



BIVIANOS
— RESTAURANT —

Starters

Garlic or herb bread	\$5.5
Garlic Crust (9")	\$14
Tomato Bruschetta	\$7.5
Antipasto (for one or two) <i>Prosciutto, Salami, Coppa, Lombo, Provolone cheese, grilled marinated vegetables, olives and grissini sticks</i>	\$17 / 27

Entrée

Soup of the day	\$16
Beetroot, pomegranate, rocket and parmesan salad with candied walnuts	\$16
Deep fried Camembert cheese with cranberry sauce	\$18
Grilled scallops with caramelised pineapple and tomato relish	\$20
Prawns in a chilli garlic blend with napolitana and grilled sourdough	\$19
Sydney Rock oysters natural, kilpatrick or mornay (1/2 dozen or dozen)	\$18 / 29
Lightly fried crumbed calamari with tartare sauce	\$18
Pesto crumbed lamb cutlets with rosemary jus	\$22

Main

BBQ lemon & herb King Prawns with epic fresh mesclun, artichokes, olive insalata	\$42
Grilled seafood	\$48
<i>Scampi, King prawns, scallops and fish of the day seasoned with olive oil, garlic, lemon and basilico</i>	
Lobster Mornay served with soffice avocado, pancetta & immischiata salad	\$75
Balmain bugs in tomato provençale sauce on a bed of fettucini	\$45
Fish of the day with asparagus, polenta, cherry tomato, béarnaise sauce	\$37
Seafood platter for two	\$140
<i>Hot and cold selection of fresh Oysters, King Prawns, scallops, scampi, mussels Provençale, fish of the day with chips, prawn and calamari fritti</i>	
Black Angus Tenderloin with onion rings, broccolini, kipfler potato and jus	\$44
Scotch fillet with potato gratin, Dutch carrots, asparagus and timo jus	\$36
Brasato lamb shank with mash and buttered green beans	\$29
Veal scallops with prawns, asparagus, vino bianco cream sauce and creamy mash	\$30
Freshly crumbed veal schnitzel with brocolini, mash and lemon	\$27
Cornfed Chicken	\$33
<i>Chicken breast with succoso tomatoes, asparagus, crush potato and creamy wild mushroom sauce</i>	
Chicken parmigiana with eggplant, napolitana sauce, mozzarella cheese, mash, green beans	\$26

Sides

Creamy mash	\$9
Rocket, parmesan and candied walnut salad	\$9
Chips	\$9
Steamed green beans with almond flakes and feta	\$9
House salad	\$9
Steamed seasonal vegetables	\$9

Pasta and Risotto

Chicken and mushroom risotto in a cream sauce with parmesan crisp	\$26
Smoked salmon risotto with prawns and asparagus in a pink sauce	\$27
Vegetarian risotto in napolitana sauce with spinach, pinenuts, olives and semidried tomato (V)	\$24
Orechetti pasta, vino bianco cream sauce, avocado, sun-dried tomato, chicken, pine nuts	\$26
Fettuccini tossed with prawns, bacon, snow peas and fresh herbs in napolitana sauce	\$27
Spaghetti marinara with cherry tomatoes tossed with olive oil, white wine and garlic	\$27
Pumpkin ravioli with sage, burnt butter and crushed amaretti (V)	\$25
Fettucini Boscaiola of bacon and mushrooms in cream sauce	\$24
Spaghetti Napolitana (V)	\$24
Fettucini Bolognese	\$24

Pizzas

SMALL \$20.00 / LARGE \$26.00

- Anthony Special** sausage, bacon, ham, cabanossi with BBQ sauce
- Antipasto** Italian spicy salami, artichokes, BBQ mushrooms, olives and anchovies topped with bocconcini
- Australia** bacon and eggs
- Beirut** chicken breast fillet, BBQ sauce, capsicum, onion, chilli, topped with diced tomato and parsley
- Europa** artichokes, fire roasted capsicums, sun dried tomatoes and olives, topped with fresh parsley (V)
- Firenze** spicy Italian salami, anchovy fillets and garlic, topped with bocconcini, diced tomato and basil
- Hawaiian** ham and pineapple
- Healthy Karma** fresh vegetables on Tandoori sauce with bocconcini and minted yoghurt (V)
- Java** chicken breast fillet, satay sauce, cashew nuts, snow peas and broccoli
- Margherita** cheese, tomato and oregano topped with bocconcini (V)
- Marinara** seafood, garlic and parsley
- Meat Lovers** chicken breast fillet with spicy Italian salami, ham, cabanossi, pork fillet with BBQ sauce
- Mexicana** pepperoni, capsicum, onion and chilli
- Napoli** anchovies and olives
- Phuket** chicken breast Thai style with broccoli, capsicum and snow peas drizzled with sweet chilli sauce
- Sicily** spicy Italian salami, BBQ mushrooms, fire roasted capsicums, olives and anchovies, topped with oregano
- Sumatra** prawns, broccoli, snow peas and cashew nuts with satay sauce
- Super Supreme** ham, pineapple, cabanossi, capsicum, mushroom, onions and olives
- Taj Mahal** chicken breast fillet on a tandoori sauce with capsicum and onion, topped with minted yoghurt sauce
- Vegetarian** pineapple, mushroom, onions, capsicum and pesto (V)

