



Vivant!

the experience of being **alive**

from 5:30pm-9:30pm

ENTREES

*Bread & Dips served with homemade balsamic-olive oil, pesto &
beetroot hummus \$8 -V*

Soup du Jour served with Fusette bread \$10

*Beef tartare with cured egg yolk, white mustard dressing & medley of
radish served with garlic crostini \$16-DF*

*Beetroot and Chevre Goat cheese Tortellini served with squash puree,
caramelized walnut crumble, fried cavalo nero & brown sage butter \$15-V*

MAINS

*Fish of the Day served with vine tomato, fennel puree, Kalamata olives Tapenade,
Jambon de Bayonne crisp & Sauce Vierge \$36 -GF*

*Miso braised Pork Belly served with Scallops, Daikon-carrot-mint salad, celeriac puree,
brussel sprouts, crispy pork skin crumble with Daal sauce \$37-GF*

*56 degree Sous-vide Lamb Rump cap on with sweetbread, butternut puree,
potato fondant & burnt leek with Rosemary Jus \$38-GF*

Pea, mascarpone & lemon Risotto served with 63 degrees poached hen's egg \$31 -V



GRILLS & BURGERS

Chicken Breast marinated in garlic & sage, served with salad & shoe string fries with a choice of Bearnaise, Chimichurri or Jus (Choose any two sauces) \$36-DF

250gr Scotch Fillet served with salad & shoe string fries with a choice of Bearnaise, Chimichurri or Jus (Choose any two sauces) \$37-GF

500gr Rib of Beef served with roasted Bone Marrow, salad & fries with a choice of Bearnaise, Chimichurri or Jus \$50 (Suggested for 2 to share)

Beef Burger: Homemade beef patty with sliced tomato, iceberg, caramelized onion relish, cornichon & ranch dressing in a soft milk bun served with shoe string fries \$20

Veggie Burger: Grilled Haloumi with sliced tomato, iceberg, caramelized onion relish, cornichon, & ranch dressing in a soft milk bun served with shoe string fries \$18

ALL SIDES \$8

Roquette, pear & parmesan salad with homemade citrus dressing

Grilled Broccolini with almonds, goat cheese & balsamic reduction

Wedges with sour cream & sweet chilli sauce

Shoe string fries served with tomato sauce and aioli

Two fried eggs

DESSERTS

Deconstructed Black Forest \$12

Mango Cheesecake Popsicle with mango curd, oat & I-bees honey crumble \$16

Chocolate brownie \$12 -CN

Selection of ice cream (3 scoops) with chocolate sauce or berry coulis \$10

Sundae-7 scoops of mixed ice cream with brownie, chocolate nibs, chocolate cigars & wafers served with chocolate sauce & berry coulis (suggested for 2 to share) \$20 -CN

**GF-GLUTEN FREE/DF-DAIRY FREE/CN-CONTAIN NUTS/V-VEGETARIAN
PLEASE LET US KNOW OF ANY FOOD ALLERGIES/SPECIAL DIETARY REQUIREMENTS
CROSS CONTAMINATION MAY OCCUR**