

WEEKEND BRUNCH

Sat, Sun & PH • 12 - 3 PM

DELIGHTFUL EGG BRUNCH

NEW

ORGANIC EGG MOLLET

served with butter and anchovies
Bruschetta, Sicilian "Caponata"
and crispy bacon

148

EGG BENEDICT

poached organic eggs, smoked salmon and
avocado served on a toasted English muffin
topped with Hollandaise sauce au gratin

148

AVOCADO TOAST

sour dough toast topped with avocado salsa,
poached egg, tomato confit and cress

148

MAKE YOUR OWN SET

STARTER + PASTA + COFFEE/TEA \$338

STARTER + MAIN + COFFEE/TEA \$428

STARTER

CAESAR SALAD

with organic Label Rouge chicken breast
or Scottish smoked salmon

168

NEW

INSALATA "PRIMAVERA"

spring salad made with iceberg lettuce
beetroot, orange, Belgium endive and walnut

158

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LAYERED MAGURO TUNA

with avocado tartare

178

DEEP FRIED PRAWNS & CALAMARI

served with tartar sauce

188

AUS BEEF TARTARE

organic egg yolk and toast

198

PATIO BEEF CARPACCIO

188

SOUP OF THE DAY

118

PASTA

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HANDMADE LARGE PAPPARDELLE

with a porcini, chianti and Tuscan

238

BAKED LASAGNA

sausage ragoût
layered with a rich meat ragoût

198

NEW

ARTISANAL TAGLIATELLE

GAMBERI E ZUCCHINE

artisanal tagliatelle tossed with
prawns and zucchini

198

FUNGHI RISOTTO

Carnaroli risotto with porcini mushrooms
and scales of Parmigiano Reggiano

258

NEW

RAVIOLI RICOTTA SPINACI

spinach & Ricotta cheese ravioli
"GOCCIA D'ORO" with butter
and tomato sauce

188

MAIN

NEW

SUSTAINABLE HALIBUT STEAK

in crust of aromatic herbs and served with
seasonal green pea casserole

238

AUS LAMB SHANK

laid on porcini mushroom ragoût with
potatoes and lamb sauce

308

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AUS BEEF STRIPLOIN TAGLIATA

topped with wild rocket, sun-dried
tomatoes, Grana Padano shavings
and aged balsamico

368

18OZ FREE RANGE BABY CHICKEN

ALLA DIAVOLA

marinated and grilled to our lava stone grill

268

PORK RIBS

spicy slow cooked pork ribs, Italian
BBQ roasted potatoes

288

MAIN COURSE TO SHARE

(IDEAL FOR TWO)

please allow 25 minutes for preparation

IL BRANZINO AL SALE

32 oz sustainable whole sea bass in crust of salt
served with vegetables and garden salad

\$698

SHARING PLATTERS (FOR TWO)

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500 GRAMS BURRATA CHEESE

with a cherry tomato salad

\$398

PARMA HAM RESERVA

served with giardiniera and rosemary focaccia

\$298

WEEKEND INDULGENCE

2-HOUR FREE FLOW

\$198

PERONI BEER PROSECCO

DIVINO HOUSE WINE

SELECTED SPIRITS & SODAS

(available from 12nn to 3pm)

DIVINO PATIO JUGS

\$248

APEROL SPRITZ

PROSECCO, APEROL, CLUB SODA, ORANGE SLICES

SANGRIA

FRUITY & REFRESHING SPANISH COCKTAIL MADE

WITH RED WINE AND RUM, FLAVOURED WITH

FRESH ORANGE, LEMON & FRUITS



Junior Pizza Master

make your own pizza &
get a certificate of Master Pizzaiolo
available every Sunday from 12noon-2:30pm

\$148/ child

including one drink & a scoop of ice-cream

