

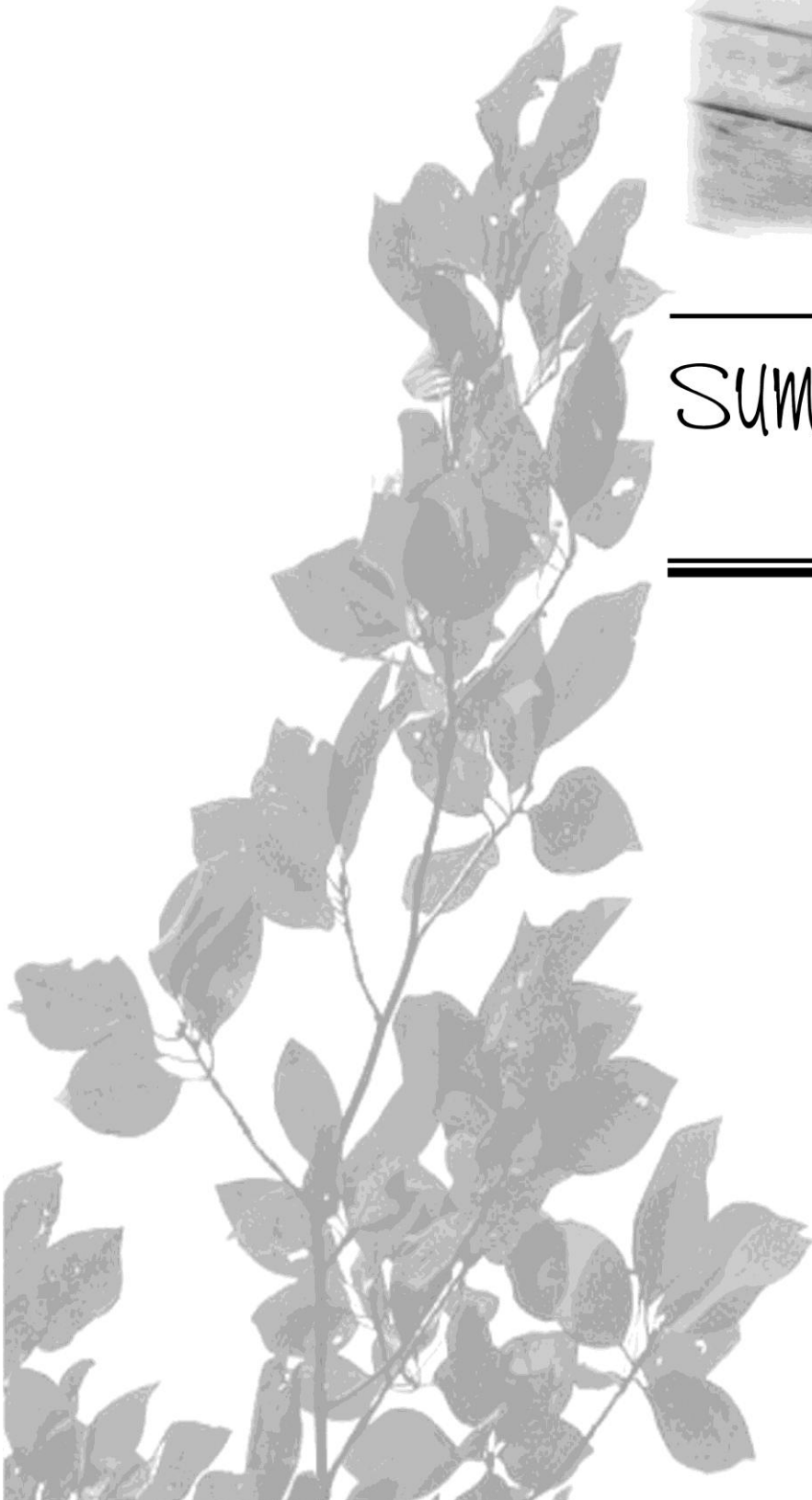


SUMMER / AUTUMN
MENU



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

Zucchini Flowers. Ricotta, fetta, spinach. 21

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

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

Calamari. Lightly fried, aioli, lemon. 20

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

Gamberoni. Creamy garlic prawns, rice. 21

BBQ Octopus. Rocket, spinach, sundried tomatoes, pine nuts, cherry tomatoes, pomegranate dressing. 19

Halumi. Eggplant, cherry tomatoes, balsamic glaze. 17

Sharing Board for 2. Aranchini, calamari, prosciutto, provolone, warm olives, bread. 38

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, Prawns, bacon, cherry tomatoes, olives. 29

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

Hannas. Penne, chicken, pine nuts, sundried tomatoes, spinach, pesto, cream. 29

Lasagne. Home made beef lasagne. 26

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, tomato, feta cheese. 28



Antoni-Sides

Chips. Aioli 9 Mixed greens. 8 Rocket, pear, parmigiano salad. 8

Chat potatoes. Garlic, rosemary. 9

Italian salad. Tomato, cucumber, onion, olives, capsicum, ice burg. 8



Secondo-Mains

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

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, salad and 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, octopus, fish of the day. Served with chips and salad. (24 hours notice required) .130



Alla Griglia-From the Grill

Pork Belly. Apple puree, sweet potato mash, asparagus. 34

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. 58