



# BIVIANOS

— RESTAURANT DURAL —

*10% surcharge applies public holidays*

## Appetiser | STARTER

Garlic bread (V)	\$8
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

## Ostriche | OYSTERS

### SYDNEY ROCK (½ dozen or dozen)

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

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

## *Insalata* | SALAD

Caprese insalata    <i>Heirloom tomatoes, burrata, pesto, aged balsamic</i> (V)*	\$22
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, miso glaze, lime pearls*	\$27
Tempura prawns, daikon salad, ponzu reduction	\$26
Australian prawns, chilli and garlic infused sugo di pomodoro sauce, toasted Italian bread**	\$27
Tempura zucchini flowers, zesty ricotta filling, roasted tomato, smoky bell pepper and basil (V)	\$25
Crumbed fried camembert, cranberry sauce, crispy lavosh (V)	\$24
Salt & Pepper calamari, citrus tartare sauce	\$25
Crispy cauliflower florets, burnt butter hollandaise, crumbled feta, pickled radish (V)	\$25
Pork belly, raspberry glaze, caramelised apple*	\$27

## Secondi | SECOND COURSE / MAIN

### STEAK

All steaks are served with a sauce of your choice, potato gratin, heirloom carrots and snow pea tendrils

Béarnaise            Chimichurri  
Peppercorn        Maple Chili Butter  
Mushroom         Red Wine Jus

250 Rib-Eye Steak Fillet (off the bone)* <i>Nolan Rib-Eye steak, tender stretched, Gympie, Queensland MBS 2+</i>	\$49
280g Black Angus Beef Tenderloin* <i>Great Southern Pinnacle Victoria, Grass Fed, Free Range, MBS 2+</i>	\$56
300g Wagyu Scotch Fillet* (Recommended medium-rare) <i>The pinnacle of Jacks Creek breeders in the Great Dividing Range, MBS 8+</i>	\$99
400g T-Bone (on the bone)* (Recommended medium-rare) <i>Nolan Meats 'Private Selection', Gympi, Queensland, MBS 2+</i>	\$58

### MEAT

Cowra Lamb Backstrap, heirloom carrots, turnips, beetroot puree, chimichurri* <i>Cowra lamb from the banks of the Lachlan River</i>	\$52
Chicken Supreme, charred leek, truss tomatoes, crispy parmesan polenta, bell pepper velouté*	\$39
Chicken Parmigiana    <i>Napolitano sauce, mozzarella and parmesan, mash, broccolini</i>	\$38
Herb Crumbed Chicken Schnitzel, potato puree, green beans	\$37
Crispy duck breast, cherry gel, pomme puree, turnip, cherry glaze (Served medium) *	\$45
Veal Funghi    <i>Wild mushrooms, cream sauce, asparagus, mash**</i>	\$39
Veal Oscar    <i>Prawns, Vino Bianco cream sauce, asparagus, mash**</i>	\$42
Veal Parmigiana    <i>Napolitano sauce, mozzarella and parmesan, mash, broccolini</i>	\$39
Veal Schnitzel, potato puree, green beans	\$37

## SEAFOOD

BBQ Yamba King Prawns	\$49
<i>Basted in Biviano's signature herbed butter, herb &amp; parmesan salad, grilled lemon*</i>	
Grilled Seafood	\$62
<i>Squid, scampi, scallops, prawns, salmon, salsa verde*</i>	
Tasmanian Salmon	\$48
<i>Crispy skin, Hokkaido scallops, burnt butter and tarragon hollandaise, cucumber, fresh sweet peas*</i>	
New Zealand Scampi (4)	\$89
<i>Biviano's signature herbed butter, radicchio, hazelnut and pecorino insalata*</i>	
Northern Territory Barramundi	\$44
<i>Crispy skin, braised vegetables, pistachio puree, crispy pancetta**</i>	
Western Australian Lobster (half or full)	\$60/99
<i>Mornay sauce served with Mediterranean insalata</i>	
Seafood Platter for Two	\$169
<i>Fresh oysters, BBQ, coconut and fresh prawns, grilled scallops, mussels in sugo di pomodoro sauce, grilled and salt &amp; pepper calamari, grilled barramundi, condiments and chips**</i>	
<i>Add half Western Australian Lobster in mornay sauce to your seafood platter for two</i>	+\$50

## VEGETARIAN

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

## SIDES

Potato puree (V)*	\$12
Roast garlic & rosemary kipfler potatoes (V)*	\$13
Radicchio salad, hazelnut and pecorino (V)*	\$14
Rocket, pear & parmesan salad, candied walnuts (V)*	\$14
Fries, aioli (V)	\$11
Truffle & parmesan fries (V)	\$13
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
Béarnaise*	\$7
Chili Garlic Oil*	\$4

## Pasta

Spaghetti Bolognese	\$32
Spaghetti Napolitana (V)	\$32
Fettuccini Boscaiola <i>Bacon, mushrooms, cream sauce</i>	\$34
Penne Pesto <i>Chicken, creamy 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>	\$36
Tortellini Boscaiola <i>Beef tortellini, bacon, mushrooms, cream sauce</i>	\$34
Prawn Fettuccini <i>Prawns, bacon, snow peas, shallots, napolitana sauce</i>	\$37
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
Prawn e Olio <i>Spaghetti, prawns, chili, lemon, garlic, olive oil, topped with pangrattato</i>	\$37
Bug Fettucini <i>Balmain bugs, napolitana, chili</i>	\$55
Burrata Spaghetti <i>Pesto, zucchini, crushed pistachio (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

## Pizza (10")

ADD Burrata to any pizza	+\$8
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   <i>Italian sponge soaked in Marsala espresso, light mascarpone and a dusting of rich cocoa served with vanilla gelato</i>	\$19
Lychee Pannacotta, rose gel, Prosecco pearls*	\$18
Chocolate cake, raspberry sorbet (Vegan)*	\$19
Passionfruit and coconut slice, fresh berries, passionfruit coulis*	\$19
Ferrero Brûlée   <i>Nutella, hazelnut praline, chocolate cigar**</i>	\$18
Cheese Platter with accompaniments**	\$36
Two scoop selection*	\$12
Gelato   <i>Vanilla, Chocolate, Strawberry, Dulce de Leche, Pistachio, Hazelnut</i>	
Sorbet   <i>Mango, Lemon, Raspberry</i>	