Kids Menu

Chicken Schnitzel and Chips	\$15
Fish and Chips	\$15
Margherita or Hawaiian Pizza	\$15
Spaghetti Napolitana or Bolognese	\$15
Single scoop ice cream (Vanilla, chocolate or strawberry)	\$6

Dessert

Belgian Chocolate Mousse	\$14
Cheese Platter	\$24
Vanilla bean Crème Brûlée with chocolate cigar	\$16
Homemade Sticky Date Pudding topped with warm butterscotch sauce	\$15
Vanilla bean ice cream, meringue, white chocolate and berries	\$14
Traditional Italian Layered Tiramisu	\$15
Misto berries, vanilla mascarpone trifle with pistachio brittle	\$16
Chocolate almond mille-feuille with honeycomb icecream	\$14
Two scoop selection of Gelato	\$8
<i>Chocolate, vanilla, strawberry, hokey-pokey, lemon, mango</i>	

Hot Drinks

Cappucino	\$5	Hot Chocolate	\$6
Flat White	\$5	Caramel Hot Chocolate	\$6.5
Latté	\$5	White Hot Chocolate	\$6.5
Mocha	\$6	Tea	\$4.5
Short Black	\$4	Gourmet Tea	\$7.5
Long Black	\$5	Affogato	\$8
Macchiato	\$4	Affogato with Frangelico	\$14
Chai Latte	\$5.5	Mug	add \$1
Babycino	\$1.5	Soy or Decaf	add \$0.5

Gourmet Tea

\$7.50 EACH

Orange Pekoe — Hints of sugar cane, sweet sultanas and a light touch of tannins provide a clean brisk finish in this medium-bodied, bright copper coloured tea.

Monk Pear — Big, bold and sweet, yet surprisingly humble, a black tea blend with sweet jasmine blossoms, classic bergamot and crisp pear flavours. The sweet pear flavours envelop your senses and you finish with a lingering bergamot sensation.

Crème Brulee — A silky, decadent sweet treat. Velvety vanilla plays with caramelised hazelnuts in a gorgeously golden brew. An intense aroma enhances a refined and delicate infusion.

Ruby Red Rosehip — The bold tartness of hibiscus and rosehips provide clean refreshment, while the rose provides its sweet perfume. Cleansing, nutritious and simple delicious.

Relax — A soothing, calming blend to ease tension and clear the mind. Sweet chamomile provides the honey-tinged base for fragrant rose and lavender's fresh florals. Lemongrass, hibiscus and juniper berries complement the tranquillity.

Tummy Tea — A peppermint base with earthy liquorice root, aromatic fennel and calendula produces a light and bright infusion. An infusion to soothe and ease a sensitive stomach.

Gorgeous Geisha — Green tea with strawberries drizzled in cream is a big and bold sweet sensation. Juicy fruit blended with the herbaceous grassy aroma of sencha is intriguing, assertive and very moreish.

White Ginger — A wonderfully bright white tea with a gorgeous hint of sweet spice. Delicate Pai Mu Tan blended with ginger is delightfully fruity, with floral elements adding to ginger warmth.

Dessert Wines 75MLS

Château Carmes de Rieussec	Sauternes, FR	\$14
Constable Estate Botrytis Semillon	Hunter Valley, NSW	\$8.5
Greywacke Late Harvest Riesling	Marlborough, NZ	\$11

Fortifieds 45MLS

Galway Pipe Tawny	South Australia	\$8
Para 21 Year Old Tawny	South Australia	\$10
Penfolds Grandfather Tawny	South Australia	\$14
Penfolds Great Grandfather Rare Tawny	South Australia	\$28
Rockford P.S. Marion Tawny	Barossa Valley, SA	\$12
Seppeltsfield Grand Muscat	Barossa Valley, SA	\$10