

PELICANO

Saturdays from 12pm
Executive Chef Jose Saulog

BRUNCH \$60PP

Focaccia, Extra virgin olive oil
Frittata of the day
Stracciatella
Prosciutto

Breakfast pizzette, “In the style of Eggs Benedict”
Poached eggs, Parmesan & olive oil hollandaise
Served with Potato hash

Choice of:
Avocado, Smoked salmon,
Mortadella, Italian sausage

Salad

Soft-serve of the day

PELICANO

Saturdays from 12pm
Executive Chef Jose Saulog

LUNCH \$75PP

Focaccia, Extra virgin olive oil
Frittata of the day
Stracciatella "Caprese"
Tuna tartare
Prosciutto

Choice of:
Market fish or
Wagyu cut of the day

Fries

Salad

Tiramisu

Soft-serve affogato

GROUP SET MENU

75

ANTIPASTI

Home made focaccia, EVOO, balsamic vinegar

Pelicano dip "scarpetta"

Warm marinated olives

Tuna tartare, piquillo, alto lemon olive oil

Vannella stracciatella

16-month San Danielle Prosciutto

PASTA

Rigatoni, pesto primavera

SECONDI - CHOOSE ONE

Wagyu Cut Of The Day, jus

Grilled Market Fish, salsa verde

CONTORNI

Lettuce, giardinera, lemon dressing

French Fries

DOLCI

Tiramisu

PELICANO

Group menus available for groups of 8+

GROUP SET MENU

99

ANTIPASTI

Home made focaccia, EVOO, balsamic vinegar

Pelicano dip "scarpetta"

Vanella stracciatella

Tuna tartare, piquillo, alto lemon olive oil

16-month San Danielle prosciutto

Grilled king prawns, lemon & nduja butter

FLATBREAD/PIZZA - CHOOSE TWO

Patate, dutch cream potato, gorgonzola

Margherita, tomato, basil, mozzarella

King Prawn, chilli, garlic, parsley

Mortadella, stracciatella, pistachio

Diavola, sopressa, nduja, honey, fior di latte

PASTA

Rigatoni, pesto primavera

SECONDI

Wagyu Cut Of The Day, jus

Grilled Market Fish, salsa verde

CONTORNI

Lettuce, giardinera, lemon dressing

French Fries

DOLCI

Tiramisu

Tart of the day

PELICANO

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