



VIVACE RESTAURANT A LA CARTE MENU

"Behind every good kitchen, is a team of great chefs"
- Executive Chef, Slobodan Stefancic

Our new and improved menu embraces simplicity.
Quality ingredients and seasonal produce are at the heart
of our inspiration, whilst our drive comes from the
collaborative team effort found in the kitchen.

(V) Vegetarian, (G) Gluten Free, (E) Egg, (F) Fish, (N) Nuts

All prices are inclusive of VAT.

Halaal friendly menus available.

Allergens: Please be aware that some of our dishes contain allergens;
feel free to ask a member of the team and we'll be happy to explain.

STARTERS - PRIMI

CAESAR SALAD (E)(F)	R125
cos lettuce, red onion, cherry tomato & anchovies tossed with creamy caesar dressing, parmesan shavings & giant croutons	
CAPRESE (V)	R130
fiore de latte, plum tomato, wild rocket, oven dried cherry tomato, basil oil & balsamic reduction	
PANZANELLA (V)	R125
plum tomato, fresh basil, red onion, crispy capers, roasted peppers, olives, & sourdough croutons. seasoned with fiore di sale, black pepper, tossed with extra virgin olive oil & aged balsamic	
ITALIAN VILLAGE SALAD	R95
mixed greens, cucumber, cherry tomato, roasted peppers, zucchini ribbons & red onion	
CARPACCIO DI MANZO	R155
finely sliced raw beef, marinated mushrooms, grana padano shavings & wild rocket, dressed with lemon mustard aioli	
CALAMARI SBRICIOLATI	R110
salt & pepper crumbed calamari tubes & tentacles, flash fried served with wild rocket, grilled lemon mustard aioli	
GAMBARI ALLA GRIGLIA	R145
chilli grilled prawns, shaved fennel, charred onion petals, basil lemon butter & crispy noodles	
HALLOUMI	R130
crispy halloumi, zucchini ribbons, crushed avo, sundried tomato & wild rocket	

CARNE GRIGLIA

All of our steaks are wet aged 21 days and are served with roasted bone marrow, crispy onion, chips & sauce.

RUMP 200G	R235
FILLET 200G	R290
SIRLOIN 300G	R285
RIB EYE BONE IN 300G	R295
T-BONE 500G	R380
TOMAHAWK 700G	R490
LAMB RUMP 200G	R280

SAUCES

MADAGASCAR GREEN PEPPERCORN & FETA	R48
MUSHROOM, SUNDRIED TOMATO & ROSEMARY	R52
ESPAGNOLE RED WINE SAUCE demiglace, red wine & tomato	R52
CHIMICHURRI	R48

BURGERS

All our burgers pure beef, and seasoned with salt & pepper, served in toasted potato bun with sliced fresh tomato, mixed greens, red onion & homemade pickles.

BACON & EGG crispy streaky bacon & fried egg	R135
CLASSIC CHEDDAR gratinated mature cheddar cheese	R125
SWISS CHEESE & GRILLED ONION gratinated emmenthaler & grilled onion	R125
PLAIN JANE as name says, plain & simple	R120
KATSU CHICKEN BURGER panko crumbed chicken fillet, toasted sesame slaw, carrot ribbons & sriracha mayo	R135

EXTRAS

PICKLED JALAPEÑO, TOASTED SESAME SLAW, GRILLED MUSHROOMS, GRILLED ONION	R22
EXTRA BEEF PATTY	R45
FRIED EGG	R16

MAINS - SECONDO

Served with chips or mash and roasted Mediterranean vegetables.

PETTE DI POLLO LIMONE **R145**
pan fried chicken fillet, fresh thyme & lemon

GRILLED BABY CHICKEN **R185**
classic peri-peri
lemon & herb

GIANT SHORT RIB **R285**
slow braised beef short rib in red wine,
tomato & herbs

FISH 'N CHIPS **R180**
beer battered & flash fried, grilled lemon
& tartar sauce

SESAME SALMON **R295**
grilled norwegian salmon, pickled cucumber
spaghetti & sweet chilli jam

BRUSCHETTA CAPONATA (V) **R145**
lightly toasted sourdough, smoky brinjal pate,
caponata & parmesan

PASTA

SHORT RIB RIGATONI **R165**
pulled short rib, mushrooms, sundried
tomato & rich red wine ragout tossed with
rigatoni

PASTA ARRABIATA (V) **R125**
tomato, onion, garlic & fresh chilli tossed
with penne

PASTA POLLO E ZUCCHINI **R135**
chicken strips, zucchini, sundried tomato,
chilli & parsley tossed with olive oil & lingine

LINGUINI CARNE **R165**
beef strips, blistered cherry tomato,
napolitana, feta, chilli, & garlic

THIN CRUST PIZZA

VIVACE (V) cherry tomato, mushrooms, olives, garlic & fresh chilli	R135
LA TOSCANA chicken strips, chorizo, red onion, peppers, avo & basil	R145
MARGE (V) napolitana, mozzarella, plum tomato & basil	R110
ST STEFAN (V) broccoli, red onion, blue cheese & pine nuts	R135
ALVA beef strips, peppadews, red onion & parmesan	R145
MELANZANE (V) brinjal, marinated peppers, caramelized onion & olives	R125

DESSERT - DOLCE

PANNA COTTA vanilla & basil panna cotta, macerated strawberries & basil	R85
PAVLOVA fresh seasonal berries, crème chantilly & berry compote	R85
CHOCOLATE & NUT BROWNIE (N) dark chocolate & nut brownie, chocolate mousse	R95
GELATO	R69
SELECTION OF CAKES	R65