

Vibrante

RESTAURANT | BAR | FUNCTION

Gluten Free (GF) | Vegetarian (V)

BREAD

Garlic Bread	12
Bruschetta (2pcs / 3pcs) (V)	12 / 16
Tomatoes, onion, basil, garlic & parmesan on ciabatta.	
Dips (V)	21
Trio of dips, with lightly toasted turkish and pita bread.	

STARTERS

Soup of the Day	15
Arancini (V)	17
Crumbed rice balls filled with peas, mushrooms, mozzarella on herb mayo.	
Antipasto Misto	29
Prosciutto, chorizo, salami, smoked salmon, grilled chicken, panko calamari, bocconcini, fetta, green olives, antipasto vegetables & toasted garlic ciabatta.	
Crispy Fried Chicken	18
Golden fried chicken with sweet chilli & herb mayo.	
Oysters Natural (GF)	½ doz. 24 doz. 48
Oysters Kilpatrick (GF)	½ doz. 24 doz. 48
Alla Veneziane	E:24
Fresh mussels in white wine, garlic & napoli with toasted ciabatta.	
Panko Calamari	E:21
Calamari lightly fried, tossed with lemon dressed rucola & herb mayo.	
Seared Scallops & Prawns (GF)	M:31
Prawns and scallops seared in butter with prosciutto & capsicum pesto.	
	E:22
	M:33

SALADS

Insalata Rucola, Pera e Parmigiano (V)(GF)	18
Rocket, pear & parmesan with vinegar dressing.	
Caesar Salad	23
Crisp cos lettuce with poached egg, bacon, anchovies, croutons, shaved parmesan & a light dressing. Add Chicken Tenderloins \$6	
Vibrante Salad (GF)	31
Prawns, scallops & calamari in garlic olive oil with sweet chilli, avocado & green leaves.	
Grilled Chicken Salad (GF)	29
Grilled chicken, avocado, fetta, quinoa, olives, red onion, cucumber & green leaves.	
Super Salad	27
Red and white quinoa, broccoli, pumpkin, papitas, spinach and feta.	
Caprese Salad	19
Tomato, bocconcini, fresh basil with E.V.O	

Add Chicken / Smoked Salmon \$6 to your favourite salad

PASTA & RISOTTO

Gnocchi al Gorgonzola (V)	28
Creamy gorgonzola sauce with mushroom & spinach.	
Spaghetti Funghi e Spinaci (V)	27
Mushrooms, spinach, olives in garlic, chilli & olive oil.	
Lasagne Vegetariane (V)	28
Grilled eggplant, pumpkin, zucchini, carrot, spinach, napoli & spinach mornay.	
Spaghetti alla Bolognese	25
Lean beef and pork mince bolognese sauce with parmesan cheese.	
Gnocchi al ragu di Manzo	29
Braised beef, in a rich tomato & chilli ragu.	
Rigatoni all'Amatriciana	28
Hot salami, olives, mushrooms, cheese & napoli sauce.	
Tortellini alla Romana	29
Veal tortellini, cream, tomato, bacon & spring onions.	
Gnocchi Pollo e Funghi	29
Home made gnocchi with chicken, mushroom, basil pesto & cream.	
Spaghetti alla Marinara	33
Prawns, mussels, scallops & calamari, tossed in chillies, garlic, extra virgin olive oil, white wine, spring onions & a touch of tomato.	
Risotto al Pollo (GF)	29
Chicken, mushrooms, cream & parmesan cheese.	
Risotto all' Ortolana (V) (GF)	27
Mushrooms, pumpkin, zucchini, olives, sun dried tomatoes, spinach & feta.	

