



THE SEA



THE FARM



THE LAND

SPIGA





# THE SEA, THE FARM, THE LAND

Rooted in the culinary traditions of Italy and curated for the modern palates, SPIGA presents a new brunch concept infused with the conviviality of a Sunday lunch, that invites everybody to connect through a delicious moment around a table filled with shareable treasures of The Sea, The Farm & The Land.

*Dishes are served in the centre of the table, with seasonal selection for the seafood or the meat lovers, as well as delights for the vegetarians*

## 4-COURSE BRUNCH MENU

\$558 *per person*  
inclusive of one soft drink, juice, coffee or tea

<b>PREMIUM FREE FLOW</b> (2 hours)
Veuve Clicquot Champagne
Sommelier’s Italian Wine Selection
Beer
+\$258 <i>per person</i>
<b>RUINART FREE FLOW</b> (2 hours)
Ruinart Blanc de Blancs
Sommelier’s Italian Wine Selection
<b>COCKTAILS</b>
Ruinart Bellini / Bloody Mary / Negroni, Aperol Spritz / Espresso Martini
Beer
+ \$458 <i>per person</i>

Sourdough Bread and Pane Carasau  
Olive Oil, Balsamic Vinegar, Butter and Salt Flakes

## TO BEGIN

Delicacies from the sea, the farm and the land,  
arranged into delicious grazing plate for your selection.

*Choice of 1 platter per person*

### THE SEA

Tuna Tartare, Scallop Carpaccio, Oysters No. 2 (2),  
Raw Scampi (2), Steamed Prawns, Steamed Australian Mussels

### THE FARM

24-month Prosciutto di Parma, Salame Corallina, Coppa, Mortadella,  
Parmigiano Reggiano, Olives, Sundried Tomatoes and Almonds

### THE LAND

Red Endive and Gorgonzola, Cauliflower Couscous, Chickpea and Rosemary Hummus,  
Bruschetta al Pomodoro, Truffle Toast, Olives, Sundried Tomatoes and Almonds

## ANTIPASTI

Multiple bite-sized starters to open up the appetite.

*Choice of any 3 per person*

### THE SEA

Sautéed Prawns, Arrabbiata Sauce, Salsa Verde  
Semolina Fried Whitebait Fish, Maldon Salt, Lemon  
Sautéed Clams “Aglio, Olio, Peperoncino”  
Anchovies and Lemon Whipped Butter Bruschetta

### THE FARM

Roasted Veal, Tuna Sauce, Capers, Sundried Tomatoes  
Porchetta Skewers, N’duja Mayonnaise, Chives  
Beef Tartare, Egg Yolk, Pecorino  
Crostino Sausage, Taleggio

### THE LAND

Burrata and Yellow Tomato  
Fried Artichokes, Truffle Mayonnaise  
Padron Peppers, Maldon Salt  
Scrambled Egg, Truffle and Shimeji Mushrooms

## THE MAIN ACT

The meal reaches a crescendo of flavours and intensity.

*Choice of 1 per person*

### THE SEA

Linguine alle Vongole  
Roasted Cod, Bell Pepper, Taggiasca Olives, Salsa Verde  
Branzino all’Acqua Pazza

### THE FARM

Rigatoni “Mancini” Pork Guanciale, Onion, Tomato Sauce, Pecorino Romano, Black Pepper  
Roasted Boneless Chicken Leg, Mashed Potatoes, Asparagus  
Black Angus Striploin, Sautéed Broccolini, Beef Jus

### THE LAND

Acquerello Risotto Rice, Porcini Mushrooms  
Spaghetti “Aglio, Olio, Peperoncino”, Cime Di Rapa, Focaccia Crumble  
Spiced Roasted Cauliflower, Corn Polenta, Parmigiano Reggiano

## INDULGENT FINALE

Artisanal desserts trolley with assorted petits fours,  
cake by the slice, Italian biscuits and chocolates.