

## EASTER BRUNCH 2018

*Head Chef Emanuele Faggi*

### **ANTIPASTI**

#### ***appetiser***

OSTRICHE	live seasonal oysters (2)
TROTA	marinated fjord trout, 'avruga' caviar
BURRATA	freshly imported from Italy 'burrata', Italian tomatoes
SALUMI	Selection of cold cuts 24 month 'Pio Tosini' ham, pistachio 'mortadella', Iberico 'salami'
COZZE	stewed mussels in pepper broth with rosemary croutons
FRUTTI DI MARE	deep fried calamari, prawns and anchovies
ARAGOSTELLA	baby lobster 'flambé' with Brandy, cocktail mayo

### **PRIMI PIATTI**

#### ***first course***

GNOCCHI	hand-crafted potato 'gnocchi', fresh seafood, white wine sauce, tomato
RAVIOLI	house-made duck ravioli with 'porcini' mushroom sauce, truffle emulsion
RISOTTO	superfine 'risotto Acquerello' with Iranian saffron

### **I TRANCI**

#### ***Carving station***

AGNELLO	Queensland lamb: roasted leg - slow cooked lamb rack onion compote, mustard sauce
DENTICE	oven-baked whole red snapper 'salmoriglio', rosemary potatoes & sautéed vegetables

### **BAR DEI DOLCI**

#### ***Easter dessert bar***

I DOLCI DI PASQUA	Easter chocolate eggs - chocolate rabbits - Easter cookies 'colomba' cake - Easter butter cake - assorted meringue tiramisu' cake - macarons - 'panna cotta'
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**\$108++** with free flow of Prosecco and soft drinks

**\$148++** with free flow of Mumm Cordon Rouge Champagne, Prosecco and soft drinks