



BRUNCH MENU

WELCOME

Bubble drink

ANTIPASTI

Cucumber & Olives salad
Seafood & Potato salad
Panzanella Salad
Beef Tonnato
Mozzarella Caprese
Tomato in Gratin
Roasted peppers & Anchovy
Eggplant & Ricotta
Burrata Melon and Prosciutto

BRUSCHETTA BAR

Classic – Tapenade – Mushroom
& Truffle Cream – Pancetta
Parma Ham Grissini – Roast
Vegetable Focaccia

DELI

Italian Cold Cuts & Cheese
with apricot mostarda, dry fruit
and roasted nuts
Ciabatta and Italian Bread
Specialties

SEAFOOD ON ICE

Lombok Oysters with Vinaigrette
NZ Mussel – Black Mussel – Slipper
Lobster – Prawns – Mud Crab
dips and accompanies

CRUDO BAR

Seared Tuna, mustard grain lemon,
paprika and cappers
Seabass, citrus vinaigrette, fennel pickled
and dill
Scampi alla Plancha, salsa verde sauce
greens

PIZZA BAR *(Based on chef Recondation)*

Porchetta e Funghi

Roasted pork bell, sautéed mushroom
and Stracciatella

Salami Diavola

Spicy pork salami

Tricolore

Rocket pesto, Parmesan fondue and
Sundry tomato

If you have any concerns regarding food allergies,
please alert your server prior to ordering



PASTA LAB

Live up on order made pasta
with your choice on
Truffle mushroom cream –
Braised lamb ragout – Seafood
saffron broth

DALLA GRIGLIA

Lamb cutlets
Chicken saltimbocca
Pork chops
Black angus tagliata
Catch of the day in lemon EVO
Seafood skewers in garlic chili
rub

BISTECCA DI FIORENTINA

Tomahawk Carving with
Balsamic jus & Peppercorn
Sauce

SOUTHERN KITCHEN STOVE

Gnocchi Shrimps and Rocket
Black Ink Risotto with Smoked Marlin
Osso Bucco slow cooked in Gravy
Mamas Wagyu Polpette
Eggplant Parmigiana
Peperonata with capers

DOLCE – OUR SWEET TREAT

Homemade authentic pastry and cakes
from Tiramisu to Torta de la Nonna
Chocolate Lava to order

GELATO FACTORY CUPS

Italian Ice Cream

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