

## THE ITALIAN TABLE BRUNCH MENU

*All dishes are served at the table sharing style (1 serving per dish)*

### **ANTIPASTI**

FEGATO D'OCA  
BURRATINA (V)  
TONNO  
GRANCHIO  
GAMBERI  
SALUMI

### **STARTERS**

foie gras pâté, onion jam, saffron crostini  
'burratina', Japanese cherry tomatoes, basil pesto  
yellow fin tuna carpaccio, orange salad, 'avruga' caviar  
snow crab salad, cucumber, confit tomatoes, 'ikura' salmon roe  
poached tiger prawns, brandy sauce, avocado  
cold cuts, 'Martini' marinated olives

### **PRIMI**

RISOTTO  
RAVIOLI

### **FIRST COURSES**

risotto, truffle, smoked 'scamorza'  
house-made 'straciatella' ravioli, braised ox tail and pepper jus

### **SECONDI**

AGNELLO  
SALMONE

### **MAIN COURSES**

New Zealand lamb rack, pistachio, mustard jus  
baked salmon, dill crust, Chardonnay sauce

### **DOLCI**

### **SELECTION OF FRUITS & DESSERTS**

**88**

*free-flow soft drinks, juices and coffee/tea*

**108**

*free-flow sparkling wine, house white and red wine, beer, soft drinks, juices and coffee/tea*

**148**

*free-flow Champagne, premium white and red wine, beer, soft drinks, juices and coffee/tea*