

Vibrante

RESTAURANT | BAR | FUNCTION



Gluten Free (GF) | Vegetarian (V)

BREAD

Garlic Bread	10
Bruschetta (2pcs / 3pcs) (V)	12 / 16
Tomatoes, onion, basil, garlic & parmesan on ciabatta.	
Dips (V)	19
Trio of dips, with lightly toasted turkish and pita bread.	

STARTERS

Soup of the Day	14
Arancini (V)	16
Crumbed rice balls filled with 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	17
Golden fried chicken with sweet chilli & herb mayo.	
Oysters Natural (GF)	½ doz. 23 doz. 46
Oysters Kilpatrick (GF)	½ doz. 24 doz. 48
Alla Veneziana	E: 24 M: 31
Fresh mussels in white wine, garlic, chilli & napoli with toasted ciabatta.	
Panko Calamari	E: 19 M: 31
Calamari lightly fried, tossed with lemon dressed rucola & herb mayo.	
Seared Scallops & Prawns (GF)	E: 22 M: 33
Prawns and scallops seared in butter, with capsicum pesto & prosciutto.	

SALADS

Insalata Rucola, Pera e Parmigiano (V)(GF)	18
Rocket, pear & parmesan with vinegar dressing.	
Caesar Salad	22
Crisp cos lettuce with poached egg, bacon, anchovies, croutons, shaved parmesan & a light dressing. Add Chicken Tenderloins \$6	
Vibrante Salad (GF)	30
Prawns, scallops & calamari in garlic olive oil with sweet chilli, avocado & green leaves.	
Grilled Chicken Salad (GF)	29
Grilled chicken, avocado, feta, quinoa, olives, red onion, cucumber & green leaves.	
Super Salad	26
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, cherry tomato, olives in garlic, chilli & olive oil.	
Lasagne Vegetariane (V)	27
Grilled eggplant, pumpkin, zucchini, carrot, spinach, napoli & spinach mornay.	
Spaghetti alla Bolognese	25
Lean beef mince bolognese sauce with parmesan cheese.	
Gnocchi al ragu di Manzo	29
Braised beef, in a rich tomato and chilli ragu.	
Rigatoni all'Amatriciana	28
Hot salami, olives, capsicum, onion, chilli, cheese & napoli sauce.	
Tortellini alla Romana	28
Veal tortellini, cream, tomato, bacon & spring onions.	
Gnocchi Pollo e Funghi	29
Home made gnocchi with chicken, mushroom, basil pesto & cream.	
Spaghetti alla Marinara	32
Prawns, mussels, scallops & calamari, tossed in chillies, garlic, extra virgin olive oil, white wine & spring onions in a Napoli sauce.	
Risotto al Pollo (GF)	29
Chicken, mushrooms, cream & parmesan cheese.	
Risotto all' Ortolana (V) (GF)	27
Mushrooms, pumpkin, zucchini, olives, sun dried tomatoes & spinach.	

Gluten Free (GF) Pasta \$5

Vegan Cheese Available add \$6

SIDES

Zucchini Chips	12
Sautéed Mushrooms & Spinach	11
Sweet Potato Chips	14
Thick Crunchy Chips	12
Potato Wedges (Add bacon & cheese \$4)	12
Steamed Vegetables	9
Chorizo with warm Olives	14
Apple Slaw	10

MAINS

Chicken Parmigiana	29
Crumbed chicken breast with napoli & melted mozzarella served with chips and garden salad. Add ham \$4.	
Mustard Chicken (GF)	35
Grilled chicken breast filled with char grilled vegetables, olives, feta, mozzarella, served with capsicum pesto & quinoa tabouli.	
Free Range Pork Rib Eye (GF)	37
Marinated with fennel & paprika, served with roast potato, apple slaw & sherry caramel.	
Fish & Chips	29
Beer battered fillets, served with chips & salad.	
Dukkah Salmon Fillet (GF)	38
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 Shank (GF)	36
Braised lamb shank on mash potatoes with broccolini, beans & red wine jus.	
Eye Fillet with BBQ Prawns (GF)	44
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 \$4	
Margherita (V)	18
Fresh cherry tomatoes, basil, tomato, mozzarella, bocconcini	
Campagnola (V)	22
Tomato, spinach, zucchini, pumpkin, mushrooms, onions, mozzarella, olives	
Almond Dukkah Pizza (V)	25
Mushrooms, olives, capsicum, zucchini, tomato, mozzarella, quinoa, almond, dukkah	
Capricciosa	24
Virginia ham, mushrooms, olives, tomato, mozzarella	
Hawaiian	23
Ham, pineapple, tomato, mozzarella	
Tandoori	24
Chicken, chillies, onions, capsicum, tomato, mozzarella, mint yogurt	
Salsiccia e Carne	26
Chorizo, bacon, hot salami, spinach, tomato, mozzarella, bocconcini	
Gamberi	28
Prawns, avocado, garlic, chilli, tomato, basil & mozzarella	

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

SPARKLING

De Bortoli Sparkling (Yarra Valley, VIC)	G: 11 B: 42
De Bortoli Emeri - Pink Moscato (NSW)	G: 12 B: 39
Jansz - Premium cuvée (Tasmania)	G: 13 B: 52
Astoria Prosecco (Veneto, Italy)	G: 13 B: 52
Domaine Chandon - Brut (Yarra Valley, VIC)	B: 70
Moët & Chandon - Brut Imperial (France)	B: 110

