

# WHATS 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**



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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?

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**DALZ  
OTTO**

**PASQUA &  
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 - 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



## MENU

### PIZZA

#### Garlic

\$17

- Confit garlic oil, rosemary, fior di latte

#### Margherita

\$29

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

#### Tropical

\$31

- Tomato, ham, pineapple, mozzarella

#### Fungi

\$31

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

#### Prosciutto Crudo

\$33

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

#### Prosciutto Bianca

\$33

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

#### Romesco

\$35

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

GF pizza bases available for additional charge

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

### DESSERT

Gelato with Pandoro \$11 DFO/GFO

Easter cookies (x2) \$10

All 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.

## PROSECCO

Pucino Prosecco NV	\$12	\$40
Pucino Prosecco Vintage 2024	\$14	\$46
L'Immigrante Pucino Prosecco	\$16	\$58
Col Fondo Pucino Prosecco	\$14	\$52
Tabelo Col Fondo	\$16	\$75

## BIANCO

Pinot Grigio	\$14	\$40
Garganega	\$14	\$52
Pinot Bianco	\$14	\$51
Riesling	\$14	\$46
Arneis	\$14	\$46
Fiano	\$14	\$52
Aged Riesling	\$26	\$86

*All pricing includes 15% public holiday surcharge*

## 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

Elena 2021	\$14	\$45
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## COCKTAILS

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



# VENUE MAP

