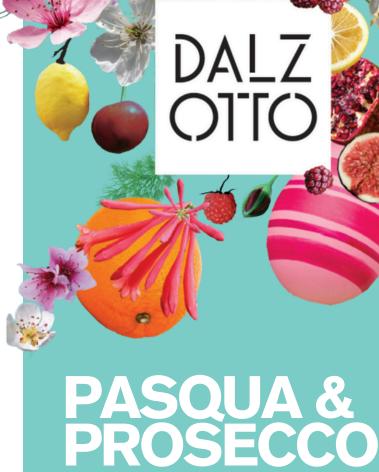
JUMPING CASTLE FACE PAINTING EASTER GOODIES SCAVENGER HUNT LIVE MUSIC BY LENNON PAUL SATURDAY & SUNDAY 12PM - 4PM

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

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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?



SATURDAY 19TH & SUNDAY 20TH APRIL

BOTTOMLESS BRUNCH

Before the festival fun kicks off, we're rolling out our firstever 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 - 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

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• Polenta chips, whipped cod roe, pecorino

PIZZA

Garlic\$17• Confit garlic oil, rosemary, fior di latteMargherita• Tomato, fior di latte, buffalo mozzarella,
fresh basilTropical• Tomato, ham, pineapple, mozzarella• Tomato, ham, pineapple, mozzarellaFungi• Garlic oil, caramelized onion, rosemary,
capers, mushroom, mozzarella, rocket,
truffle oil, parmesanProsciutto Crudo• Tomato, fior di latte, San Nicola
prosciutto, fresh rocketProsciutto Bianca• Garlic oil, rosemary, fior di latte, San
Nicola prosciutto, fresh rocketRomesco\$35• Romesco, nduja, ham, salami, red

GF pizza bases available for additional charge

O/GFO

Ora King Salmon Crudo with white condiment, dill, and foccacia	\$23	DF/GFO
Calamari Fritto with mixed lettuce, garden pickles, and mayo	\$23	DF/GF
Bolognese and pea 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	DFO/GFO
Spaghetti with pork fennel sausage and parmesan	\$30	DFO/GFO
Antipasti platter; selection of cheeses, grapes, fig marmellata, caper berries, salami and mortadella with ciabatta crostini and grissini	\$40	GFO
Chips with aioli	\$14	DFO/GF
Cos and radicchio salad with honey balsamic dressing	\$16	DF/GF/V
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DESSERT

Gelato with Pondoro	\$11	DF
Easter cookies (x2)	\$10	

Il pricing includes 15% public holiday surcharge

WINE TASTINGS

Indulge in a curated tasting of five exceptional Dal Zotto wines for just **\$15** (inclusive of public holiday surcharge). Your journey begins with a complimentary pour of our beloved Pucino Prosecco NV—because as always, Start with Dal Zotto!

CELLAR DOOR SATURDAY & SUNDAY 10AM - 4:30PM

Wine tasting includes:

- L'Immigrante Prosecco
- Pinot Grigio
- 🔆 Garganega
- 🕻 Sangiovese
- 🔆 Barbera

For those eager to explore further, upgrade to taste our entire range for an additional **\$10.**

Purchase your yellow wine tasting card from our host at entry.



\$40

\$46

\$12

\$16

PROSECCO

Pucino Prosecco NV
Pucino Prosecco Vintage 2024
L'Immigrante Pucino Prosecco
Col Fondo Pucino Prosecco
Tabelo Col Fondo

BIANCO

Pinot Grigio		
Garganega	\$14	\$52
Pinot Bianco	\$14	\$51
Riesling	\$14	\$46
Arneis	\$14	\$46
Fiano	\$14	\$52
Aged Riesling	\$26	\$86

Aged Riesling 420 400

ROSSO & ROSATO

Cabernet Merlot	\$14	\$45
Sangiovese	\$14	\$ 52
Barbera	\$14	\$ 52
Montepulciano	\$17	\$69
Nebbiolo	\$16	\$63
L'Immigrante Contro Shiraz	\$25	\$97
L'Immigrante Nebbiolo	\$28	\$127
L'Immigrante Barbera	\$27	\$115
Rosato	\$14	\$40
La Nebbia	\$16	\$97

DESSERT WINE

\$14 \$45

COCKTAILS

Elena 2021

Mimosa	\$15
Pucino Spritz	\$15
Sofi Spritz	\$18
Hugo Spritz	\$21
Campari Spritz	\$21

VENUE

