

Festa Della Mamma

MOTHER'S DAY BRUNCH

Sunday 10 May 2026, 12PM - 3PM (last seating at 2PM)
\$98** per adult, \$32** per child (6 to 12 years old)

Sharing on the Table

ANTIPASTI

Focaccia della Casa (G,V,VG)
Wheat Flour, Extra Virgin Olive Oil,
Balsamic Vinegar

Assortimento di Salumi & Formaggi (D,N,P)
Mortadella, Prosciutto di Parma,
Soppressata, Gorgonzola, Taleggio,
Parmigiano

Parmigiana (D,G,V)
Eggplant Parmigiana, Basil, Parmesan,
Tomato Sauce, Mozzarella Cheese

Polpette Al Sugo (D,P)
Pork Meatballs, Tomato Sugo,
Grated Parmesan

LE PIZZE

Margherita (D,G,V)
Tomato, Mozzarella Fior di Latte, Basil

Quattro Formaggi (D,G,V)
Fior di Latte, Gorgonzola, Provolone,
Taleggio

Salame (D,G,P)
Tomato, Mozzarella Fior di Latte,
Spicy Salame

INSALATE

Burrata Pugliese (D,G)
Apulian Burrata Cheese, Tomato Salad

Di Cesare (A,D,E,G,P,SF)
Romaine, Caesar Dressing, Chicken, Eggs,
Parmesan Cheese, Tomato, Bacon

Toscana (D,G,N,V)
Tuscan Kale, Pinenut Crumble, Sun Dried
Tomato, Olives, Parmesan Cheese,
Yogurt Balsamic Dressing

CONDIMENTI

Condiments (A,D,G,N,V)
Choice Of Mixed Nuts, 4 year Balsamic,
Fig Compote, Pumpkin Seeds, Basil Pesto,
Sun-dried Tomatoes, Cerignola Olives or
Caster Vereano Olives

Junior Selection

Served to table

MAINS

Mini Beef Burger (D,E,G)

Mac & Cheese (G,D,V)

Chicken Tenders (G)

SIDES

Fries

Steamed Corn (V,VG)

Buttered Carrots (D,V)

Smiles Crispy Mashed Potatoes (G,V,VG)

Prices subject to 10% service charge and prevailing government taxes.

A - Alcohol D - Dairy E - Eggs G - Gluten N - Nuts P - Pork SF - Seafood V - Vegetarian VG - Vegan

Live Stations

PASTA STATION

Choice of Rigatoni, Lagane or Conchiglie

Ragù di Manzo (A,D,G)

Beef Rump, Red Wine, Tomato Passata, Butter, Parmesan Cheese

Gamberi e Zafferano (D,G,SF)

Prawn, Saffron Sauce, Basil Oil

Pesto e Stracciatella (D,G,N,V)

Pesto Sauce, Stracciatella

CONTORNI

Baby Carrots (D,V)

Roasted Potatoes Broccolini (V,VG)

Garlic Mash Potato (D,V)

CARVING STATION

Costolette di Manzo Arrosto (A,D)

Slow Roasted Beef Brisket, Smoked Paprika, Dijon Mustard, Cumin, Apple Cider Vinegar

Polpo alla Griglia (SF)

Grilled Octopus, Rosemary, Thyme, Lemon Peel, Orange Peel, Garlic

DOLCI

Dessert Selection + Trolley

Assorted Fruit (V,VG)

Tiramisu Cup - Alcohol Free (D,E,G,V)

Red Velvet (D,E,G,V)

Fruit Tarts (D,E,G,V)

Junior Sweet Corner

LIVE STATION

Build Your Own Waffles

(D,E,G,V)

Pancakes (D,E,G,V)

Gelato (D,E,V)

Brownie (D,N,V)

Mini Donut (D,E,G,V)

Fruit Bowl (G,V)

DECORAZIONI

Toppings

Choice of Strawberries, Blueberries, White & Dark Chocolate Pearl Crisp (D,V), Rainbow Sprinkles (D,V), Crushed Peanuts (N) or Mango Jello

Sauces

Choice of Maple Syrup or Chocolate

Free-flow Packages

2-hour Premium Alcohol Free-Flow

\$68++

3 Signature Cocktails (*Allora Si Balla*, *Bella Terra Fizzo*, *Eyes for Olivia*), Aperol Spritz, AIX Rosé Wine, Prosecco, House Wines, Peroni Beer Bottle

2-hour Alcohol Free Flow

\$48++

AIX Rosé Wine, Prosecco, House Wines, Peroni Beer Bottle

Non-Alcoholic

\$18++

Soft Drinks, Chilled Juices, Frozen Non-alcoholic Slushie

PUBLICO

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