



The Italian Table

Easter Weekend Brunch

26 March | 11.30am to 3pm

ANTIPASTI

served at your table to share

Cold

live seasonal oysters (2)

trota – caviale – arancia

marinated fjord trout, 'avruga' caviar, orange

burrata – pomodoro – basilico

freshly imported from Italy 'burrata', Italian tomatoes

prosciutto – salame – mortadella

selection of cold cuts

24 month 'Pio Tosini' ham, pistachio 'mortadella', Iberico 'salami'

HOT

vongole – cozze – crostoni

stewed clams and mussels with rosemary croutons

calamari – gamberi – alici

deep fried calamari, prawns and anchovies

aragostelle – salsa rosa – Brandy

baby lobster 'flambé' with Brandy, cocktail mayo

PASTA – RISOTTO

served at your table to share

gnocchi – frutti di mare

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

ravioli – vitello – funghi – tartufo

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

risotto Acquerello – zafferano

superfine 'risotto Acquerello' with Iranian saffron

CARVING STATION

imported from Queensland, lamb cooked in two ways:

roasted lamb leg, onion compote, lamb jus

slow-cooked lamb rack, mustard sauce

oven-baked whole red snapper, 'caponata', 'salmoriglio'

rosemary potatoes & sautéed vegetables

EASTER DESSERT BAR

featuring a spread of decadent traditional and contemporary Italian sweets and pastries

Easter chocolate eggs and bunnies

assorted Easter cookies

'colomba' cake, 'panna cotta'

Easter butter cake, assorted meringue

tiramisu' cake, macarons

98

Free flow of soft drinks, juices and coffee & tea

118

Free flow of Prosecco, soft drinks, juices and coffee & tea (top up \$28 for Champagne)

Prices subject to 10% service charge and prevailing government taxes

