

**NATIONAL DAY BRUNCH 2021**

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

**ANTIPASTI**

OSTRICHE  
FEGATO D'OCA  
BURRATA  
GAMBERI  
SALUMI  
PIZZA

**STARTERS**

live seasonal oysters (2 pcs)  
foie gras pâté, beetroot gel, sour dough crostini  
burratina, Japanese cherry tomatoes  
tiger prawns salad, avocado, little gem, cocktail sauce  
cold cuts, marinated olives  
black truffle pizza

**PRIMI**

RISOTTO  
GARGANELLI

**FIRST COURSES**

risotto, smoked 'caciocavallo', Manjimup winter truffle  
house-made 'Garganelli' pasta, spanner crab, Moscato, chili

**PRIMI**

MANZO  
BRANZINO

**FIRST COURSES**

angus beef tenderloin, green pepper, brandy sauce  
Australian seabass, charcoal grilled garlic scapes, prosecco sauce

**DOLCI**

FRUTTA

FORMAGGI

**DESSERTS**

FRUITS

CHEESES

**\$128**

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

**\$168**

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