



**BIVIANOS**  
— RESTAURANT DURAL —

*10% surcharge applies public holidays*

## Appetiser | STARTER

Garlic bread (V)	\$8
Crusty Italian bread, dukkah, extra virgin olive oil, aged balsamic	\$12
Tomato bruschetta, aged balsamic glaze, shaved parmesan (V)	\$14
Antipasto for two <i>Traditional antipasti of local and imported cured Italian meats and cheeses, marinated vegetables, olives, grissini</i> **	\$36
Pesto and pine nut crust (10") (V)	\$24
Garlic pizza crust (10") (V)	\$22
Warm marinated olives, Persian feta, dukkah (V)*	\$12

## Ostriche | OYSTERS

### SYDNEY ROCK (½ dozen or dozen)

Natural, raspberry and prosecco vinaigrette*	\$30/58
Kilpatrick    <i>Bacon and Worcestershire sauce</i> *	\$34/62
Mornay	\$34/62
Mixed dozen (Natural, kilpatrick, mornay) (dozen only) **	\$64

## *Insalata* | SALAD

Caprese insalata    <i>Heirloom tomatoes, burrata, pesto, aged balsamic</i> (V)*	\$20
Beetroot insalata, pomegranate, balsamic glaze, candied walnuts, Persian feta (V)*	\$22
Mediterranean insalata    <i>Mixed leaves, tomato, cucumber, capsicum, onion, olives, Persian feta</i> (V)*	\$22
<i>Add grilled chicken*</i>	+\$12

## *Primi* | FIRST COURSE / ENTREE

Hokkaido scallops with lemon, garlic and basil butter, rocket leaves*	\$27
Tempura prawns, lime infused tartare	\$26
Australian prawns, chilli and garlic infused sugo di pomodoro sauce, toasted Italian bread**	\$27
Tempura zucchini blossoms, zesty ricotta filling, tomato chilli chutney (V)	\$25
Crumbed fried camembert, cranberry sauce, crispy lavosh (V)	\$24
Herb crumbed calamari, citrus tartare sauce	\$25
Malibu prawns in a rum infused coconut sauce, crispy flat bread**	\$27
Grilled chicken, pineapple and cucumber salsa, chimichurri*	\$25
Pumpkin arancini, aioli (V)	\$24
Cowra lamb cutlets, pickled radish, tzatziki*	\$27

## Secondi | SECOND COURSE / MAIN

### MEAT

280g Black Angus Beef Tenderloin, heirloom carrots, Jerusalem artichoke puree, roasted fennel, onion cream, lotus root crisp* <i>Great Southern Pinnacle Victoria, Grass Fed, Free Range, MBS 2+</i>	\$55
300g Rib-Eye Steak Fillet (on the bone), pomme purée, caramelised onion, shaved sweet potato, roast beets, jus* <i>Nolan Rib-Eye steak, tender stretched, Gympie, Queensland MBS 2+</i>	\$48
300g Wagyu Scotch Fillet, roast rosemary and garlic kipfler potato, asparagus spears, crispy parsnip, truffle butter. <i>Served Rare*</i> <i>The pinnacle of Jacks Creek breeders in the Great Dividing Range, MBS 8+</i>	\$95
<i>Surf &amp; Turf    Upgrade your choice of beef with prawns cooked in Biviano's signature butter and tarragon bearnaise</i>	+\$16
Cowra Lamb Backstrap, heirloom carrots, turnips, beetroot puree, chimichurri* <i>Cowra lamb from the banks of the Lachlan River</i>	\$52
Chicken Supreme, cauliflower puree, truss tomatoes, Dutch carrots, sweet potato crisp, salsa verde*	\$39
Chicken Parmigiana    <i>Napolitano sauce, mozzarella and parmesan, mash, green beans</i>	\$38
Herb Crumbed Chicken Schnitzel, potato puree, green beans	\$34
Smoked Confit Duck, pomme puree, pomegranate, asparagus, pickled radish, pomegranate glaze*	\$45
Veal Funghi    <i>Wild mushrooms, cream sauce, asparagus, mash**</i>	\$39
Veal Oscar    <i>Prawns, Vino Bianco cream sauce, asparagus, mash**</i>	\$39
Veal Parmigiana    <i>Napolitano sauce, mozzarella and parmesan, mash, green beans</i>	\$39
Veal Schnitzel, potato puree, green beans	\$37

