

Saturday Prosecco Brunch

ANTIPASTI

Prosciutto Crudo

San Danielle Ham

Formaggi

Burrata, Mozzarella di bufala, Smoked Burrata Cheese served with caperberry relish, currant and pine nut salsa, basil pesto

PASTA

Baked Lumaconi Alla Norma

Ricotta filled pasta, pomodoro and eggplant sauce, fresh basil

SECONDI

Orrecchie di Elefante

Breaded pork chop, parma ham, sage

Uovo En Purgatorio

Eggs baked in spicy tomato, soffritto, and roasted capsicum sauce

CONTORNI

Roasted Heirloom Zucchini

Labneh, hazelnut dukkah, shaved red onion, fresh herbs

Fried Fingerling Potatoes

Pecorino, rosemary

DOLCE

Lime Coconut Tropicana with Mango Sorbet

\$78++ PER PERSON

**2 HOURS FREE-FLOW TOP UP
PROSECCO, WINE & BEER | \$50++ PER PERSON
CHAMPAGNE | \$70++ PER PERSON**