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SUMMER / AUTUMN  
MENU

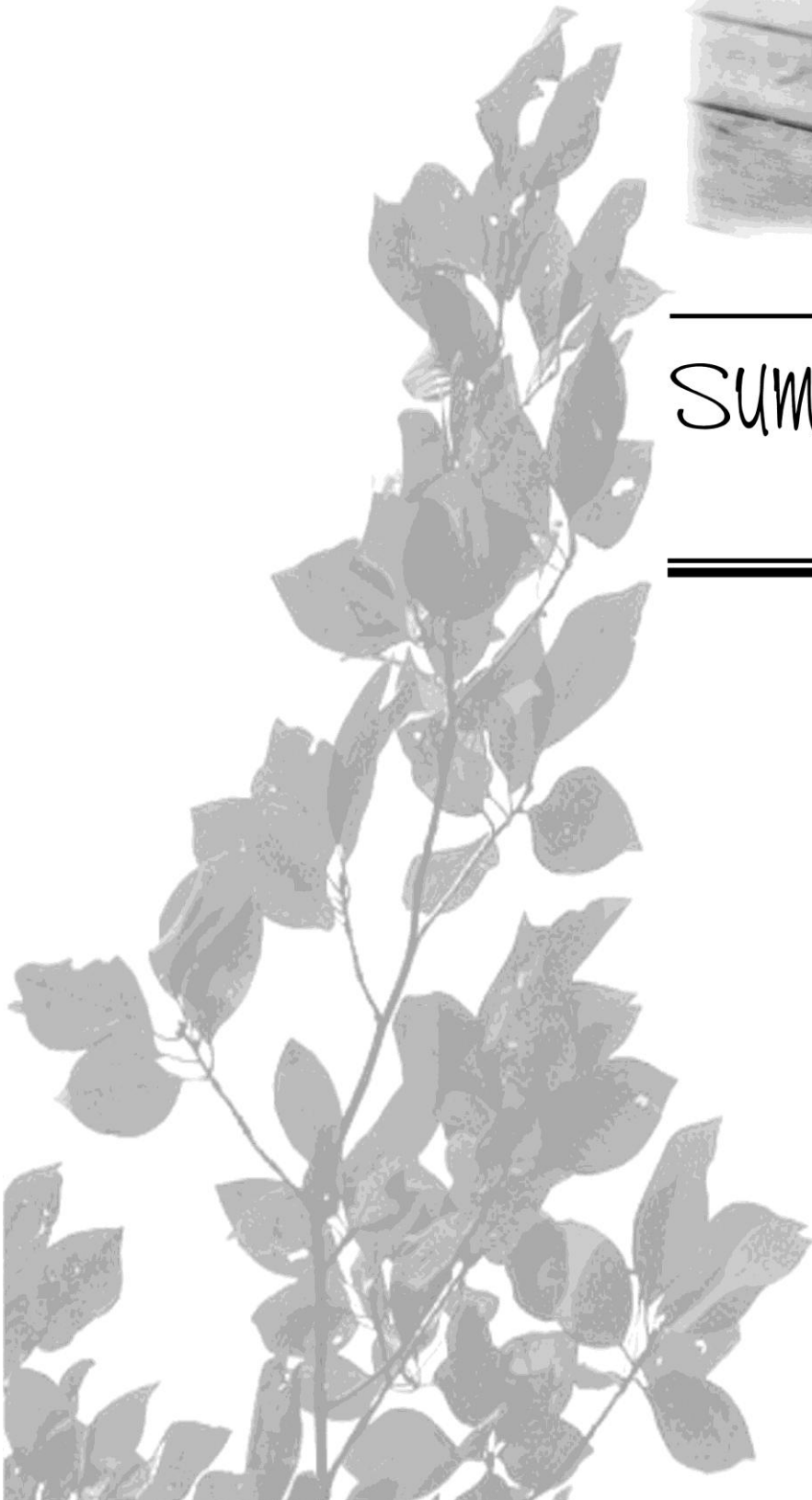
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BIVIANO'S MENU

