



National Day Celebration Brunch 21, 28 July and 04, 09 August 2018

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, truffle scent

Main Courses

Acquerello riserva risotto
lobster ragout, bell pepper

Homemade orecchiette
veal ragout, porcini mushroom, parmesan

Seared barramundi fillet
green pea coulis, tomato tartare

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

Australian Wagyu 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

118

including soft drinks, chilled juices
still and sparkling mineral water

158

including free flow of Ruinart "R" Champagne