

THE ITALIAN TABLE BRUNCH MENU

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

ANTIPASTI

MOZZARELLA (V)
STRACCIATELLA (V)
VITELLO TONNATO
SALUMI
MARGHERITA
CAPESANTE
GAMBERI
SALMONE
FRITTATA

STARTERS

mini buffalo 'mozzarella' cheese, Japanese cherry tomato
'stracciatella' cheese, roasted capsicum, pine nuts
roasted veal, tuna sauce, beluga capers
selection of Italian cold cuts, marinated olives
pizza 'margherita'
pan-seared scallop, corn cream, truffle jus
poached prawns, cucumber, avocado, romaine salad
cured salmon, sour cream, chives
crab and confit tomatoes 'frittata'

SECONDI

RISOTTO
GARGANELLI
MANZO

VERDURE

MAIN COURSES

risotto, saffron, 'robiola' cheese
'garganelli' pasta, mixed seafood
angus beef striploin 'tagliata' style, shaved 'parmesan' cheese
rocket salad, balsamic vinegar
seasonal vegetables

DOLCI

TIRAMISU
PANNA COTTA
FRUTTA

DESSERTS

classic tiramisu
'Hokkaido' milk panna cotta, wild berries
fresh fruits

\$98

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

\$148

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