Gluten Free (GF) Pasta \$5 & Vegan Cheese Available add \$6

SIDES

Zucchini Chips \$12

Sautéed Mushrooms & Spinach \$12

Chorizo with warm Olives \$14

Thick Crunchy Chips \$12

Sweet Potato Chips \$14

Apple Slaw \$10

Side Salad \$10

Steamed Vegetables \$12

Potato Wedges \$12 (add bacon & cheese \$4)

MAINS

Chicken Parmigiana	31
Crumbed chicken breast with napoli & melted mozzarella served with chips and garden salad. Add ham \$4.	
Mustard Chicken (GF)	35
Chicken breast filled with char gilled vegetables, olives, feta, mozzarella, served with capsicum pesto & quinoa tabouli.	
Free Range Pork Rib Eye	38
Marinated with fennel & paprika, served with sweet potato chips, apple slaw & sherry caramel.	
Fish & Chips	31
Beer battered fillets, served with chips & salad.	
Dukkah Salmon Fillet (GF)	39
Served on quinoa, broccoli, pumpkin, papitas, baby spinach with minted yogurt dressing.	
Barramundi (GF)	42
Grilled fillet served with a quinoa, pumpkin, broccoli & rocket salad, topped with a crumbled feta, with a citrus sauce on top.	
Lamb Shanks (GF)	37
Braised lamb shanks on mash potatoes with broccolini, beans & red wine jus.	
Eye Fillet with BBQ Prawns (GF)	46
Char-grilled to your liking on a bed of mashed potatoes with dutch carrots, green beans, broccoli & shiraz jus.	
Seafood Platter (for 2 people)	120
Chef's selection of fresh fish and seafood grilled & fried. Comprised of salmon, prawns, calamari, scallops, mussels, oysters & prawn avocado salad.	

GOURMET PIZZA

Garlic / Herb Focaccia (V)	14
With cheese add \$4	
Margherita (V)	19
Fresh cherry tomatoes, basil, tomato, mozzarella, bocconcini	
Campagnola (V)	23
Tomato, spinach, zucchini, pumpkin, mushrooms, onions, mozzarella, olives	
Almond Dukkah Pizza (V)	26
Mushrooms, olives, capsicum, zucchini, tomato, mozzarella, quinoa, almond, dukkah	
Capricciosa	25
Virginia ham, mushrooms, olives, tomato, mozzarella	
Hawaiian	24
Ham, pineapple, tomato, mozzarella	
Tandoori	26
Chicken, chillies, onions, capsicum, tomato, mozzarella, mint yogurt	
Salsiccia e Carne	28
Chorizo, bacon, hot salami, spinach, tomato, mozzarella, fior de latte	
Gamberi	31
Prawns, avocado, garlic, chilli, tomato, basil, mozzarella	

Gluten Free (GF) Pizza & Vegan Cheese Available add \$6

SPARKLING

De Bortoli Emeri - Pink Moscato (NSW)	G:13 B:45
De Bortoli - Sparkling (NSW)	G:12 B:49
YVES - Premium Cuvee (Yarra Valley, VIC)	G:13 B:52
Mionetto Prosecco (Veneto, Italy)	G:14 B:54
Domaine Chandon - Brut (Yarra Valley, VIC)	B:74
Moet & Chandon - Brut Imperial (France)	B:110

WHITE

Fiore White Moscato - Sweet (Australia)	G:14 B:53
AD HOC "Wallflower" Riesling (Great Southern, WA)	G:14 B:52
Pikoura - Sauvignon Blanc (Marlborough, NZ)	G:14 B:52
ARA Single Estate - Sauvignon Blanc (Marlborough, NZ)	B:52
Wildflower Semillon - Sauvignon Blanc (WA)	G:14 B:59
Monopolio - Pinot Grigio DOC (Delle Venzie IT)	G:14 B:52
Taltarni Victorian - Chardonnay (Victoria)	B:56
Circa 1858 - Chardonnay (Central Ranges, NSW)	G:14 B:59
De Bortoli White (Yarra Valley, VIC)	G:13 B:48

