



# GARIBALDI

ITALIAN RESTAURANT & BAR

## THE WEEKEND BRUNCH

Served on Saturday & Sunday, 14<sup>th</sup> & 15<sup>th</sup> March 2026

Free flow serving until 2:15 pm (for food) & 2:30 pm (for drinks)

Sicilian Prawn Tartare, Guacamole, Corn, Fried Potato & Trout Roe

Fresh Burrata Cheese From Puglia & San Marzano Tomatoes

Deep-Fried N.Z Lamb Cakes with Mint & Cucumber Yogurt

Mini Sliders, Beef Patty, Cheddar Cheese & Creamy Purple Cabbage Slaw

Fresh Oysters with Lemon & Tabasco



Spinach & Ricotta Cheese Tortellini in Porcini Truffle Cream Sauce

Squid-Ink Tagliolini with Crab Meat & "Arrabbiata" Sauce

Garganelli "Amatriciana" with Braised Onions, Bacon & Tomato Sauce



Pan-Fried Norwegian Salmon with Dill Cream Sauce

Grilled Angus Beef "Tagliata" & Haricot Beans



Selection of Three Mini Sweet Delicacies

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*98++ with free flow of Regular Soft drinks & Assorted Juices*

*128++ with free flow of Prosecco Botter, Menabrea Beer & House Wines*

*158++ with free flow of Berlucchi Franciacorta, Menabrea Beer & House Wines*

*198++ with free flow of Pol Roger Champagne, Menabrea Beer & House Wines*

*\*House wines: 2024 Pinot Grigio Ca'stele (White) & 2022 Illuminati Montepulciano d'Abruzzo Riparosso (Red)*

