

Vidas Long Lunch

\$130 PER PERSON, 3 COURSE À LA CARTE MENU
2.5 HOUR DRINK PACKAGE

Entrée

CRAB BRUSCHETTA (GFO)

Spanner crab served with avocado on bruschetta

TOMATO BRUSCHETTA (GFO, V)

Tomato Toasted bread rubbed with garlic, topped with fresh diced tomatoes, basil, and a drizzle of olive oil.

CALAMARI FRITTI

Lightly battered and fried calamari rings, crispy on the outside and tender inside, perfect for sharing.

SEAFOOD CHOWDER

Creamy and hearty seafood chowder

MEATBALLS (4) + \$10

Succulent Italian meatballs in a rich tomato sauce, topped with fresh parmesan. Bursting with flavour, a perfect start to your meal.

Main

FISH FRESH FILLETED (GFO)

Daily selection of fresh fish, egg-washed or grilled served with fries and garden salad

EYE FILLET (GFO) +\$10

A succulent 250g eye fillet steak, cooked to your preference and served with a red wine jus, fries and salad.

LAMB CUTLETS (GFO)

served with grilled vegetables and mint jus

HOUSE MADE GNOCCHI

Soft potato gnocchi pan-fried and served with Moreten Bay bug tails in a champagne chive sauce.

CHILLI PRAWNS (GFO)

Succulent prawns sautéed in a spicy chilli sauce, served with rice

MUSHROOM RISOTTO (V, GF)

Creamy Arborio rice infused with earthy porcini mushrooms, parmesan cheese, finished with fresh herbs.

Dessert

CHOCOLATE MOUSSE (GF, DF)

Indulge in our decadent chocolate mousse, a rich and velvety dessert that is both gluten-free and dairy-free, perfect for those with dietary restrictions.

CRÈME BRÛLÉE (GFO)

Indulge in the elegance of Crème Brûlée, a silky smooth custard topped with a perfectly caramelized sugar crust. Each spoonful offers a delightful contrast of creamy and crispy textures, making it a timeless dessert favorite.

TIRAMISU

Savour the classic Italian dessert, Tiramisu. This treat layers espresso-soaked ladyfingers with creamy mascarpone cheese, topped with a dusting of cocoa. Each bite offers a perfect balance of sweetness and coffee richness, capturing the essence of Italy

CANNOLI

Crispy cannoli shells filled with a rich blend of mascarpone and ricotta cheese, infused with vanilla bean. Finished with a sprinkle of finely chopped pistachio nuts for a delightful crunch.

Drink Package

WINE: HOUSE RED, WHITE ROSE & SPARKLING

BEER: VIDA LAGER, GREAT NORTHERN SUPER CRISP

SELTZER: LIMONCELLO OR ORANGE

COCKTAILS:
CAPRIOSKA
CLASSIC LIME, MANGO OR STRAWBERRY

MIMOSA

BELLINI

NON ALCOHOLIC OPTIONS AVAILABLE

Disclaimer: Please be aware that one serving size of our drinks may contain up to 1.5 standard drinks. The consumption of alcohol is subject to Responsible Service of Alcohol (RSA) guidelines. Patrons are encouraged to drink responsibly. Management reserves the right to refuse service to any individual who appears to be intoxicated. Please enjoy responsibly.

Food Legend: V = Vegetarian | GFO = Gluten Free Option | GF = Gluten Free | DFO = Dairy Free Option

Please inform the waitstaff of any allergies or dietary requirements you may have. We strive to accommodate all dietary needs, but cannot guarantee that our dishes are free from all traces of allergens.