RED

Robert Oatley - Pinot Noir (Yarra Valley, VIC)	G:14 B:48
Philip Shaw "Wirewalker" - Pinot Noir (Victoria)	G:14 B:54
Quilty & Gransden - Merlot (Orange, NSW)	G:14 B:52
Folklore - Cabernet Merlot (WA)	G:14 B:53
Castelli The Sum - Cabernet Sauvignon (Great Southern, WA)	B:54
Heathcote Winery Craven Place - Shiraz (Heathcote, VIC)	G:14 B:54
Ricosoli Chianti Barone Ricasoli DOCG (Tuscany, IT)	G:14 B:59
Robert Oatley Signature - Shiraz (McLaren Vale, SA)	B:69
Mail Coach - Shiraz (Heathcote, VIC)	B:76
De Bortoli Red (Yarra Valley, VIC)	G:12 B:48

DESSERT WINES

Vintage Port Burmester - Portugal	16
De Bortoli Noble One - VIC	
Galliano I Limoncello I Frangelico I Amaro Averna - (Italy)	
Grand Marnier I Cointreau I Dom Benedictine - (France)	
Baileys - (Ireland)	

LIQUEURS

Baileys - (Ireland)	14
Kahlua	
Black / White Sambuca	
Frangelico I Drambuie I Amaretto	
Hennessy Cognac I Averna Grappa I Campari	
Midori I Cointreau Alize I Malibu I Ouzo	
Limocello	

DESSERTS

Tiramisu	15
Savoardi biscuits in coffee liqueur layered w/ mascarpone & cream.	
Creme Brulee (GF)	16
Light vanilla custard with caramelised sugar.	
Sticky Date Pudding	16
Lightly spiced date pudding with traditional caramel sauce.	
With Chenin Blanc (Sweet Wine). 18	
Coppa Gelato	12
Select any three scoops of chocolate, lemon, salted caramel, mango, strawberry, vanilla, rainbow.	
Cakes	11
Mixed berry cheese cake, Lemon tart, Mars bar.	
Mini Tarts	9
Please ask our friendly staff for more cakes & mini tarts selection.	
Affogato	21
Vanilla ice cream, shot of espresso & your favourite liqueur.	
Non Alcoholic \$12	

DRINKS

Coffee	5.2
Add \$0.60 for Double shot Strong De-caf Soy Irish Cream Caramel Hazelnut Cinnamon Vanilla	
Extra Large: add \$1.50	
Add \$0.50 for Soy Almond Lactose Free	
Liqueur Coffee	18
With your favourite liqueur	
Tea	4.5
English Breakfast Earl Grey Chamomile Green Tea Lemon Grass Ginger Peppermint Chai.	
Mocha Hot Chocolate Chai Latte Matcha Latte	6
San Pellegrino Sparkling Mineral Water (500ml / 750ml)	9/12
Milk Shake	8.5
Chocolate Strawberry Vanilla Caramel Banana Hazelnut	
Iced Chocolate Iced Coffee	9.5
Soft Drinks	6.9
Lemon Lime Bitters Ice Tea Juices	6.9
San Pellegrino Flavoured Drinks	6.5

BEERS

Cascade Light, Peroni Leggera, Carlton ZERO	9.5
Carlton Draught, Pure Blonde, VB	11
Fat Yak Pale Ale, Crown Lager, Furphy	12
Corona, Asahi, Menabrea, Peroni, Mountain Goat Organic Steam Ale	13

TAP BEERS

Please ask our friendly staff for current tap beers (300ml / 500ml)	12/15
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REKORDERLIG CIDERS

Apple, Pear, Strawberry Lime, Wild Berries (330ml)	15
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SPIRITS

Vodka:

Smirnoff 12
Belvedere 14
Grey Goose 14

Gin:

Gordon's 11
Bombay 13
Gordon's Pink Gin 13
The Botanist 14

Tequila:

Jose Cuervo 12
Don Julio 12
Patron 14

Bourbon:

Jim Beam 12
Southern Comfort 12
Canadian Club 13

Scotch/Whisky:

Jack Daniels 12
Johnnie Walker Red 12
McAllister 11
Ballantine's 11
Johnnie Walker Black 14
Johnnie Walker Blue 24
Chivas Regal 14
Glendfiddich Single Malt 14
Jameson Irish Whiskey 14
Wild Turkey 14
Fireball 14
Glenmorangie 16

Rum:

Bacardi 12
Bundaberg 12
Captain Morgan 12
Negrita 12