



# Weekday Antipasti Lunch \$35++

*Includes all-you-can-eat Antipasti and desserts*

No one can deny that a Southern Italian meal is a truly sensory experience. The combination of flavors in an antipasto engages all aspects of our tastebuds. Enjoy creating your own combination from our selection, and don't forget to save room for our homemade desserts!

## Antipasti

**Cold Cuts:** Parma Ham, Iberico Ham, Mortadella, Spicy Salami, Casalingo Salami, Coppa Ham, Bresaola

**Lean Proteins:** Seafood Salad, Smoked Salmon, Smoked Duck, Smoked Chicken, Roast Beef

**Cheeses:** Burrata, Buffalo Mozzarella, Parmesan Chunks, Brie, Gorgonzola, Taleggio, Goat Cheese

**Grilled Vegetables:** Eggplant, Zucchini, Bell peppers, Oyster Mushrooms, Carrots

**DIY Salads:** Mixed Salad, Tomato Salad, Beets, Corn, Fennel, Cucumber, Olives, Quinoa, Couscous

**Side Dressing:** Balsamic Dressing, Lemon Dressing, Cocktail Dressing,  
Extra Virgin Olive Oil Selection

**Toppings:** Mixed Nuts, Mixed Dry Fruits, Dried Mango, Pickled Onions, Gherkins,  
Preserved Artichokes

**Hot Items:** Deep Fried Pizza Dough, Pizza Margherita, Pizza Salami, Tomato Bruschetta,  
Chicken Wings, Soup of the Day, Pasta of the Day

## Add \$10 for a Main Course

Spaghetti Pasta Napoletana Sautéed In a Rich Tomato Base With Basil

or

Linguine Pasta Sautéed In Fresh Mixed Seafood With Bisque And Parsley

or

Grilled Salmon Steak With Leek Stew and Organic Sautéed Vegetables

or

Sous Vide Roasted Lemon Chicken Breast with Bay Leaf,  
Roast Potatoes and Mushroom Sauce

## Homemade Dessert

Italian Ice Cream  
Ask us for the flavours of the day

Dessert Platter  
Tiramisu, Mango Panna Cotta, Nutty Truffle, Coffee Swiss Roll and Raspberry Cheese Cake.

Premium Coffee and Tea

# A Waterfall Weekend Feast \$55++

*Includes all-you-can-eat starters, mains and desserts*



No one can deny that a Southern Italian meal is a truly sensory experience. The combination of flavours and freshness in Southern Italian produce engages all aspects of our tastebuds. Come celebrate the weekend with us and indulge in our spread of delicious starters, hearty mains and homemade desserts!

## Antipasti

**Cold Cuts:** Parma Ham, Iberico Ham, Mortadella, Spicy Salami, Casalingo Salami, Coppa Ham, Bresaola

**Lean Proteins:** Seafood Salad, Smoked Salmon, Smoked Duck, Marinated Anchovies, Smoked Chicken, Roast Beef, Poached Prawns

**Cheeses:** Burrata, Buffalo Mozzarella, Parmesan Chunks, Brie, Gorgonzola, Taleggio, Goat Cheese

**Grilled Vegetables:** Eggplant, Zucchini, Bell peppers, Oyster Mushrooms, Carrots

**DIY Salads:** Mixed Salad, Tomato Salad, Beets, Corn, Fennel, Cucumber, Olives, Quinoa, Couscous

**Side Dressing:** Balsamic Dressing, Lemon Dressing, Cocktail Dressing, Extra Virgin Olive Oil Selection

**Toppings:** Mixed Nuts, Mixed Dry Fruits, Dried Mango, Pickled Onions, Gherkins, Preserved Artichokes

**Hot Items:** Deep Fried Pizza Dough, Pizza Margherita, Pizza Salami, Tomato Bruschetta, Chicken Wings, Vegetarian Soup of the Day, Clam And Mussels Soup, Pasta of the Day

## Main Course

Grilled Sanchoku, 5MBS Striploin, Mustard, Roast Potatoes

And

Roasted Crispy Pork Belly (Porchetta), Lemon Dressing, Garden Salad

And

Seafood Stew in Light Bisque Broth or Grilled Fish of the Day

## Homemade Dessert

**Italian Ice Cream**

Ask us for the flavours of the day

**Dessert Platter**

Tiramisu, Mango Panna Cotta, Nutty Truffle, Coffee Swiss Roll and Raspberry Cheese Cake.

Premium Coffee and Tea