BYO Wine only 3 p/p  
3 p/p Surcharge Sundays & Public Holidays



## *Pane - Bread*

Dipping bread. Olive oil, basil pesto, olive tapenade, Turkish bread. 12

Garlic Bread. 7

Stone Baked bread. Olive oil, balsamic. 3

Tomato Bruschetta. 12

*Gluten free bread add 3*

Olives. Flamed Sambuca, chili, bread. 9

## *Primo - Entrees*

Figs. Baked, zorgon zola sauce, crispy prosciutto. 21

Polpette di Carne. Traditional meat balls, tomato sugo. 17

Scallops. Pan-fried, cauliflower puree, walnuts, parmigiano. 21

Arancini. Pumpkin, provolone, semi dried tomatoes, romesco. 17

Fritto Misto. Prawns, fish, calamari, lightly fried, tartare, lemon. 24

Calamari. Lightly fried, aioli, lemon. 20

Cozze. Mussels, chorizo, garlic, tomato sugo. 20

Gamberoni. Creamy garlic prawns, rice. 21

Ostriche. Oysters dozen or half Natural w lemon and mignonette. 19/29

Kilpatrick. 22/32

Mornay. 22/32

Biviano. Caviar, smoked salmon, crème fraiche. 24/34

Mixed dozen. 38



## *Pasta*

Polpette Spagetti. Meatballs, tomato sugo. 24

Al olio. Spaghetti, Balmain bugs, tomato, EVO, lemon, capers, herbs. 34

Fettuccini Scampi. Scampi, cream, sherry, tomato sugo. 34

Funghi. Penne, mixed mushrooms, spinach, cream, fetta. 26

Gnocchi. Chorizo, pumpkin, almonds, rosemary butter. 27

Bolognese. Spaghetti. 24

Completo. Fettuccini, veal, chicken, prawns, bacon, snow peas, cream, tomato sugo. 29

Carbonara. Fettuccini, bacon, cream, egg, parmigiano. 25

Marinara. Market seafood, EVO, garlic, spaghetti, tomato sugo. 29

Windsor. Penne, chicken, mushrooms, cashew nuts, avocado, brandy, cream, tomato sugo. 29

Gamberi. Spaghetti, prawns, fresh tomato, snow peas, EVO, garlic, tomato sugo. 29

*Gluten free. Penne. 3*



## *Risotto*

Pollo. Chicken, mushrooms, basil pesto, pine nuts, parmigiano. 29

Marinara. Market seafood, EVO, garlic, tomato sugo. 32

Vegetarian. Pumpkin, spinach, feta cheese. 28



## *Antormi-Sides*

House chips. Aioli 9      Mixed greens. 8      Rocket, pear, parmigiano salad. 8

Chat potatoes. Garlic, rosemary. 9

Italian salad. Tomato, cucumber, onion, olives, capsicum, mix leaf. 8



## *Secondo-Mains*

Cotoletta. Crumbed veal, pan fried. - prosciutto, rocket, lemon, parmigiano. 34  
- tomato sugo, eggplant, bocconcini. 32  
Served with house made chips.

Scaloppini Oscar. Veal, king prawns, asparagus, cream, brandy, chat potato, seasonal vegetables. 36

Scaloppini Funghi. Veal, mushrooms, white wine, cream, chat potato, seasonal vegetables. 35

Pesce. Market fish. 36

Lamb Shoulder. Marsala tomato jus, mash, greens. 35

Pollo Boscaiola. Chicken breast, bacon, mushrooms, cream, chat potatoes, seasonal vegetables. 35

Pollo Genovese. Chicken breast, prawns, pesto, pine nuts, cream, chat potatoes, seasonal vegetables. 34

Flathead. Roasted whole, sage, capers, burnt butter, tartare sauce, hand cut chips. 34

Zuppa del mare. Blue swimmer crab, king prawns, calamari, fish, mussels, seafood bisque. 46

Seafood platter for 2. Chilled, oysters, smoked salmon, prawns. Prawn cutlets, calamari, mussels tomato sugo, grilled scampi, bbq king prawns, fish of the day. Served with chips and salad. (24 hours notice required) .130

With lobster mornay or fresh and Balmain bug. 180



## *Alla Griglia-From the Grill*

Lamb Rack. Roast potato, pea lamb jus. 42

Eye fillet 250g. Potato puree, spinach, mushroom sauce. 36

Scotch fillet 300g. Herb butter, sweet potato mash, spinach. 42

Terra e mare. 250g eye fillet, king prawns, cream, brandy, tomato sugo, spinach, potato puree. 49

Gamberoni. King prawns, sherry butter, herb/lemon risotto. 49

Scampi. Grilled, sherry butter, herb/lemon risotto. 55