

TERRACE

Extravaganza Sunday Brunch

SALADS

Arugula, lollo verde, romaine
Sundried tomato, kalamata olive, onion cocktail,
cappers, gherkin, garlic confit, herb crouton
Mushrooms, grilled capsicum, roasted shallot,
lemon dressing
Crunchy lettuce, roasted pumpkin, Toma cheese
Quinoa, cherry tomato, pine nuts, sultanas,
walnuts, dry cranberry, basil, lemon and mint
Fennel, figs, grape, mixed lettuce, pecorino
cheese
Beetroot and orange, cream cheese, walnut
Barley salad with green beans, watercress,
mushrooms

CAPRESE STATION

Fresh fior di latte mozzarella, bocconcini,
tomatoes, pesto, basil

DRESSINGS & VINAIGRETTE

Italian, remoulade, citrus, anchovies, cherry
tomatoes, herbs oil

ANTIPASTI

Selection of cold cuts and cheeses, marinated
grilled vegetables, pickles
Crackers, pear chutney, figs chutney, apple &
cranberry chutney, mixed nuts, dried fruits
focaccia, grissini

SOUP

Italian seafood soup with garlic croutons
Mushroom soup

BREAD CORNER

Soft rolls, baguette, whole wheat, sourdough,
focaccia, grissini

PASTAS

Gnocchi with creamy seafood
Baked paccheri stuffed with beef stew
Lasagne with pesto cream, peppers, green bean

MAIN COURSE

(Choose your favourite dish and two a la carte sides)

Mains

- * Grilled beef rib eye
- * Baked snapper fillet in acquapazza
- * Roasted chicken

Sides

- * Baked pumpkin
- * Roasted potatoes with rosemary
- * Glazed carrot with shallots
- * Stir-fried greens (French beans, broccoli and
zucchini)
- * Red wine sauce, lemon butter sauce, mustard,
beef jus

DESSERTS

Tiramisu
Doughnut with Nutella
Vanilla panna cotta with berry compote
Baked ricotta cake
Assorted macaroons
Lemon tart