

Vibrante

RESTAURANT | BAR | FUNCTION



**We are gluten free and vegan friendly restaurant.
Please ask our staff for more information.**

BREADS

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

STARTERS

Chorizo with warm Olives	12
Arancini (V)	16
Crumbed rice balls filled with peas, mushrooms, mozzarella on herb mayo.	
Antipasto	28
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 sriracha mayo.	
Oysters Natural (GF)	each 3.5
Oysters Kilpatrick (GF)	each 4
Mussels Veneziane	E:21 M:29
Fresh mussels in white wine, garlic & napoli with toasted ciabatta.	
Panko Calamari	E:18 M:28
Calamari lightly fried, tossed with lemon dressed rucola & herb mayo.	
Seared Scallops & Prawns (GF)	E:19 M:29
Prawns and scallops seared in butter with prosciutto & capsicum pesto.	

SALADS

Parmesan Pear Rucola Salad (V)(GF)	14
Rocket, pear & parmesan with vinegar dressing.	
Caprese (V)(GF)	18
Tomato, buffalo mozzarella fresh basil with E.V.O.	
Caesar Salad	20
Crisp cos lettuce with poached egg, bacon, anchovies, croutons, shaved parmesan & a light dressing. Add Chicken Tenderloins \$6	
Vibrante Salad (GF)	27
Prawns, scallops & calamari in garlic olive oil with sweet chilli, avocado, fried shallots & green leaves.	
Super Salad (V)(GF)	23
Red & white quinoa, broccoli, pumpkin, papitas, spinach and feta.	
Add Chicken / Smoked Salmon \$6 to your favourite salad	

PASTA & RISOTTO

(Pasta can be changed with any sauce)

Spaghetti Funghi Spinaci (V)	24
Mushrooms, spinach, olives in garlic, olive oil, chilli & napoli sauce.	
Fettuccini Gorgonzola (V)	25
Creamy gorgonzola sauce with mushroom & spinach.	
Meat Lasagne	25
Layered with rich bolognese sauce, mozzarella & parmesan.	
Spaghetti Bolognese	23
Traditional bolognese sauce with parmesan cheese.	
Gnocchi Beef Ragu	28
Braised beef, rich tomato ragu with home made gnocchi.	
Penne Calabrese	25
Hot salami, olives, mushrooms, cheese & napoli sauce.	
Fettuccini Romana	25
Cream, tomato, bacon & spring onions.	
Gnocchi Pollo Funghi	27
Home made gnocchi with chicken, mushroom, basil pesto & cream.	
Spaghetti Marinara	29
Prawns, mussels, scallops & calamari, tossed in chillies, garlic, extra virgin olive oil, white wine, spring onions & a touch of tomato.	
Chicken Risotto (GF)	27
Chicken, bacon, mushrooms, green peas, cream & parmesan cheese.	
Ortolana Risotto (V)(GF)	25
Mushrooms, pumpkin, zucchini, olives, sun dried tomatoes, spinach & feta.	

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

SIDES

Zucchini Chips	\$11
Sautéed Mushrooms & Spinach	\$9
Thick Crunchy Chips	\$9
Sweet Potato Chips	\$10
Potato Wedges	\$10 (add bacon & cheese \$3)
Garlic Sautéed Vegetables	\$9
Steamed Vegetables	\$8

MAINS

Chicken Parmigiana	27
Crumbed chicken breast with napoli & melted mozzarella served with chips and garden salad. Add ham \$4.	
Sous vide Chicken (GF)	32
Chicken breast cooked at 60°C. filled with char gilled vegetables, olives, feta, mozzarella, served with capsicum pesto & quinoa tabouli.	
Free Range Pork cutlet (GF)	34
Marinated with fennel & paprika, served with sweet potato chips, apple slaw & sherry caramel.	
Fish & Chips	29
Beer battered fillets, served with chips & salad.	
Dukkah Salmon Fillet (GF)	36
Served on quinoa, broccoli, pumpkin, papitas, baby spinach with minted yogurt.	
Lamb Shank (GF)	34
Braised lamb shank on mash potatoes with broccolini, beans & red wine jus.	
Eye Fillet with BBQ Prawns (GF)	42
Char-grilled to your liking on a bed of mashed potatoes with dutch carrots, green beans, broccoli & shiraz jus.	
Seafood Platter (for 2 people)	110
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)	12
With cheese \$16	
Margherita (V)	18
Fresh cherry tomatoes, tomato, mozzarella, bocconcini & oregano.	
Campagnola (V)	22
Tomato, spinach, zucchini, pumpkin, mushrooms, onions, mozzarella, olives	
Patate Gorgonzola (V)	23
potatoes, gorgonzola, broccoli, tomato, mozzarella	
Capricciosa	23
Virginia ham, mushrooms, olives, tomato, mozzarella	
Hawaiian	22
Ham, pineapple, tomato, mozzarella	
Tandoori	24
Chicken, chillies, onions, capsicum, tomato, mozzarella, mint yogurt	
Salsiccia e Carne	24
Chorizo, bacon, hot salami, spinach, tomato, mozzarella, fior de latte	
Prawn Avocado	27
Prawns, avocado, garlic, chilli, tomato, mozzarella	

