

# Vibrante

Restaurant | Bar | Function

*Note: If you have any allergies or intolerances, please inform our staff before ordering.*

[www.vibranterestaurant.com.au](http://www.vibranterestaurant.com.au)



## BREADS



Garlic Bread	8
Bruschetta (2pcs / 3pcs) With tomatoes, onions, and basil.	10/15
Dips Selection of gourmet dips with flat bread & turkish bread.	17

## STARTERS


Oysters Natural or Kilpatrick (GF)	1/2 doz 16 doz 29
Saffron Arancini (V) Crumbed rice balls filled with goat cheese on bed of olive dip.	12
Seafood Bisque (GF) Fresh mussels, king prawns, calamari & scallops in white wine, chilli, garlic, & tomato basil sauce.	17
Cajun Spiced Chicken (GF) Grilled chicken marinated in cajun spices served on guacamole.	15
Chilli Moreton Bay Bugs (GF) Sautéed in garlic olive oil, napoli sauce with hint of chilli.	17
Salt & Pepper Calamari Calamari lightly fried, tossed with lemon dressed rucola & herb mayo.	16
Seared Scallops & Prawns (GF) Prawns & Scallops seared in butter accompanied with apple chips & capsicum pesto.	17
Antipasto Buffalo mozzarella, prosciutto, soppressa salami, smoked salmon, olives, pepper bells, grilled calamari, chicken, chorizo and toasted garlic ciabatta.	23
Pork Belly (GF) With apple puree, and sherry caramel.	16

## SALADS

(add Chicken \$4, Smoked Salmon \$5, Lamb \$6)

Vibrante Salad (GF) Prawns, scallops & grilled calamari in garlic olive oil with sweet chilli, avocado, fried onion flakes & mixed green leaves.	22
Pear Rucola Salad (V)(GF)  Pears, rucola, walnut, figs and parmesan(optional).	18
Caesar Salad Crisp cos lettuce with poached egg, bacon, anchovies, croutons, shaved parmesan & a light dressing.	17
Super Salad (V)  Organic quinoa, chia, green beans, freekeh, cherry tomato, almonds & roast pumpkin with vinaigrette dressing.	18

## Pasta & Risotto (GF Pasta Available)

- Roast Vegetable Lasagne (V)** 21  
Roast pumpkin, grilled eggplant, zucchini, mushrooms, spinach, napoli & spinach mornay.
- Gnocchi Gorgonzola (V)** 22  
Home made gnocchi in creamy gorgonzola sauce, mushrooms & spinach.
- Spaghetti Funghi Spinaci (V) ** 19  
Spaghetti tossed in garlic, chilli, olive oil, mushrooms, spinach, cherry tomatoes & olives.
- Penne Con Carne** 22  
Penne tossed with onions, bacon, salami, chorizo, black olives, mozzarella, chilli & napoli.
- Tortellini Romana** 21  
Tortellini tossed with bacon, napoli sauce and cream.
- Gnocchi Pollo Funghi** 23  
Home made gnocchi w/ chicken, mushrooms, basil cashew pesto & cream.
- Spaghetti Marinara** 25  
Prawns, mussels, scallops & calamari, tossed in chillies, garlic, extra virgin olive oil, white wine & a touch of tomato.
- Braised Lamb Risotto (GF)** 23  
Shredded braised lamb, garlic, onions, celery, mushrooms & red wine jus.
- Moreton Bay Bug Risotto (GF)** 28  
Moreton bay bug, barramundi, sautéed in garlic, olive oil, onions, white wine & tomato basil sauce.

## Gourmet Pizza (GF Pizza Available)

*"Our Gourmet Pizza's are made with SPELT FLOUR.*

*It is high in fibre, protein & very low gluten"*

- Garlic / Herb Focaccia (V)** 11
- Margherita (V)** 16  
Buffalo mozzarella, fresh cherry tomatoes, basil.
- Campagnola (V) ** 18  
Spinach, zucchini, pumpkin, mushrooms, basil pesto, onions & olives.
- Almond Dukkah Pizza (V)** 18  
Mushrooms, green olives, capsicum, zucchini, tomato, mozzarella, quinoa, almond & dukkah.
- Capricciosa** 18  
Virginia ham, mushrooms, olives, tomato, mozzarella & anchovies.
- Tandoori** 19  
Chicken, chillies, onions, mushrooms, tomato, mozzarella, mint yogurt.
- Salsiccia e Carne** 19  
Chorizo, bacon, hot salami, spinach, tomato, mozzarella, fior de latte.
- Frutti di Mare** 23  
King prawns, mussels, calamari, avocado, tomato, mozzarella.
- Moroccan Lamb** 19  
Slow cooked lamb, tomato, mozzarella, garlic, capsicum, feta, spanish onion, mint yogurt.