### VEGETARIAN

Harissa Roast Cauliflower, warmed hummus, roast beets, pomegranate pearls, crispy chickpeas, pomegranate molasses (V)*	\$36
Chargrilled vegetable stack, <i>halloumi, rocket, homemade pesto, spiced roasted tomato sauce, crusty Italian bread</i> (V)**	\$34
Traditional homemade mushroom arancini, sugo di pomodoro sauce, pesto, shaved parmesan (V)	\$35

\*Gluten Free    \*\*Gluten Free Adaptable    (V) Vegetarian

## SEAFOOD

BBQ Yamba King Prawns	\$48
<i>Basted in Biviano's signature herbed butter, fresh slaw, tarragon bearnaise, grilled lemon*</i>	
Grilled Seafood	\$62
<i>Squid, scampi, scallops, prawns, salmon, salsa verde*</i>	
Tasmanian Salmon	\$45
<i>Crispy skin, baked potato, parsley and dill emulsion, rocket, pine nuts and endive, grilled lemon*</i>	
New Zealand Scampi (4)	\$74
<i>Biviano's signature herbed butter served with radicchio, hazelnut and pecorino insalata*</i>	
Northern Territory Barramundi	\$42
<i>Crispy skin, gnocchi gratin, snow peas, avocado puree, pan fried caper berries, lemon and herb butter**</i>	
Niçoise Insalata	\$36
<i>Grilled Tasmanian salmon, fresh beans, kalamata olives, Kipfler potato, Persian feta, egg, mustard vinaigrette*</i>	
Western Australian Lobster (half or full)	\$60/99
<i>Mornay sauce served with Mediterranean insalata</i>	
Seafood Platter for Two	\$169
<i>Hot &amp; Cold Selection of fresh oysters, BBQ, coconut and fresh prawns, grilled scallops, mussels in sugo di pomodoro sauce, grilled and crumbed calamari, buttered scampi, grilled salmon, condiments and chips**</i>	
<i>Add half Western Australian Lobster in mornay sauce to your seafood platter for two</i>	+\$50

## Contorni | SIDES

Potato puree (V)*	\$12
Roast garlic & rosemary kipfler potatoes (V)*	\$13
Radicchio salad, hazelnut and pecorino (V)*	\$14
Rocket & parmesan salad, candied walnuts (V)*	\$14
Chips, aioli (V)	\$11
Onion rings, sweet chilli sauce (V)	\$11
Steamed seasonal vegetables (V)*	\$14
Broccolini, toasted almonds (V)*	\$16
Honey glazed heirloom carrots (V)*	\$16

## Sauces

Mushroom sauce (V)*	\$7
Pepper sauce (V)	\$7
Jus*	\$6
Chimichurri*	\$4

## Pasta

Spaghetti Bolognese	\$32
Spaghetti Napolitana (V)	\$32
Fettuccini Boscaiola <i>Bacon, mushrooms, cream sauce</i>	\$34
Penne Pesto <i>Chicken, pesto, pine nuts, spinach, diced tomato, parmesan</i>	\$34
Orechetti Pollo <i>Chicken, cashew nuts and snow peas in a creamy Fiano and napolitana sauce</i>	\$34
Tortellini Boscaiola <i>Beef tortellini, bacon, mushrooms, cream sauce</i>	\$34
Prawn Fettuccini <i>Prawns, bacon, snow peas, shallots, napolitana sauce</i>	\$37
Spinach & Ricotta Ravioli <i>Vegetable and sugo di pomodoro sauce, shaved pecorino (V)</i>	\$34
Sicilian Spaghetti <i>Onion, chorizo, sun-dried tomato, capers, olives, chilli, spinach, napolitana</i>	\$34
Spaghetti Marinara <i>Fresh Seafood, cherry tomatoes, olive oil, Fiano, garlic and chilli</i>	\$37
Pumpkin Ravioli <i>Garlic, chilli and Burnt butter, crispy sage, parsnip chips (V)</i>	\$34
<i>Gluten Free Penne*</i>	+\$5

