

saturday prosecco brunch

seafood

OYSTERS

finger lime mignonette, cilantro

CHARRED OCTOPUS

romesco, roasted peppers, potatoes, lemon

antipasti

PROSCIUTTO DI PARMA

burrata, melted leeks, mustard, fett' unta

FRESH HERB & GOAT CHEESE FRITTATA

Italian omelette, basil, mint, chives, chervil, parsley, sweet shallots & goats' cheese

secondi

PORK COTOLETTA

Katsu style Breaded Sakura pork chop served with arugula, parmesan, & shaved button mushrooms

contorni

ASADOR POTATOES

Lardo, rosemary

UOVO EN PURGATORIO

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

dessert

PISTACHIO & STRAWBERRY PAVLOVA

SATURDAY PROSECCO BRUNCH AT \$128++ PER 2 DINERS
TOP UP \$48++ FOR FREE-FLOW PROSECCO, WINE & BEER
TOP UP \$68++ FOR FREE-FLOW CHAMPAGNE, WINE & BEER

