

DOLCEVITA

Saturday Brunch

Generic menu - items subject to change upon availability

Starters

Italian antipasti platter
Selection of fine cold cuts, rainbow olives
semi-dried tomatoes, homemade grissini sticks

Seasonal oysters on ice with traditional condiments

Grilled baby prawns
Romaine lettuce, cocktail dressing, croutons

Heirloom tomatoes salad,
buffalo mozzarella, basil oil

Cured salmon
fennel salad, citrus, quail eggs

Smoked duck breast
roasted beetroot, goat cheese, almond

Wild forest mushroom soup, white truffle foam

1803

Main Courses

Acquerello riserva risotto
seafood stew, lobster bisque, parsley

Homemade orecchiette pasta
oxtail ragout, artichokes, parmesan

Seared barramundi bites
green pea coulis, tomato tartare

Slow braised Australian lamb shank
mashed potatoes, onions, rosemary jus

Angus beef tagliata
rocket salad, shaved parmesan, balsamico

Dessert Buffet

Miniatures

Crème brûlée
Raspberry panna cotta
Petit macaroons
Tiramisu
Choux pastry

Tartes and cakes

Grand cru chocolate tarte
Lemon meringue cake

Warm delights

Apple turnover
OR
Bread and butter pudding with crème Anglaise

Assorted cheese platter

118
including soft drinks, chilled juices,
still and sparkling mineral water

158
including free flow of Ruinart "R" Champagne