



LA DOLCE VITA

BRUNCH

ANTIPASTI

Seafood on Ice

Hot Sauce, Russian Dressing, Pepper Mignonettes, Caper Aioli and Lemon

Tossed Caesar

Classic Dressing, Bacon, Croutons and Parmesan

House Cured Salmon

Vitello Tonnato

Charcuterie, House Made Pickles and Mostarda

Sweet and Sour Onions, Taggiasca Olives, Artichokes, A Home-Made Antipasti

Wild Rocca and Mixed Greens

Mustard, Lemon, Blue Cheese and Balsamico Dressing

Mozzarella and Ricotta

Heirloom and Honey Tomatoes

Chilled Rock Melon

Foie Gras Crostini, Tropea Jam, Fig and Pine Seeds

Selection of Italian Farm House Cheese

Dry Fruit, Nuts, Chutney and Oven Fresh Focaccia

PAN TO PLATE

Pasta Bar

Amatriciana
Gorgonzola Cream
Puttanesca
Mussels And Saffron
Aglío, Olio and Peperoncini

Oven Fresh Tray Pizze

WOOD FIRE ROASTS

Slow Roast Veal Rib

Mulwarra Lamb Rump

Wood Fire Roast Lemon Chicken

Whole Roast Fish, Extra Virgin Olive Oil, Lemon, Tomato, Capers and Ligurian Olives

SIDES

Eggplant Parmigiana

Tuscan Style Roast Ratte Potatoes

Butter Beans with Mushrooms

Assorted Mustards, Balsamic Glaze, Thyme Jus

MAINS

Saffron and Parmesan Risotto

Osso Buco with Citrus Gremolata

Short Rib Brasato

Creamy Pepper Polenta

SWEETS

Selection of Homemade Gelato with Condiments, Sauces and Fruit Coulis

Seasonal Cut Fruit and Berries

Assorted Sweets from Dessert Counter

SOFT PACKAGE, 290

BUBBLY & HOUSE BEVERAGE PACKAGE, 440