

Breads & Starters

Warm ciabatta <i>With aged balsamic & San Martino Extra Virgin Olive Oil</i>	\$5.00
Garlic or herb bread	\$4.50
Classic Bruschetta <i>Tomato, Spanish onion, basil & boconcini</i>	\$9.50
Oysters	
Natural <i>With champagne & chervil vinaigrette</i>	\$3.20
Kilpatrick	\$3.50
Crisp skinned duck breast <i>Sliced over a Thai style pawpaw Salad</i>	\$12.50
Chilli salt & pepper calamari <i>Tartare sauce & salad</i>	\$12.50
Carpaccio of beef <i>Roquette, Balsamic reduction, San Martino Extra Virgin Olive Oil & Parmigiano Regiano</i>	\$13.50
Honey sesame tempura king prawns <i>On a bed of crispy noodles w chilli jam</i>	\$14.50
Potato gnocchi <i>Pesto cream sauce, sundried tomatoes & shaved pecorino (v)</i>	\$10.50

Mains

Twice cooked pork belly <i>Pommes Lyonnaise, caramelised apples & mustard jus</i>	\$23.50
Viva Grill sizzling Darling Downs Wagyu <i>Served on a sizzling plate with a salad of roquette, Grilled capsicum & sautéed potatoes</i>	\$20.95
Beer battered fish of the day (Can be grilled) <i>Served with salad, shoestring fries & tartare sauce</i>	\$23.50
Pan-fried barramundi <i>Warm salad of baby spinach, roasted pumpkin & garlic</i>	\$24.50
Lamb rump <i>On watercress tossed with broad beans, raisins, fetta, pistachios & port wine dressing</i>	\$24.50

From the Grill

Mixed Grill <i>Scotch fillet, lamb cutlet, bacon, chipolata sausages & tomato</i>	\$24.00
Baby Chicken Portuguese style (butterfly) <i>In our house-made Portuguese style marinade</i>	\$23.50
Scotch fillet 300grams <i>Cape Grim, Tasmania</i>	\$26.50
Black Angus New York cut steak 250g <i>Gippsland, Victoria</i>	\$26.50
Wagyu rump 400grams <i>Darling Downs, Queensland</i>	\$27.50
Sauces <i>Béarnaise, creamy pepper jus, beef jus, Mushroom jus, chimmichurri salsa</i>	\$2.50
Surf & turf your steak <i>Add pan-fried green prawns to your steak selection</i>	\$6.50

All items from the grill come with your choice of shoestring fries or baked potato with sour cream & chives

Our Meats

Grainge Black Angus

Grainge Black Angus is particularly noted for its distinctive natural marbling, flavour & tenderness. Grainge Black Angus is raised free from antibiotics & hormone growth stimulants. The cattle are sourced from the picturesque Gippsland region in Victoria.

Darling Downs Wagyu marble score 4-5

Described as the highest quality beef in the world, Wagyu is renowned for its tenderness, distinctive marbling & flavour. The cattle are sourced from the Darling Downs region in Queensland.

Cape Grim Beef

Cape Grim is located in the north west corner of Tasmania. Cape Grim Beef is a totally natural grass fed product. Strict MSA grading & the beefs natural flavour guarantees tenderness & eating quality.

Platters

Seafood Platter

Half lobster, natural oysters, fresh cooked prawns Salt & pepper calamari, crumbed prawn cutlets, beer battered fish
Served with shoe string fries & garden salad

\$65.00 for two
\$120 for Four

Meat Lovers Platter

*BBQ Pork ribs
Marinated lamb Leg served with tzatziki
Wagyu rump with Viva Grill's special sauce
Herb chicken tenderloins*

All char grilled, served with salad & Idaho potato

\$47.50 for two
\$85.00 for four

Mediterranean Platter

*Crispy Pork belly tossed through watercress, apple & raisins
Grilled chorizo, lemon wedge, smoked paprika aioli
Veal & pork meatballs spicy tomato broth
Slow cooked Louisiana style brisket
Wagyu meat balls smoked tomato salsa*

Served with salad & Idaho potato

\$47.50 for two
\$85.00 for four

Sides

Garden salad	\$5.50
Roquette & pear salad <i>Roquette, pear, roasted walnuts, pecorino & aged balsamic dressing</i>	\$7.50
Rosemary salted shoestring fries with aioli	\$6.00
Cauliflower gratin	\$6.00
Steamed vegetables	\$6.00

Kids

Cheese Burger <i>with steakhouse chips</i>	\$7.50
Crumbed Chicken Tenderloins <i>with steakhouse chips</i>	
Tempura Fish <i>with steakhouse chips</i>	
Spaghetti Bolognese	