



Christmas Day Brunch

25 December 2016

12 to 3pm

ANTIPASTI

COLD

live seasonal oysters (2)

freshly imported from Italy 'burrata', Italian tomatoes

selection of cold cuts (24 month 'Pio Tosini' ham, pistachio 'mortadella', Iberico 'salami')

HOT

deep fried calamari, prawns and anchovies

baby lobster flambé with Brandy, cocktail mayo

PASTA - PIZZA

hand-crafted potato 'gnocchi', fresh seafood, white wine sauce, tomato

house-made veal ravioli with 'porcini' mushroom sauce, truffle emulsion

selection of house-made Italian pizzas

CARVING STATION

(serving from 1 pm onwards)

roasted whole Australian red snapper, 'salmoriglio' dressing

oven-baked U.S. turkey, berry sauce

beef tenderloin 'wellington' style, veal jus

rosemary potatoes & sautéed vegetables

CHRISTMAS DESSERT BAR

featuring a bountiful spread of traditional and contemporary Italian desserts and pastries

house-made tiramisu, profiteroles, assorted macarons, 'panna cotta'

traditional 'panettone', Christmas log cake, 'cantucci'

Christmas cookies, meringue, mixed berry 'crostata'

coffee and tea

128

with free flow of G.H Mumm Champagne, Peroni,

Prosecco, white and red house wines,

soft drinks and juices