

# SPRING & ASPARAGUS BRUNCH

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## APPETIZER/SOUP

- ◇ Foie Gras Terrine with Mango Chutney and homemade Brioche Bread  
*(Add \$8++ per serving)*
- ◇ Pan-seared Duck Liver, Port Wine Cherry Coulis, salted Meringue,  
Dry Apricot & Pistachio Crumble *(Add \$8++ per serving)*
- ◇ Green Asparagus Soup, Ricotta, Crispy Parma Ham

## PASTA

- ◇ Taglierini Aglio Olio, Green Asparagus, Smoked Salmon
- ◇ Lobster Ravioli, Asparagus Cream, Cherry Tomatoes, fresh Basil
- ◇ Spaghetti, Carbonara sauce, White Asparagus
- ◇ Orecchiette, Arrabiata sauce, Green Asparagus, Pecorino Cheese

## MAINS

- ◇ Poached Sea Bass, steamed Green Asparagus, Virgin sauce
- ◇ Scallops Skewer, Green Asparagus, Hollandaise sauce
- ◇ Duck Breast, Senso purée, White Asparagus, Barolo Red Wine sauce
- ◇ Beef Tagliata, White Asparagus, Morels Mushrooms sauce

## DESSERT

- ◇ Homemade Ice Cream and Sorbet with fresh Berries *(Add \$6++ per serving)*

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*Free flow of Appetizer, Soup, Pasta & Mains served ala minute from 11.30am-3.00pm*

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**108++**

*with free flow of Prosecco,  
Wines, Beer, Soft Drinks,  
Coffee & Tea*

**138++**

*with free flow of Champagne,  
Prosecco & Rose' Prosecco,  
Wines, Beer, Soft Drinks,  
Coffee & Tea*

