

WHAT'S ON

JUMPING CASTLE
FACE PAINTING
EASTER GOODIES
SCAVENGER HUNT
LIVE MUSIC
BY LENNON PAUL
SATURDAY & SUNDAY
12PM - 4PM

EASTER BUNNY
PHOTOS
SATURDAY & SUNDAY
12:30PM & 3PM

**SAVE THE BEST
FOR FIRST.**

**START
WITH**



This Easter, “Pasqua & Prosecco” is bringing the fun, the fizz, and the festive vibes to Dal Zotto Wines! A family-friendly festival packed with egg-citing activities for all ages, because why should the kids have all the fun?



**DALZ
OTTO**

PASQUE & PROSECCO

SATURDAY 19TH & SUNDAY 20TH APRIL



BOTTOMLESS BRUNCH

Before the festival fun kicks off, we're rolling out our first-ever Bottomless Brunch! Picture this: delicious food, endless Prosecco, and the perfect warm-up for a day of Easter festivities. Whether you're fueling up for an afternoon of kid-wrangling or just in it for the bubbles, this is how you start a festival the Dal Zotto way.

SATURDAY & SUNDAY

10AM - 11:30AM - 90 minute sessions

\$70 Per Person - Bookings Essential

Includes delicious two course share plate brunch menu and free flowing Dal Zotto wines

Visit our website to book

Brunch Menu

First share plates:

- Pandoro toast, fig marmellata, strawberry
- Torta caprese, whipped ricotta, pistachio
- Cheese board

Second share plates:

- Margherita pizza
- Mister Cannubi capocollo, stracciatella, aged balsamic, sugo cracker
- Polenta chips, whipped cod roe, pecorino



PIZZA

Garlic

- Confit garlic oil, rosemary, fior di latte

\$17

Margherita

- Tomato, fior di latte, buffalo mozzarella, fresh basil

\$29

Tropical

- Tomato, ham, pineapple, mozzarella

\$31

Fungi

- Garlic oil, caramelized onion, rosemary, capers, mushroom, mozzarella, rocket, truffle oil, parmesan

\$31

Prosciutto Crudo

- Tomato, fior di latte, San Nicola prosciutto, fresh rocket

\$33

Prosciutto Bianca

- Garlic oil, rosemary, fior di latte, San Nicola prosciutto, fresh rocket

\$33

Romesco

- Romesco, nduja, ham, salami, red onion, mozzarella

\$35

MENU

Ora King Salmon Crudo with white condiment, dill, and foccacia \$23

Calamari Fritto with mixed lettuce, garden pickles, and mayo \$23

Pumpkin and fetta arancini with mixed lettuce, pesto, and pecorino \$20

Cacciatore sliders on a toasted bun with fennel slaw \$23

House-made gnocchi in a garden herbs sugo with fior di latte \$28

Spaghetti with pork fennel sausage and parmesan \$30

Antipasti platter; *selection of cheeses, grapes, fig marmellata, caper berries, salami and mortadella with ciabatta crostini and grissini* \$40

Chips with aioli \$16

Cos and radicchio salad with honey balsamic dressing \$16

DESSERT

Gelato with Pandoro \$11

Easter cookies (x2) \$10

All pricing includes 15% public holiday surcharge

VENUE MAP