## Mains

### Potted Pie (V)

Carrot, peas, spinach, potatoes, corn, broccoli and mushrooms cooked in creamy parmesan sauce, served with chips. 22

### Pepperone (V)

Baked capsicum with spinach, pumpkin, mushrooms, olives, cherry tomatoes, rice, served with sautéed vegetables. 25

### Moroccan Chicken Kebab

Chicken marinated in moroccan spices on skewers, served with quinoa tabbouleh and guacamole. 29

### Chicken Parma

Crumbed chicken breast with napoli & melted mozzarella, served with chips & salad. 26

### Peroni Battered Fish & Chips

Peroni battered flathead tails with chips, salad & herb mayo. 27

### Calamari Ripieno (GF)

Calamari stuffed with capsicum, celery, onion, prawns risotto complemented with creamy tarragon sauce & citrus salad. 29

### Dukkah Crusted Salmon (GF)

Fillet rubbed with dukkah spices, with red radish, cherry tomato, rocket leaves, grilled capsicum, coriander finished with vinaigrette dressing. 30

### Barramundi (GF)

Pan fried barramundi fillet with dutch carrots, asparagus, prawns, mussels & topped with avocado salsa. 33

### Seafood Platter (for 2 people)

Chef's selection of fresh fish and seafood served grilled & fried. Comprised of salmon, barramundi, calamari, scallops, mussels, oysters, moreton bay bugs & prawn avocado salad. 99

### Eye Fillet with BBQ Prawns (GF)

Grain fed 200gm juicy fillet char-grilled to your liking on a bed of mashed potatoes with dutch carrots, green beans, broccoli & shiraz jus. 34

### Lamb Rump

Lamb rump served on grilled vegetables, quinoa and hummus dip. 32

### Free Range Pork Cutlet

Chargrilled Pork Cutlet marinated with fennel & paprika, served with sweet potato chips, apple slaw & drizzled with sherry caramel. 30

## Sides

Garlic sautéed broccoli with Almonds.  8

Peroni battered vegetables. 8

Sautéed mushrooms & spinach with chilli. 8

Chorizo with warm olives. 7

Thick Crunchy Chips. 7

Sauteed Vegetables / Steamed Vegetables. 7

Potato Wedges. 8

Sweet Potato Chips. 8

## Sparkling

Featured Wine	G:7.5 B:27
De Bortoli Emeri - Pink Moscato (NSW)	G:8 B:29
Jansz - Premium Cuvee (Tasmania)	B:47
Villa Chiopris - Prosecco (Friuli, Italy)	G:9 B:47
Domaine Chandon - Brut (Yarra Valley, VIC )	G:9.5 B:49
Moet & Chandon - Brut Imperial (France)	B:99

## White Wine

Featured Wine	G:7.5 B:27
Durvillea - Sauvignon Blanc (Marlborough, NZ)	G:8 B:39
Lloyd Brothers - Sauvignon Blanc (Adelaide Hills, SA)	B:42
Cape Mentelle 'Georgiana' - Sauvignon Blanc (Margaret River, WA)	G:9 B:44
Cloudy Bay - Sauvignon Blanc (Marlborough, NZ)	B:49
Rochford - Chardonnay (Yarra Valley, VIC)	G:8 B:39
Domaine Chandon - Chardonnay (Yarra Valley, VIC)	B:49
Bertani Velante - Pinot Grigio (Veneto, Italy)	G:9 B:42
Elio Perrone - Moscato Bianco (Piemonte, Italy)	G:9 B:44
Good Catholic Girl - Riesling (Clare Valley, SA)	G:8 B:38
Domaine Chandon - Pinot Noir Rose (Yarra Valley, VIC)	G:9 B:44

