



# GARIBALDI

ITALIAN RESTAURANT & BAR

## BRUNCH MENU

Saturday 16<sup>th</sup> & Sunday 17<sup>th</sup> March 2019

Free flow serving from 12:00 pm to 2:30 pm

Burrata Cheese from Puglia with Extra Virgin Olive Oil

Poached Egg with White Asparagus & Truffle Cheese Fondue

Sea Salt Cured Salmon Carpaccio with Orange & Purple Cabbage

Caesar Salad with Grilled Chicken & Garlic Croutons

Wagyu Beef Meat Ball in Pizzaiola Sauce

Fresh Oysters with Lemon & Tabasco



Potato Gnocchi with Parmesan Cheese Sauce

Spaghetti "Puttanesca", Anchovies, Capers, Olives & Tomatoes

Calamarata with Angus Beef Ragout & Green Pea



Tuscan Seafood Soup (Prawns, Fish, Calamari)

Slow-Cooked Iberico Pork Cheek with Chestnut



Selection of Four Types Mini Sweet Delicacies

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*\$98++ with free flow of Soft drinks*

*\$138++ with free flow of Prosecco, Beer & House Wines*

*\$188++ with free flow of Champagne Bruno Paillard Premiere Cuvee,*

*Beer & House Wines*

