

La TAVOLA di NONNA

Weekend Brunch, the Nonna Way

COMMUNAL BRUNCH MENU | \$58++ PER PAX

Minimum 2 pax to dine in
Communal menu serves the whole table

AVAILABLE ON 7 & 8 MARCH 2026

Appetisers

2 to 3 pax – Choice of 3
4 pax & above – All items will be served

Baccalà Mantecato

Whipped Salted Cod | Grilled Polenta | Parsley

Beef Carpaccio

Raw Beef Eye Round | House-Made Truffle Aioli | Shaved Parmigiano Reggiano | Capers

Nonna's Eggplant Parmigiana

Eggplant | Buffalo Mozzarella | Basil | Slow-Cooked San Marzano Tomato Sauce

Calamari & Zucchini Fritti

Squid | Zucchini | Calabrian Chilli Dip

Burrata & Roasted Pumpkin Salad

Burrata | Honey-Roasted Pumpkin Wedges | Toasted Pine Nuts | Radicchio Di Treviso | Balsamic Glaze

Main Course

Choice of 1 Per Pax

Bigoli Al Ragu d'Anatra

Spaghetti | Slow-Braised Duck Ragu | Orange Zest | Pecorino

Pollo alla cacciatora 'Hunter's Chicken'

Braised Chicken Thigh | Tomatoes | Olives | Mushrooms | Red Wine Sauce | Polenta with Mascarpone

Barramundi "Acqua Pazza"

Cherry Tomatoes | White Wine | Garlic | Chilli | Parsley | Potatoes

Wild Mushroom Risotto (V)

Acquerello Rice | Porcini | Truffle Butter | Thyme | Parmesan Crisp

Tagliata Di Manzo

200g Black Angus Grain-Fed Ribeye | Arugula | Parmesan | Aged Balsamic

***Supplementary \$12++**

Dessert

Choice of 1 Per Pax

Classic Tiramisu

Savoiardi Fingers Dipped in Espresso | Mascarpone Cream | Cocoa Powder

Lemon & Ricotta Cake

Moist Ricotta Cake | Vanilla Chantilly | Candied Lemon Peel

Affogato Veneziano

Vanilla Gelato | Espresso | Amaretto Liqueur | Crumbled Biscotti