## Red Wine

Featured Wine	G:7.5 B:27
Pencarrow - Pinot Noir (Martinborough, NZ)	G:8.5 B:39
Domaine Chandon - Pinot Noir (Yarra Valley, VIC)	B:52
Auntsfield Estate - Pinot Noir (Marlborough, NZ)	B:56
Fermoy Estate - Cabernet Sauvignon Merlot (Margaret River, WA)	G:8.5 B:39
Mocandunda - Merlot (Clare Valley, SA)	G:8.5 B:39
El Nino - Cabernet Merlot (Pyreenees Ranges, VIC)	B:39
Rymill The Dark Horse - Cabernet Sauvignon (Coonawarra, SA)	B:40
Tenuta Villa Trasqua - Chianti Classico (Tuscany, Italy)	G:9 B:44
Fat Sparrow - Shiraz (Heathcote, VIC)	G:8.5 B:39
Fermoy Estate - Shiraz (Margaret River, WA)	B:42
Penfold 128 - Shiraz (Coonawarra, SA)	B:60
Henschke Keyneton - Shiraz Cabernet Sauvignon Merlot (Barossa Valley, SA)	B:76
Marchesi Di Barolo - Barolo La Tradizione DOCG (Piemonte, Italy)	B:110

## Dessert Wines & Liqueurs

Passito di Pantelleria Pellegrino - Italy	10.5
Visciola- Red wine with wild cherries - Italy	
Sherry Pedro Ximenez Valdespino - Spain	
Vintage Port Burmester - Portugal	
De Bortoli Noble One - Australia	
Galliano   Limocello   Frangelico   Amaro Averna - (Italy)	
Grand Marnier   Cointreau   Dom Benedictine - (France)	
Baileys - (Ireland)	

## Desserts

Tiramisu Savoardi biscuits embedded in coffee liqueur layered w/ mascarpone & cream.	13
Creme Brulee (GF) Light vanilla custard with caramalised sugar.	14
Sticky Date Pudding Lightly spiced date pudding with traditional caramel sauce. With Dessert Passito Wine. 17	13
Semifreddo (GF) Combination of pistacchio, raspberry, vanilla beans & finished with raspberry coulis.	12.5
Coppa Gelato Select any three scoops of chocolate, lemon, salted caramel, mango, strawberry, vanilla, rainbow.	9
Cheese Platter Served with quince paste, muscatels & crackers. Vintage Cheddar 50g   Danish Blue 50g   Camembert 50g Selection: 1 cheese \$11, 2 cheeses \$16, 3 cheeses \$22	
Cakes Mixed berry cheese cake, Lemon tart, Mars bar.	8.5
Mini Tarts Please ask our friendly staff for more cakes & mini tarts selection.	6.5
Affogato Vanilla ice cream, shot of espresso & your favourite liqueur. Non Alcoholic \$9	16

## Drinks

Coffee Add \$0.60 for Double shot   Strong   De-caf   Soy   Irish Cream   Caramel   Hazelnut   Cinnamon   Vanilla Extra Large: add \$1	3.8
Liqueur Coffee With your favourite liqueur	9.5
Tea English Breakfast   Earl Grey   Chamomile   Green Tea   Lemon Grass Ginger   Peppermint   Chai.	4
Mocha   Hot Chocolate   Chai Latte	4.5
San Pellegrino Sparkling Mineral Water (500ml / 750ml)	6 / 8
Milk Shake Chocolate   Strawberry   Vanilla   Caramel   Banana   Hazelnut	6
Iced Chocolate   Iced Coffee	6
Soft Drinks	G: 4.5 B: 4.9
Lemon Lime Bitters   Ice Tea   Juices	4.5
San Pellegrino Flavoured Drinks	4.9

## Beers

Cascade Light, Peroni Leggera,	6.5
Carlton Draught, Pure Blonde, VB	7
Peroni, Fat Yak Pale Ale, Crown Lager, James Boags	8
Corona, Asahi, Menabrea, Mountain Goat Organic Steam Ale	8.5

## Tap Beers

Carlton Draught	6
Peroni	7

## Rekorderlig Ciders

Apple, Pear (500ml)	13.5
Strawberry Lime, Wild Berries, Passionfruit (330ml)	9

## Spirits

Basic Spirits	8
Chivas Regal, Black Label, Glenfeddich Single Malt	9.5
Glenmorangie Single Malt	11.5
Jameson Irish Whiskey, Bombay Sapphire Gin	10.5
Hennessy V S Cognac, Belvedere Pure Vodka	10.5
Jack Daniel's Single Barrel, Wild Turkey Rare Breed	12
Janneau Grand Armagnac	12
Blue Label	18
Imported Grappa: Nonino Vendemmia, Nardini Reserva, Nonino Moscato, Questa e Vera	12