

Christmas Day Brunch

Available on Thursday 25th December 2025

(from 11.45am to 2.15pm)

Sharing 'Antipasti di Natale'

Salmone marinated Fjord salmon trout, pomegranate, orange, yogurt

Fegato pan-seared Rougie foie gras, red apple compote, Valrhona chocolate

Torta salata green zucchini and 'ricotta' cheese pie (V)

Frutti di mare seafood salad with octopus, calamari and prawns
fresh herbs, olives, capers, tomatoes

Ostriche seasonal fresh oyster (2 per person)

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Pasta fatta in casa

Tortellini hand-made classic 'tortellini' pasta stuffed with 'mortadella'
parmesan cheese fondue, toasted pistachios

or

Cannelloni hand-made 'cannelloni' filled with 'ricotta' cheese
and spinach, tomato sauce (V)

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Carving station (open at 1:15pm)

Dentice oven-baked Australian whole red snapper

and

Manzo Signature 150 days Black Angus beef tenderloin Wellington style

sides:

Sicilian 'caponata' and rosemary potatoes

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Sharing 'Dolci di Natale'

Christmas 'panettone'

Tiramisu Chef Marco's Mom's Signature Tiramisu'

Bigne housemade bigne', pastry cream

\$108++

\$58++ Free flow of Prosecco, house wine, beer, soft drink

\$78++ Free flow of Champagne, Prosecco, house wine, beer, soft drink