

TERRACE

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

PIZZA

Selection of handmade Neapolitan pizza

MAIN COURSE

Carving Station

- Roasted beef striploin
- Roasted chicken

Sides

- Baked pumpkin with thyme
- Roasted potatoes with rosemary
- Glazed carrot with shallots
- Sauteed garden vegetable

Sauces

- Port wine sauce
- Beef jus
- Mustard

Baked Snapper fillet in acquapazza

For Vegetarian a la carte serving of Pasta with pesto or Eggplant Parmigiana

DESSERTS

Tiramisu

Doughnut with Nutella

Vanilla panna cotta with berry compote

Baked ricotta cake

Assorted macaroons

Lemon tart

Chocolate croissants

Fresh cut fruits