



Easter

BUFFET MENU

STARTERS ON THE BUFFET

Home-made Pate and Dip Station

snoek paté, chicken liver paté wild mushroom and cream cheese paté
peppadew hummus | baba ganoush
home-made apricot chutney | home-made pickles
served with garlic and herb focaccia | breadsticks | cheese straws

SOUP STATION

Roast Pumpkin and Lentil Soup (VG / GF)

FROM THE CARVERY

Salt-Baked Whole Fish

stuffed with fennel and herbs accompanied by salads
and caper butter sauce | salsa verde | honey mustard dressing

Mediterranean Salad (VG / GF)

roasted artichoke | sun-dried tomatoes
balsamic red onions | calamata olives | feta

Pickled Octopus Salad (GF)

citrus segments | wild rocket | red onions
lemon vinaigrette | sliced radish

Bulgar Wheat and Chickpea (VG)

roasted vine tomatoes | cucumber | parsley | mint

Home-made Pickled Fish

MAIN BUFFET

Coq au Vin- portobello mushrooms | thyme | red wine sauce
Guinness braised oxtail with pearl onions
raisin and coriander pilaf rice (VG)
bombay potatoes (VG)
cauliflower polonaise (VG)
roasted Mediterranean aubergine | baby marrows (VG)
mixed capsicum | red onions

DESSERT

Whole Cakes

carrot cake with cream cheese frosting
hummingbird cake with pecan brittle frosting
spiced cupcake with salted caramel frosting

Macaroons

speckled eggs
chocolate easter egg

Eclairs

hot cross bun
speckled eggs
marshmallow bunny

INDIVIDUAL DESSERTS

Chocolate Dirt

dark chocolate mousse | Oreo cookie crumble
chocolate dipped strawberry

Pavlova Nest

baked meringue nests | passionfruit mango compote
Chantilly crème | speckled eggs

Lemon-baked Cheesecake

coconut nest | mini chocolate bunny

Easter Rocky Road Brownies

chocolate eggs | marshmallows | coconut | cookies bits

Hot Desserts

hot cross bun bread and butter pudding
ginger-spiced sticky toffee pudding
Served with cinnamon custard

VG - Vegetarian / GF - Gluten Free





COPA

RESTAURANT