

# FESTIVAL BRUNCH

## THEO'S SEAFOOD BAR

Boston lobster, Alaskan crab legs, clams, yabbies, poached prawns, sea whelk & green shell mussels, yellow fin tuna carpaccio, smoked Norwegian salmon

## ANTIPASTI TABLE

Parma ham, coppa, porchetta, lardo, salame Toscano, Ox tongue, portobello mushrooms, quinoa salad, beetroot salad, pasta salad, roasted pumpkin, grilled vegetable, artisan cheeses, mix olives and Italian pickles

## HOT FOOD CORNER

Oyster rockefeller, selections of homemade pizza, seafood stew in lobster bisque, porcini and black truffle soup, baked scallops, arancini, olives ascolane

## TASTE OF PASTA

( please select your choice )

### CAPPELETTI D'OCA MOREL, PORCINI E TARTUFO NERO

Handmade pasta filled with slow cooked goose, pancetta with morel and porcini mushrooms sauce  
or

### RISOTTO AI GAMBERI ROSSI E ZUCCHINIE

Acquarello carnaroli rice with red prawns, bisque, green and yellow courgettes

## MAIN COURSE

( please select your choice )

### CARRE DI AGNELLO

Pan roasted Australian rack of lamb coated in mustard and spiced breadcrumbs  
or

### ARROSTO DI FARAONA

Pan roasted guinea fowl with girolles mushrooms and black truffle sauce  
or

### MERLUZZO ACQUA PAZZA E VONGOLE

Pan baked Atlantic black cod fish in Italian crazy water and New Zealand's white clams  
or

### TONNO E GAMBERONE ALLA GRIGLIA

Grilled yellow fin tuna steak and king prawn with saffron aioli

## THEO'S FESTIVE DESSERT TABLE

Selection of Theo's signature desserts, panettone, Christmas pudding, gingerbread, Häagen-Dazs ice cream, Italian biscuits, chocolate truffles, fresh fruits

**Adult - \$828, Child - \$438**

*Add your free flow - Theo's Italian lemonade - \$68*

**Moët & Chandon Imperial, Lambrusco Ceci Sparkling, Cantine Pellgrino Grillo and Nero d'Avola - \$258**

**Price is subject to an additional 10% service charge**