



September 20 Sunday Brunch

CHOICE OF STARTERS

Pappagallo's Breakfast Platter

Zucchini and smoke salmon omelet, grill tomato, mushroom, bacon, croque mousier
or

Assorted sushi plate

or

Italian Antipasto,

Prosciutto, speck, schiacciata, salame, burrata, parmesan cheese
savory waffle, giardiniera, bruschetta crostone

or

Brunch salad

Shrimp, avocado, watermelon, rocket, balsamic dressing

CHOICE OF FIRST COURSE

Baked Eggplant parmigiana

or

Fish tacos

or

Oxtail ravioli

sautéed spinach, diced parsnip, mushroom sauce

or

Beet Carpaccio

goat cheese, watercress, mint vinaigrette

CHOICE OF MAIN COURSE

Beer battered tempura Cod and fries

tartare sauce, mushy peas

or

Surf and Turf

flank steak, tenderloin, lobster tail, garlic butter
roasted potatoes charred broccoli

or

Trio of lamb roasts: rack, leg, and rump

roasted potatoes, glazed cipollini, mint sauce

or

Root vegetable tarte Tatin

DESSERT

Banana, Strawberry and Nutella crepe

or

Artisan cheese platter

Brunch \$42 with prosecco \$60 Brunch cocktails and Sangria 5 \$ each