WHITE

De Bortoli White (Yarra Valley, VIC)	G: 11 B: 42
Durvillea - Sauvignon Blanc (Marlborough, NZ)	G: 13 B: 48
Stumpy Gully - Sauvignon Blanc (Mornington Peninsula, VIC)	B: 49
Stella Bella Semillon - Sauvignon Blanc (Margaret River, WA)	G: 13 B: 52
Michelini - Chardonnay (Alpine Valleys, VIC)	G: 13 B: 49
Dols - Chardonnay (Yarra Valley, VIC)	B: 52
Villa Chiopris - Pinot Grigio (Friuli, Italy)	G: 13 B: 49
La Gita - Sweet Moscato (McLaren Vale, SA)	G: 13 B: 48
Good Catholic Girl - Riesling (Clare Valley, SA)	G: 13 B: 48
Dols - Rosé (Yarra Valley, VIC)	G: 13 B: 48

RED

De Bortoli Red (Yarra Valley, VIC)	G: 11 B: 42
Robert Oatley - Pinot Noir (Yarra Valley, VIC)	G: 13 B: 46
Stumpy Gully - Pinot Noir (Mornington Peninsula, VIC)	B: 52
Stella Bella - Cabernet Sauvignon Merlot (Margaret River, WA)	G: 13 B: 52
Stumpy Gully - Merlot (Mornington Peninsula, VIC)	G: 13 B: 49
Rockcliffe Third Reef - Cabernet Sauvignon (Great Southern, WA)	B: 54
Villa Trasqua - Chianti Classico (Tuscany, Italy)	G: 14 B: 56
Fat Sparrow - Shiraz (Heathcote, VIC)	G: 13 B: 49
Tait The Wild Ride - Shiraz Grenache Mataro (Barossa Valley, SA)	B: 60
Mail Coach - Shiraz (Heathcote, VIC)	B: 70
Zerella Work Horse - Shiraz (McLaren Vale, SA)	B: 68
Varvaglione Papale - Primitivo di Manduria (Puglia, Italy)	B: 99

DESSERT WINES

Vintage Port Burmester - Portugal	14
De Bortoli Noble One - VIC	
Galliano Limoncello Frangelico Amaro Averna - (Italy)	
Grand Marnier Cointreau Dom Benedictine - (France)	

LIQUEURS

Baileys	White Sambuca	
Kahula	Black Sambuca	
Frangelico	Drambuie	
Amaretto	Hennessy cognac	
Averna	Grappa	13
Campari	Midori	
Cointreau	Alize	
Malibu	Ouzo	
Limoncello		

DESSERTS

Tiramisu	14
Savoardi biscuits in coffee liqueur layered w/ mascarpone & cream.	
Creme Brulee (GF)	15
Light vanilla custard with caramalised sugar.	
Sticky Date Pudding	15
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	10.5
Mixed berry cheese cake, Lemon tart, Mars bar. Please see our dessert fridge for more cakes & mini tarts selection	
Mini Tarts	8.5
Please ask our friendly staff for more cakes & mini tarts selection.	
Affogato	19
Vanilla ice cream, shot of espresso & your favourite liqueur. Non Alcoholic \$12	

DRINKS

Coffee	4.9
Add \$0.60 for Double shot Strong Decaf Irish Cream Caramel Hazelnut Cinnamon Vanilla Add \$0.50 for Soy, Almond, Lactose free Extra Large: add \$1.50	
Irish Liqueur Coffee	16
Tea	4.5
English Breakfast Earl Grey Chamomile Green Tea Lemon Grass Ginger Peppermint Chai	
Mocha Hot Chocolate Chai Latte	5.5
San Pellegrino Sparkling Water (500ml / 750ml)	8 / 10
Milk Shake	8
Chocolate Strawberry Vanilla Caramel Banana Hazelnut	
Iced Chocolate Iced Coffee	9
Soft Drinks	6.5
Lemon Lime Bitters Ice Tea Juices	6.5
San Pellegrino Flavoured Drinks	6

BEERS

Cascade Light, Peroni Leggera, Carlton ZERO	9
Carlton Draught, Pure Blonde, VB	10
Fat Yak Pale Ale, Crown Lager, Furphy	11
Corona, Asahi, Menabrea, Peroni, Mountain Goat Organic Steam Ale	12

TAP BEERS

Please ask our friendly staff for current tap beers (300ml / 500ml)	11 / 14
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REKORDERLING CIDERS

Apple, Pear, Strawberry Lime, Wild Berries (330ml)	14
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SPIRITS

Vodka:

Smirnoff	11
Belvedere	13
Grey Goose	14

Tequila:

Jose Cuervo	11
Don Julio	13
Patron	14

Gin:

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

Rum:

Bacardi	11
Bundaberg	11
Captain Morgan	11
Negrita	10

Scotch/Whisky:

Jack Daniels	11
Johnnie Walker Red	11
McAllister	10
Ballantine's	10
Johnnie Walker Black	12
Johnnie Walker Blue	22
Chivas Regal	13
Glendfiddich Single Malt	13
Jameson Irish Whiskey	13
Wild Turkey	13
Fireball	13
Glenmorangie	15

Bourbon:

Jim Beam	11
Southern Comfort	12
Canadian Club	13