

Christmas Day Brunch

per iniziare ...

live seasonal oysters (2 pieces per person)

Italian 'burrata' from Andria, cherry tomatoes, fresh basil

selection of cold cuts:

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

deep fried calamari, prawns and anchovies

baby lobster flambé with Brandy, cocktail mayo

pasta

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

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

selection of house-made Italian pizza

carving station

roasted Australian red snapper

'salmoriglio' dressing, vegetables 'caponata'

oven baked U.S. turkey, chestnut and red apple

berry sauce

150 days grain fed Australian beef tenderloin 'Wellington' style

whole grain mustard veal sauce, rosemary potatoes

Christmas dessert bar

'tiramisù' cake

macaroons

'panna cotta'

traditional 'panettone'

Christmas log cake

meringues

cookies

\$138

Inclusive free flow of G.H. Mumm Cordon Rouge Brut Champagne
(11.30am to 2.30pm)

Head Chef Marco Guccio
