



# GARIBALDI

ITALIAN RESTAURANT & BAR

## THE EASTER BRUNCH

Served Friday, Saturday & Sunday, 3<sup>rd</sup>, 4<sup>th</sup> & 5<sup>th</sup> April 2026

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

Strawberry White Chocolate & Foie Gras Mousse in an Egg Shell  
White Asparagus & Chopped Eggs with Caper Dressing & Smoked Salmon  
Crab Meat Corn Salad with Fried Potatoes & Trout Roe  
Lobster Tartlet & Yuzu Orange  
'Caprese' Buffalo Mozzarella, Tomatoes, Basil & Balsamic Caviar  
Deep-Fried Crispy Chicken Skewer  
Fresh Oysters with Lemon & Tabasco



Spinach & Ricotta Cheese Tortellini in Porcini Mushrooms in Truffle Cream Sauce  
Squid-Ink Tagliolini with Prawns in "Arrabbiata" Sauce  
Farfalle with Braised Black Angus Beef Ragout in Chianti Wine



Pan-Fried Seabass with Chilli Crab Sauce  
Roasted N.Z Lamb Rack with Black Pepper Sauce & Polenta Cake



Selection of Three Mini Sweet Delicacies  
Chocolate Easter Eggs

-----  
*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)*

