

Proof Only

Vibrante

RESTAURANT | BAR | FUNCTION



Gluten Free (GF) | Vegetarian (V)

BREAD

Garlic Bread	14
Dips (V)	23
Trio of dips, with lightly toasted Turkish and pita bread.	

STARTERS

Soup of the Day	16
Arancini (V)	19
Arborio rice balls filled with mushrooms, green peas & mozzarella on herb mayo.	
Antipasto Misto	38
Prosciutto, chorizo, salami, smoked salmon, grilled chicken, panko calamari, bocconcini, fetta, green olives, antipasto vegetables & toasted garlic ciabatta.	
Crispy Fried Chicken	E: 22
Golden fried chicken with sweet chilli & herb mayo.	
Oysters Natural (GF)	1/2 doz. 27 doz. 54
Oysters Kilpatrick (GF)	1/2 doz. 28 doz. 58
Alla Veneziana	E: 26
Fresh mussels in white wine, garlic, chilli & Napoli with toasted ciabatta.	
Panko Calamari	E: 24
Lightly fried, tossed with lemon dressed rucola & herb mayo.	
Seared Scallops & Prawns (GF)	E: 26
Prawns and scallops seared in butter, with capsicum pesto & prosciutto.	
	M: 36

SALADS

Caesar Salad with Chicken	32
Crisp cos lettuce with poached egg, bacon, anchovies, croutons, shaved parmesan & a light dressing. Add Chicken Tenderloins	
Vibrante Salad (GF)	34
Prawns, scallops & calamari in garlic olive oil with sweet chilli, green leaves.	
Grilled Chicken Salad (GF)	33
Grilled chicken, feta, olives, red onion, cucumber & green leaves.	

PASTA & RISOTTO

Gnocchi al Gorgonzola (V)	32
Creamy gorgonzola sauce with mushroom & spinach.	
Spaghetti Funghi e Spinaci (V)	29
Mushrooms, spinach, olives in garlic, chilli & olive oil.	
Lasagne Vegetarian (V)	32
Grilled eggplant, pumpkin, zucchini, carrot, spinach, Napoli & spinach mornay.	
Gnocchi al ragu di Manzo	34
Braised beef, in a rich tomato and ragu.	
Rigatoni all'Amatriciana	33
Hot salami, olives, capsicum, onion, cheese & napoli sauce.	
Tortellini alla Romana	32
Veal tortellini, cream, tomato, bacon & spring onions.	
Gnocchi Pollo e Funghi	34
Home made gnocchi with chicken, mushroom, basil pesto & cream.	
Spaghetti alla Marinara	36
Prawns, mussels, scallops & calamari, tossed in chillies, garlic, extra virgin olive oil, white wine & spring onions in a Napoli sauce.	
Risotto al Pollo (GF)	32
Chicken, mushrooms, cream & parmesan cheese.	
Risotto all'Ortolana (V) (GF)	29
Mushrooms, pumpkin, zucchini, olives, sun dried tomatoes & spinach.	

Gluten Free (GF) Pasta \$7
Vegan Cheese Available add \$6

SIDES

Sweet Potato Chips	15
Thick Crunchy Chips	15
Potato Wedges	15
Steamed Vegetables	15
Chorizo with warm Olives	15
Side Salad	12

MAINS

Chicken Parmigiana	32
Crumbed chicken breast with napoli & melted mozzarella served with chips and garden salad. Add ham \$4.	
Mustard Chicken (GF)	38
Grilled chicken breast filled with char grilled vegetables, olives, feta, mozzarella, served with capsicum pesto & quinoa tabouli.	
Free Range Pork Rib Eye (GF)	42
Marinated with fennel & paprika, served with sweet potato chips, apple slaw & sherry caramel.	
Fish & Chips	34
Beer battered fillets, served with chips & salad.	
Dukkah Salmon Fillet (GF)	44
Served on quinoa, broccoli, pumpkin, pepitas, baby spinach with minted yogurt dressing.	
Lamb Shank (GF)	39
Braised lamb shank on mash potatoes with broccolini, beans & red wine jus.	
Eye Fillet with BBQ Prawns (GF)	47
Char-grilled to your liking on a bed of mashed potatoes with dutch carrots, green beans, broccoli & shiraz jus.	
Seafood Platter (for 2 people)	130
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)	19
With cheese \$4	
Margherita (V)	22
Basil, tomato, mozzarella, bocconcini	
Campagnola (V)	26
Tomato, spinach, zucchini, pumpkin, mushrooms, onions, mozzarella, olives	
Almond Dukkah Pizza (V)	29
Mushrooms, olives, capsicum, zucchini, tomato, mozzarella, quinoa, almond, dukkah	
Capricciosa	28
Virginia ham, mushrooms, olives, tomato, mozzarella	
Hawaiian	28
Ham, pineapple, tomato, mozzarella	
Tandoori	29
Chicken, chillies, onions, capsicum, tomato, mozzarella, mint yogurt	
Salsiccia e Carne	32
Chorizo, bacon, hot salami, spinach, tomato, mozzarella, bocconcini	
Gamberi	34
Prawns, garlic, chilli, tomato, basil & mozzarella	

