



# GARIBALDI

ITALIAN RESTAURANT & BAR

## CHRISTMAS BRUNCH MENU

*Saturday 22<sup>nd</sup>, Sunday 23<sup>rd</sup>, Monday 24<sup>th</sup> & Tuesday 25<sup>th</sup> December 2018*

Italian Cold Cuts: Parma Ham, Coppa, Salami & Speck  
Hokkaido Snow Beef Carpaccio with Scamorza Cheese  
Burrata Cheese from Puglia with San Marzano Tomatoes & Basil  
Crab Meat in Venetian Style & Salmon Roe  
Grilled Tiger Prawns with Garlic & Fresh Thyme  
Fresh Oysters with Lemon and Tabasco  
Lobster Soup



Linguine with "Frutti di Mare"  
Fettuccine "alla Cipolle" Milk-Fed New Zealand Lamb Ragout  
Pomegranate Ravioli with Ricotta Cheese & Truffle Sauce



Traditional Roast Turkey with Foie Gras, Chestnut,  
Brussel Sprouts, Green Asparagus & Cranberry Sauce



Feast of Christmas Pastry :  
Panettone, Nougat Maple Eclair  
Mango Almond Financier, Caramel Pecan Tartelette  
Italian Mocha Cake

*\$118++ with free flow of Soft drinks*

*\$148++ with free flow of Prosecco, Beer & House Wines*

*\$198++ with free flow of Champagne Bruno Paillard Premiere Cuvée.*

*Beer & House Wines*

