

## “YOU DON’T AGE WHILE SEATED FOR A MEAL”

These are the words of a popular Italian saying. Some say that is because an Italian meal is an enjoyable and convivial experience, a source of pleasure and relaxation. We believe there is more to it, and many reasons why it originated in Italy.

Take a closer look at the Italian kitchen and you will discover a preference for olive oil and an abundance of fresh produce and herbs – the well-established virtues of Mediterranean cooking that are often associated with health and longevity. And they’re yours to enjoy, right here, while you’re seated at your table at the Garibaldi...

### IMPORTANT NOTICE

To accommodate special dietary requirements, allergen information is provided for all items on this menu.

On the last page you will find a key explaining the numbers used for the different allergens.

As we handle a full range of ingredients in our kitchens, traces of allergens might come into contact with other foods.

If you have any food allergies or dietary restrictions, please inform your server.



## ANTIPASTI BUFFET

EXPLORE THE WORLD'S MOST POPULAR CUISINE, STARTING WITH OUR LAVISH SELF-SERVICE DISPLAY OF ALL THE FAVOURITE APPETIZERS THAT HIGHLIGHT THE ITALIAN KITCHEN.

Marinated grilled vegetables (10)

Herbed buffalo mozzarella (7)

Roasted red onions (14)

Baby artichokes

Sicilian marinated mushrooms

Cherry tomatoes

Vermouth figs (14)

Marinated olives

Beef carpaccio

Tuna carpaccio

Rocket salad with dry figs and pomegranate

Premium Italian cheese board (7)

Baby spinach salad

Parma ham

Tomato bruschetta (1, 14)

Marinated prawn with caponata (3, 10, 14)

Melanzane di aracci (7)

## SOUPS

MORE THAN JUST A WARM FIRST COURSE, EACH SPOONFUL PREPARES THE PALATE FOR THE RICH FLAVOURS TO FOLLOW...

Italian mushroom soup with sweet vermouth, basil pesto drops, roasted almond flakes and herbed croutons (v) (1, 5, 7, 12, 14)

Italian clear minestrone soup with Parmesan shavings (v) (1, 2, 7, 10)

(V) Vegetarian Dish

Numbers represent allergen information.

For explanation please refer to the last page.





# PASTA, MEAT AND FISH

CHOOSE A MAIN COURSE ACCORDING TO YOUR MOOD AND APPETITE - THE AUTHENTIC TASTE OF ITALY IS CAPTURED IN EVERY DISH. WHICH ONE DO YOU FANCY TODAY?

**Arborio seafood risotto with vine tomatoes, roasted garlic, fresh lemon and parsley (v)**

(3, 7, 8, 14)

**Spaghetti with green asparagus, rich Napolitan tomato sauce and Parmesan crust (v) (1, 7)**

**Homemade beetroot tagliolini with olives, fresh goat cheese, balsamic glaze and basil pesto (v) (1, 4, 7, 10, 14)**

**Ricotta and Parmesan baked pasta served with caponata and tomato sauce (v) (1, 4, 7, 10, 14)**

**Handmade goat cheese ravioli with pancetta and shallot sauce, rocket and sun dried tomatoes (1,4,7)**

**Garganelli pasta with chicken fillet stripes, creamy pesto sauce and Parmesan cheese**

(1, 7, 10, 14)

**Pork fillet medallion served with warm caponata, pancetta potatoes, truffle oil and Barolo jus (7, 10, 13, 14)**

**Slow-cooked lamb shank served on creamy polenta and vegetables. Marsala jus (2, 7, 14)**

**Braised beef brisket served with balsamic mushrooms topped with pesto crumb, velvet celeriac puree and fresh seasonal vegetables**

(7,14)

**Roasted marinated chicken breast, pancetta potatoes gratin and field mushroom sauce**

(7, 13, 14)

**Pan roasted salmon with artichokes and fennel alla contadino, salsa verde, olive oil and lemon dressing (5, 7, 9, 13, 14)**

**Baked sea bass fillets with piedmontese pepper salsa, lentil dressing and asparagus spears**

(1, 5, 7, 9, 14)

(V) Vegetarian Dish

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For explanation please refer to the last page.



# DESSERTS

FOR A PERFECT FINALE,  
ENJOY SOMETHING SMOOTH AND SWEET,  
WITH A HINT OF CULINARY DRAMA.

Espresso parfait on chocolate sponge, forest  
fruit coulis and spiced nuts (1, 4, 7, 10, 13)

Parmesan panna cotta with red wine pear  
(1, 4, 7)

Citrus tiramisu topped with crumble and  
crispy merengue (1, 4, 7, 10)

Chocolate and amaretto tart with marinated  
orange segments, vanilla ice cream  
(1, 4, 7, 10, 13)

## ALLERGEN INFORMATION LIST

- |                       |                            |
|-----------------------|----------------------------|
| <b>1. Cereals*</b>    | <b>8. Molluscs</b>         |
| <b>2. Celery</b>      | <b>9. Mustard</b>          |
| <b>3. Crustaceans</b> | <b>10. Nuts**</b>          |
| <b>4. Eggs</b>        | <b>11. Peanuts</b>         |
| <b>5. Fish</b>        | <b>12. Sesame Seed</b>     |
| <b>6. Lupin</b>       | <b>13. Soya</b>            |
| <b>7. Milk</b>        | <b>14. Sulphur Dioxide</b> |

\* Wheat, Rye, Barley, Oats.

\*\* Almonds, Hazelnuts, Walnuts, Cashews, Pecan nuts, Brazil  
nuts, Pistachio nuts, Macadamia or Queensland nut.

To help us ensure that you thoroughly enjoy your meal, please inform  
your server if you have any dietary restrictions or food allergies.