## Risotto

Risotto Pollo <i>Chicken, mushrooms, tomato, herbs, cream sauce, parmesan crisp*</i>	\$35
Vegetable Risotto <i>Spinach, pine nuts, seasonal vegetables, shallots, napolitana sauce (V)*</i>	\$35
Wild Mushroom Risotto <i>Spinach, tomato, vino bianco and herb cream sauce (V)*</i>	\$35
Risotto Marinara <i>Fresh Seafood, chilli, napolitana sauce*</i>	\$37
Duck Risotto <i>Pulled duck, spinach, onion and mushroom with parmesan, garlic, Fiano and fresh herbs*</i>	\$37

## Pizza (10")

Antipasto	<i>Italian salami, artichokes, BBQ mushrooms, olives, anchovies, bocconcini</i>	\$34
Australian	<i>Bacon, egg</i>	\$33
Beirut	<i>Chicken, BBQ sauce, capsicum, chilli, onion, diced tomato</i>	\$35
Bemboka	<i>Prawns, garlic, roasted capsicum, sun-dried tomato, feta, basil</i>	\$36
Biviano's Special	<i>Olives, anchovies, pepperoni, mushroom</i>	\$33
Capricciosa	<i>Ham, mushroom, olives</i>	\$33
Columbia	<i>Pepperoni, onion, roasted capsicum, jalapeño, avocado guacamole</i>	\$34
Firenze	<i>Italian salami, anchovies, garlic, bocconcini, diced tomato, basil</i>	\$34
Florence	<i>Onion, roasted capsicum, pesto, jalapeño, mushrooms, olives, garlic sauce (V)</i>	\$34
Hawaiian	<i>Ham, pineapple</i>	\$33
Healthy Karma	<i>Onion, tomato, zucchini, capsicum, tandoori sauce, bocconcini, mint yoghurt (V)</i>	\$34
Italia	<i>Tomato, basil, buffalo mozzarella (V)</i>	\$34
Margherita	<i>Mozzarella, tomato base (V)</i>	\$32
Marinara	<i>Mixed seafood, garlic, parsley</i>	\$35
Meatlovers	<i>Chicken, pepperoni, ham, cabanossi, BBQ sauce</i>	\$34
Palermo	<i>Bacon, chicken, BBQ sauce, onion, capsicum, jalapeño</i>	\$34
Phuket	<i>Chicken, broccoli, capsicum, snow peas, sweet-chilli sauce</i>	\$34
Peri Peri	<i>Chicken, onion, capsicum, mushroom, chilli, peri-peri sauce</i>	\$34
San Remo	<i>Pesto, roasted capsicum, BBQ mushroom, bocconcini (V)</i>	\$34
Sicily	<i>Pepperoni, BBQ mushroom, roasted capsicum, olives, anchovies, chilli</i>	\$34
Supreme	<i>Ham, cabanossi, onion, capsicum, pineapple, mushroom, olives</i>	\$34
Taj Mahal	<i>Chicken, onion, capsicum, minted yoghurt, tandoori sauce</i>	\$34
Vegetarian	<i>Onion, pineapple, mushroom, capsicum (V)</i>	\$33
Venosa	<i>Prosciutto, rocket, buffalo mozzarella</i>	\$35

## Dolce | Dessert

Homemade Sticky Date Pudding, vanilla bean gelato, warm butterscotch sauce	\$19
Tiramisu 'Pick me up' <i>A delicate layering of Italian sponge soaked in Marsala espresso, light mascarpone and a dusting of rich cocoa served with vanilla gelato</i>	\$19
Raspberry and white chocolate Pannacotta, white chocolate, berry coulis*	\$18
Vegan chocolate cake, raspberry sorbet*	\$19
Passionfruit and coconut slice, coconut and macadamia soil, passionfruit coulis*	\$19
Orange Zest Crème Brûlée, candied orange, almond biscotti**	\$18
Warm Chocolate Pudding, ganache, vanilla gelato	\$19
Cheese Platter with accompaniments**	\$36
Gelato / Sorbet (2 scoop selection)* <i>Vanilla, Chocolate, Strawberry, Hokey-Pokey, Mango, Lemon, Raspberry</i>	\$12

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