

FATHER'S DAY GRILL FEAST

Sunday 21 June 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 With Pistachio,
Prosciutto di Parma & Spicy 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

Wood-fired pizza selection

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

Capricciosa (D,P)
Mortadella Ham, Mushrooms, Artichokes,
Black Olives, Mozzarella, Cream Cheese

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

INSALATE

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

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

Salmone (D,SF)
Marinated Salmon, Cherry Tomato,
Avocado, Buffalo Cheese, Baby Spinach,
Citrus 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 (D,G,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, Pappardelle or Spaghetti

Ragù di Manzo (A,D,G)

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

Vongole e Limone (A,G,SF)

Clams, Lemon

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

Pesto Sauce, Straciatella

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)

Zeppole (D,E,G)

CARVING STATION

Apple Logs-Smoked BBQ Beef Brisket (A)

Rosemary Jus, Grain Mustard

Slow-glazed Pork Short Ribs (P)

Black Pepper, Honey, Garlic

Polpo alla Griglia (SF)

Grilled Octopus, Olive Oil, Lemon, Smoked Paprika

Condiments Bar (V)

Choice Of Whole Grain Mustard, Worcestershire, Chilli Oil, Pickle Gherkins, Roasted Garlic Cloves, Flaky Sea Salt or Cracked Pepper

CONTORNI

Baby Carrots (D,V)

Roasted Broccolini (V,VG)

Garlic Mash Potato (D,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, Butter, Strawberry or Chocolate

FREE-FLOW PACKAGES

2-hour Premium Alcohol Free-Flow

3 Whiskey Based Cocktails, Peroni Beer Bottle, Aperol Spritz, AIX Rosé Wine, House Wines, Prosecco

\$68++

2-hour Alcohol Free Flow

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

\$48++

Non-Alcoholic

Soft Drinks, Chilled Juices, Frozen Non-Alcoholic Slushie

\$18++

PUBLICO

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