQ Sauce</i>	\$32
Palermo	<i>Bacon, Chicken, BBQ Sauce, Onion, Capsicum, Jalapeño</i>	\$32
Phuket	<i>Chicken, Broccoli, Capsicum, Snow Peas, Sweet-Chili Sauce</i>	\$32
San Remo	<i>Pesto, Roasted Capsicum, BBQ Mushroom, Bocconcini (V)</i>	\$32
Sicily	<i>Pepperoni, BBQ Mushroom, Roasted Capsicum, Olives, Anchovies, Chili</i>	\$32
Supreme	<i>Ham, Cabanossi, Onion, Capsicum, Pineapple, Mushroom, Olives</i>	\$32
Taj Mahal	<i>Chicken, Onion, Capsicum, Minted Yoghurt, Tandoori Sauce</i>	\$32
Vegetarian	<i>Onion, Pineapple, Mushroom, Capsicum (V)</i>	\$31
Venosa	<i>Prosciutto, Rocket, Buffalo Mozzarella</i>	\$34

Dessert

Sticky Date Pudding, Vanilla Bean Gelato, Butterscotch Sauce	\$18
Chocolate Mousse, Chocolate Cigar, Berries**	\$17
Passionfruit & Coconut Slice, Passionfruit Coulis*	\$18
Tiramisu, Vanilla Gelato	\$18
Blueberry Pannacotta, White Chocolate, Meringue*	\$17
Vegan Chocolate Cake, Raspberry Sorbet*	\$18
Vanilla Bean Crème Brûlée, Almond Biscotti**	\$17
Warm Chocolate Pudding, Chocolate Fudge Sauce, Raspberry Sorbet	\$18
Cheese Platter with accompaniments**	\$34
Gelato / Sorbet (2 scoop selection)*	\$11

Vanilla, Chocolate, Strawberry, Hokey-Pokey, Mango, Lemon, Raspberry