

L'ESPRESSO

AFTERNOON TEA BUFFET WITH ENGLISH CLASSICS & EUROPEAN DELIGHTS

8 March – 30 April 2024

Monday – Thursday 2pm – 5.30pm	\$65 per adult; \$39 per child
Friday – Sunday & Public Holiday 12pm – 2.30pm 3pm – 5.30pm	\$68 per adult; \$40.80 per child

Chef's Specials

(Exclusive treats on rotation, available only for a limited time per seating)

Wagyu Beef Slider with Foie Gras & Purple Coleslaw
Pork Knacker in Mini Roll with Sauces
Creamy Chicken Pot Pie with Puff Pastry
Cheesy Potato Churros
Peppermint & Strawberry Lollipop
Chocolate Lava Cake

Finger Sandwiches

Egg & Watercress (English)
Corned Beef & Cheddar Cheese with Tartar Sauce (English)
Cucumber & Cream Cheese (English)
Smoked Salmon & Horseradish Cream (German)
Meatloaf & Gherkin (German)

Open Faced Sandwiches

Coronation Chicken with Raisins & Mango Chutney (English)
Herb & Garlic Cheese Tartlet with Cranberry Compote (French)
Smoked Salmon Bruschetta with Mascarpone (Italian)
Selection of Ham, Seafood or Vegetable Montaditos (Spanish)

Croissant Sandwiches

Prawn Cocktail with Fresh Mango & Lime Zest (English)
Ham & Swiss Cheese (Swiss)
Bocadillo de Atún (Tuna & Egg) (Spanish)
Basil Pesto Caprese (Italian)

Selection of Cheeses

Emmental, Comté, Port Salut, Camembert, Stilton & Sainte-Maure
with Dried Fruits, Grapes, Quince Paste, Walnuts & Crackers

Chilled Delicatessen

Selection of Freshly Harvested Lettuce with Assorted Dressings
Selection of Charcuterie with Pickles & Mustard
Salmon Gravlax Platter with Condiments
(Onions, Capers, Chives & Dill Sauce, & Lemon)

L'ESPRESSO

Hot Delights

Chicken Shepherd's Pie (English)
Golden Crispy Battered Fish Fillet with Tartar Sauce & Malt Vinegar (English)
Spanish-style Chicken Drumettes (Spanish)
Seafood Croquettes with Rémoulade (French)
Grilled Bratwurst with Sauerkraut (German)
Sourdough Pizza Margherita (Italian)
Prawn Twister with Roasted Garlic Aioli (Spanish)
Beef Bourguignon with Freshly Baked Bread (French)
Baked Mushroom Strudel with White Truffle Oil (Italian)
Pork Schnitzel with Cheese & Tomato Sauce (Swiss)

Chef Action Station

Homemade Croffle
Herb-roasted NZ Beef Tenderloin with Butter Corn, Sea Salt & Choron Sauce

Hearty Soup

Soup of the Day

Scone Bar

Plain, Raisin, Coffee, Apricot, Pistachio & Maple Pecan
with Homemade Strawberry Jam, Caramel Banana, Lemon Curd,
Nutella, Devonshire Clotted Cream & Butter

Desserts

Bread & Butter Pudding with Vanilla Sauce (English)
Lemon Curd Tartlet (English)
Carrot Cake (English)
Coffee Éclair (French)
Strawberry Mousse Cake (French)
Black Forest Cake (German)
Donauwellen (Marble Cake) (German)
Tiramisu in Chocolate Cup (Italian)
Orange Crema Catalana (Spanish)
Tarta De Manzana (Spanish)
Berliner (Doughnut) (Swiss)
Apricot Cake (Swiss)
Madeleine (French)
Assorted Chocolate Pralines (French)
Sliced/Whole Fresh Fruits
Vanilla & Strawberry Yoghurt Soft Serve Ice Cream with Toppings