

Christmas Champagne Brunch 2021

Saturday 25-26 December | 12pm – 3pm

ANTIPASTI

OSTRICHE
CAPESANTE
STRACCIATELLA
TONNO
VERDURE
VITELLO
RISO
FEGATO D'OCA
CAVOLFIORRE

PRIMI PIATTI

CANNELLONI
RAVIOLI

SECONDI

MANZO
MERLUZZO

DOLCI

TIRAMISU
TORTA DI TRONCHI
PANNACOTTA

STARTERS

live seasonal oysters (2pcs), lemon and mignonette
'Hokkaido' scallops 'crudo', cucumber, orange, caviar
'Stracciatella', Romanesco, pine nuts
tuna tartare, sesame, fermented pepper
roasted vegetables 'terrines', caciocavallo foam
slow cooked veal, rocket, balsamico and 'parmesan'
'Riso al salto', saffron, smoked marrow
foie gras, marsala gel, butter brioche
roasted cauliflower, hazelnut, pickled pesto

FIRST COURSE

'cannelloni', ricotta filling, porcini mushrooms, truffle
lobster stuffed ravioli, roasted tomatoes, martini

MAIN COURSE

Roast beef, brussel sprouts, red currant jus
Neapolitan style 'Baccala', confit tomatoes, 'taggiasca' olives, capers

DESSERTS

classic tiramisu
Panettone log cake
pannacotta, pistachio, nougat, ribes

free-flow Champagne, premium wines, beer, soft drinks, juices and coffee/tea

\$198

free-flow sparkling, house wines, beer, soft drinks, juices and coffee/tea

\$158 (available on 26th only)

free-flow soft drinks, juices and coffee/tea

\$128