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

SPARKLING

Yves Premium Cuvée (Yarra Valley, VIC)	G: 15 B: 58
Mionetto Prosecco Brut (Veneto, IT)	G: 15 B: 59
Domaine Chandon Brut (Yarra Valley, VIC)	B: 74
Moët & Chandon Brut Imperial (France)	B: 110
De Bortoli Sparkling (Yarra Valley, VIC)	G: 14 B: 49
De Bortoli Emeri Pink Moscato (NSW)	G: 15 B: 58

WHITE

Pikorua Sauvignon Blanc (Marlborough, NZ)	G: 15 B: 58
Wildflower Sauvignon Blanc Semillon (Western Australia)	G: 15 B: 58
Ara Single Estate Sauvignon Blanc (Marlborough, NZ)	B: 60
Ad Hoc 'Wallflower' Riesling (Great Southern, WA)	G: 15 B: 58
Cantina di Gambellara Monopolio Pinot Grigio (DOC Delle Venzie, IT)	G: 15 B: 59
Taltarni Victorian Chardonnay (Victoria)	B: 58
Circa 1858 Chardonnay (Central Ranges, NSW)	G: 15 B: 56
Fiore White Moscato - Sweet (Australia)	G: 15 B: 58
De Bortoli White (Yarra Valley, VIC)	G: 14 B: 56

ROSÉ

Heathcote Rosé (Heathcote, VIC)	G: 15 B: 58
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RED

Robert Oatley Signature Pinot Noir (Victoria)	G: 15 B: 58
Philip Shaw 'The Wire Walker' Pinot Noir (Orange, NSW)	B: 59
Quilty & Gransden Merlot (Orange, NSW)	G: 15 B: 58
Folklore Cabernet Merlot (Western Australia)	G: 15 B: 58
Castelli The Sum Cabernet Sauvignon (Great Southern, WA)	B: 56
Robert Oatley Signature Shiraz (McLaren Vale, SA)	B: 69
Ricosoli Chianti Barone Ricasoli DOCG (Tuscany, IT)	G: 15 B: 59
Heathcote Winery Craven Place Shiraz (Heathcote, VIC)	G: 15 B: 58
De Bortoli Red (Yarra Valley, VIC)	G: 14 B: 56

DESSERT WINES

Penfolds Port	17
De Bortoli Noble One	16

LIQUEURS

Amaro Averna	Baileys	
White Sambuca	Kahula	
Black	Sambuca	
Dom Benedictine	Frangelico	
Galliano	Grand Marnier	
Drambuie	Amaretto	
Hennessy Cognac	Averna	14
Grappa	Campari	
Midori	Cointreau	
Malibu Ouzo	Limoncello	

DESSERTS

Tiramisu	16
Savoardi biscuits in coffee liqueur layered w/ mascarpone & cream.	
Creme Brulee (GF)	16
Light vanilla custard with caramalised sugar.	
Sticky Date Pudding	16
Lightly spiced date pudding with traditional caramel sauce. With Chenin Blanc (Sweet Wine) 18	
Coppa Gelato	14
Select any three scoops of chocolate, lemon, salted caramel, mango, strawberry, vanilla, rainbow.	
Cakes	14
Mixed berry cheesecake, Lemon tart, Mars bar. All served with ice-cream & cream Please see our dessert fridge for more cakes & mini tarts selection	
Tarts	12
Please ask our friendly staff for more cakes & mini tarts selection.	
Affogato	24
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 \$1.5	
Irish Liqueur Coffee	18
Tea	4.5
English Breakfast Earl Grey Chamomile Green Tea Lemon Grass Ginger Peppermint Chai	
Mocha Hot Chocolate Chai Latte	6
San Pellegrino Sparkling Water (500ml / 750ml)	9 / 14
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 3.5%, Carlton ZERO	9.5
Carlton Draught, Pure Blonde, VB	11
Fat Yak Pale Ale, Crown Lager, Corona, Asahi, Peroni	13

TAP BEERS

Please ask our friendly staff for current tap beers (300ml / 500ml)	14 / 16
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CIDERS

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

Vodka:

Smirnoff	13
Belvedere	14
Grey Goose	14

Tequila:

Jose Cuervo	12
Don Julio	12
Patron	14

Gin:

Gordon's	12
Bombay	14
Gordon's Pink Gin	14

Rum:

Bacardi	14
Bundaberg	14
Captain Morgan	14

Scotch/Whisky:

Jack Daniels	12
Johnnie Walker Red	13
McAllister	12
Ballantine's	12
Johnnie Walker Black	15
Johnnie Walker Blue	24
Chivas Regal	15
Glendfiddich Single Malt	14
Jameson Irish Whiskey	14
Wild Turkey	14
Fireball	14
Glenmorangie	16

Bourbon:

Jim Beam	14
Southern Comfort	14
Canadian Club	14