

Ristorante Pappagallo

Sunday brunch 28 February Greece



Choice of starter

Breakfast plate

Greek omelette bacon, homemade sausage mushroom, grilled tomato, avocado

or

Mediterranean tuna tartare

lemon, olive oil, cappers, chives, ciabatta crostini

or

Roast beef & grilled halloumi cheese croissant

roasted pepper, arugula, caramelized onion

or

Calamari fritti or vegetable tempura

spicy tartare & marinara sauce

Choice of first course

Potato, mushroom & octopus mille-feuille, parsley & citrus pesto

or

Homemade spaghetti with conch Bolognese

or

Porcini and taleggio risotto

or

Greek salad

Choice of main course

Moussaka

roasted eggplant, seasoned ground lamb, sliced potatoes, béchamel sauce.

or

Surf and turf

shallot crusted beef tenderloin and broil lobster tail,
skordalia mashed potatoes, grill asparagus, bordelaise sauce

or

Crispy prawns in kataifi phyllo

zucchini fritters, cucumber salad, tzatziki

or

Grill local wahoo

pumpkin pure, sautéed spinach, saffron-Pernod sauce

Dessert

Chef's choice

or

Artisan cheese platter

Brunch \$42

with Prosecco \$60

Brunch Cocktails \$6 each