



Treat Mom to an Unforgettable

MOTHER'S DAY

Brunch

**11AM - 2PM, 12th May 2024,
Gusti Restaurant**

2-Course brunch featuring tantalizing entrees, mains and desserts to choose from.

It's the perfect way to celebrate Mum in style!

With Free-flow Cocktails \$70

With Alcohol-Free Drinks \$55

**Call (08) 9270 4222 or Email Gusti@ihg.com
to make a booking!**

MENU

ENTREES

Miso Glazed BBQ Pork Belly Bites (GF, D)
Cauliflower and parsnip puree, apple and herb salsa

Porcini Mushroom Arancini (D)
Maple glazed squash crushed, vegetable ratatouille,
parmesan chips

Avocado & Pomegranate Bruschetta (VE, GFA)
Onion, tomato, avocado, pomegranate, aged balsamic

MAINS

Pan-Seared Gold Band Snapper (S, D, GF)
Herbed potato, sauté, squash, chickpeas, Thai broth,
ice plant

Gusti Vegetable Delight Bowl (VE, GF)
Honey-glazed pumpkin, beetroot, caulini steak tofu,
chimichurri sauce

Waffles & Chicken Tenders (GF)
Chicken tenders, waffle, maple syrup, mayo

Chipotle BBQ Pork Tacos (GF)
Chipotle marinated pork, salsa, guacamole, taco
shell, BBQ sauce

DESSERTS

Passionfruit Panna Cotta (D, E)
Passion fruit syrup, panna cotta, berry puree

Brandy Infused Pear Cheesecake (D, E)
Berry compote mars ice cream

Almond & Orange Cake (GF, N, VE)
Berry coulis chocolate flakes