



ONE-NINETY

Convivio Easter Weekend Brunch (Adult)	\$199 ++
Convivio Easter Weekend Brunch (Kid Age 5-12)	\$99++
With Free-Flow Non-Alcoholic Beverages (Chilled Juices & Soft Drinks)	+\$18
Free-Flow Prosecco, Aperol Spritz, Red Wine and White Wine, Beer	+\$55
Free-Flow Champagne, Prosecco, Aperol Spritz, Red Wine and White Wine, Beer	+\$85

### Zuppa

#### “Faggioli con le Cotiche”

Beans Soup with Celery, Onion, Carrot and Parma Ham Skin

### SPIZZICO TABLE

#### Bread

(Contains Dairy, Eggs)

Assorted Selection of Artisanal Bread

Torta Pasqualina, Focaccia With Datterini Tomato and Oregano

Rosemary Grissini, Brioche Bread with Salami

Savoury Muffin with Egg and Pecorino, Schiacciata, Ciriola

#### “Affettati” Station

Spicy Spianata, Coppa, Mortadella

#### Culattello Station

Culattello & Rock Melon with Aged Balsamic

Culattello & Figs with Vin Cotto

Culattello & Peach with White Balsamic Gel

#### Premium Chilled Seafood on Ice

(Contains Crustaceans, Shellfish)

Alaskan King Crab, Tiger Prawn, Main Lobster, Scallops

Thousand Island (E, VG, GF)

Lemon Wedges

#### Salad Bar

Romaine Lettuce, Mesculine Salad, Heirloom Tomato

Cesar’s Dressing (D, E)

Lemon Dressing (V, GF)

Finest Extra Virgin Oil & Balsamic Selection

#### ALLERGENS:

Celery (C) Dairy (D) Crustaceans (CT) Eggs (E) Fish (F) Gluten (G) Lupin (L) Mollusc (SF)

Mustard (M) Nuts (N) Peanuts (PN) Sesame (SM) SOY (S) Sulphites (S02)

#### DIETARY PREFERENCES:

Gluten-Free (GF) Contains Alcohol (A) Contains Beef (B) Local (LC) Contains Pork (P)

Sustainable Produce (SU) Vegan (V) Vegetarian (VG)

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### House Infused Sea Salt

Squid Ink Salt, Lemon Salt, Truffle Salt, Pesto Salt

### Condiments

Red Bell Pepper Dip (V) . Artichoke Dip (V) , Olives Dip (V) ,Capers (V) ,  
Cipolline Borrettane (V) , Peperoncini Ripieni (VG, D)  
Orange and Fennel Seeds Olives (V,GF), Giardiniera (V) , Sun Dried Tomatoes (V)

### Fresh Cheese

(Contains Dairy)

Squid Ink with Oscietra Caviar  
Black Truffle and Mushrooms  
Saffron and 24K Gold  
Beetroot and Smoked Salmon

### House Marinated Cheese Trolley

House Marinated Cheeses Selection with Condiments  
Crackers, Dry Fruits, Nuts, Honey, Jam, Fruit Mostarda, Fresh Grapes (D, N, VG)

### Pasta al Forno Station

San Marzano Tomato Sauce, Eggplant and Ricotta Salata  
Smoked Salmon, Vodka and Asparagus  
Mushrooms, Green Peas and Italian Sausage

### Entrée Station

Mustard Marinated Roasted Whole Lamb  
Baby Suckling Pig with Garlic and Fennel Seeds  
Truffle Infused USDA Prime Bone In Rib Eye  
Steamed Whole Tasmanian Salmon with Cocktail Sauce and Pink Pepper

### Sides

Chamomile Poached Baby Carrots  
Garlic and Rosemary Roasted Baby Potato  
Boiled White Asparagus, Bernaise, Orange  
Garlic Chilli Turnip Tops

### Kids Corner

Mac & Cheese (D,V)  
Mini Beef Burger (B,D,E)  
Magherita Pizza (V,D)  
French Fries (V,S)

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### Composed Salads

- Green Asparagus, Poached Egg, Truffle, Prosciutto Chip (E,GF,P)
- Fingerling Potato, Tiger Prawn, Celery, Tarragon Lemon Aioli (D,S,E,SF,GF)
- Deviled Egg, Avruga Caviar, Chive (E,D,S,GF)
- Heirloom Tomato, Whipped Burrata, Pickled Onion, Shiso Cress Salad (D,GF,V)
- Beef Carpaccio, Fried Caper, Tuna Sauce, Fine Herbs Salad (B,S,D,E,GF)
- Crab Tian, Avocado, Cucumber, Zucchini, Yuzu Dressing (SF,S,E,D)
- Golden Beetroot, Horseradish Crème, Pickled Mustard Seed, Walnut, Cherry Vinaigrette (D,N,V,GF)

### Desserts

- (Contains Egg, Dairy, Nuts, Soy)
- Sfogliatella (D,E,S)
- Tiramisu (D,E)
- Limone Bomboloni (D,E)
- Chocolate Orange Cannoli (D,E,S,N)
- Salame Del Papa (D,E,N)
- Amaretto Cheese Cake (D,E,N,ALC)
- Panna Cotta Fragola (D)
- Torta Di Nocciole (D,E,N)
- Torta Della Nonna (D,E,S,N)
- Colomba Di Pasqua (D,E,N,S)
- Italian Ricotta Pie (D,E)
- Pastiera Napolitana (D,E,S,N)
- Seasonal Tropical Fruit Salad (V)
- Two type of Chocolate Pralines (D,E,N)

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