Gluten Free (GF) Pizza & Vegan Cheese Available add \$4

SPARKLING

Featured Wine	G:9 B:34
De Bortoli Emeri - Pink Moscato (NSW)	G:10 B:35
Jansz - Premium Cuvee (Tasmania)	G:10.5 B:49
Astoria Prosecco (Veneto, Italy)	G:10.5 B:49
Domaine Chandon - Brut (Yarra Valley, VIC)	B:65
Moet & Chandon - Brut Imperial (France)	B:110

WHITE

Featured Wine	G:9 B:34
Durvillea - Sauvignon Blanc (Marlborough, NZ)	G:10 B:42
Stumpy Gully - Sauvignon Blanc (Mornington Peninsula, VIC)	B:46
Stella Bella Semillon - Sauvignon Blanc (Margaret River, WA)	G:12 B:46
Cloudy Bay - Sauvignon Blanc (Marlborough, NZ)	B:59
Rochford Latitude - Chardonnay (Yarra Valley, VIC)	G:11 B:45
Knappstein - Chardonnay (Clare Valley, SA)	B:49
Villa Chiopris - Pinot Grigio (Friuli, Italy)	G:11 B:44
La Gita - Moscato (McLaren Vale, SA)	G:12 B:46
Woodvale - Riesling (Clare Valley, SA)	G:10 B:44
Lloyd Brother Hills & Coast - Rose (Adelaide Hills, SA)	G:11 B:44

RED

Featured Wine	G:9 B:34
Robert Oatley - Pinot Noir (Yarra Valley, VIC)	G:10 B:43
Stumpy Gully - Pinot Noir (Mornington Peninsula, VIC)	B:49
Stella Bella - Cabernet Sauvignon Merlot (Margaret River, WA)	G:11 B:46
Rockcliffe Peaceful Bay - Merlot (Great Southern, WA)	G:11 B:44
Rockcliffe Third Reef - Cabernet Sauvignon (Great Southern, WA)	B:48
Villa Trasqua - Chianti Classico (Tuscany, Italy)	G:12 B:48
Fat Sparrow - Shiraz (Heathcote, VIC)	G:11 B:44
Tait The Wild Ride- GSM (Barossa Valley, SA)	B:49
Zerella Work Horse - Shiraz (McLaren Vale, SA)	B:58
Mail Coach - Shiraz (Heathcote, VIC)	65
Varvaglione Papale - Primitivo di Manduria (Puglia, Italy)	B:95

DESSERT WINES & LIQUEURS

Vintage Port Burmester - Portugal	12.5
De Bortoli Noble One - VIC	
Galliano Limoncello Frangelico	
Amaro Averna - (Italy)	
Grand Marnier Cointreau Dom Benedictine - (France)	
Baileys - (Ireland)	

DESSERTS

Tiramisu 13

Savoiardi biscuits in coffee liqueur layered w/ mascarpone & cream.

Creme Brulee (GF) 15

Light vanilla custard with caramelised sugar.

Sticky Date Pudding 14

Lightly spiced date pudding with traditional caramel sauce.

With Chenin Blanc (Sweet Wine). 18

Coppa Gelato 9

Select any three scoops of chocolate, lemon, salted caramel, mango, strawberry, vanilla, rainbow.

Cakes 9.5

Mixed berry cheese cake, Lemon tart, Mars bar.

Mini Tarts 7.5

Please ask our friendly staff for more cakes & mini tarts selection.

Affogato 18

Vanilla ice cream, shot of espresso & your favourite liqueur.

Non Alcoholic \$10

DRINKS

Coffee 4.5

Add \$0.80 for

Double shot | Strong | De-caf | Soy | Irish Cream | Caramel | Hazelnut |

Cinnamon | Vanilla

Extra Large: add \$1.50

Liqueur Coffee 12

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 5.5

San Pellegrino Sparkling Mineral Water (500ml / 750ml) 8 / 10

Milk Shake 7.5

Chocolate | Strawberry | Vanilla | Caramel | Banana | Hazelnut

Iced Chocolate | Iced Coffee 7.5

Soft Drinks B: 5.5

Lemon Lime Bitters | Ice Tea | Juices 5.5

San Pellegrino Flavoured Drinks 5.5

BEERS

Cascade Light, Peroni Leggera, Carlton ZERO	8
Carlton Draught, Pure Blonde, VB	9
Peroni, Fat Yak Pale Ale, Crown Lager, Furphy	9.5
Corona, Asahi, Moretti, Mountain Goat Organic Steam Ale	9.5

TAP BEERS

Please ask our friendly staff for current tap beers (300ml / 500ml) 8 / 12

REKORDERLIG CIDERS

Apple, Pear (500ml)	15
Strawberry Lime, Wild Berries, Passionfruit (330ml)	12

SPIRITS

Basic Spirits	9
Chivas Regal, Black Label, Glenfeddich Single Malt	12
Glenmorangie Single Malt	14
Jameson Irish Whiskey, Bombay Sapphire Gin	12
Hennessy V S Cognac, Belvedere Pure Vodka	14
Jack Daniel's Single Barrel, Wild Turkey Rare Breed	14
Janneau Grand Armagnac	14
Blue Label	22
Imported Grappa	14