

L'ESPRESSO

EASTER AFTERNOON TEA BUFFET MENU

29 & 30 March 2024 12pm – 2.30pm 3pm – 5.30pm	\$78 per adult; \$46.80 per child
31 March 2024 12pm – 2.30pm 3pm – 5.30pm	\$88 per adult; \$52.80 per child

Chef's Specials

(Available only for a limited time per seating)

Wagyu Beef Hot Cross Bun with Foie Gras & Purple Coleslaw
Cheesy Potato Churros
Easter Lollipops

Finger Sandwiches

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

Open Faced Sandwiches

Herb & Garlic Cheese Tartlet with Cranberry Compote
Smoked Salmon Bruschetta with Mascarpone
Duck Rillettes with Raisin, Orange & Carrot
Chicken Reuben with Swiss Cheese & Apricot

Croissant Sandwiches

Ham & Swiss Cheese
Crispy Maple Bacon & Scrambled Egg
Prawn Cocktail with Fresh Mango & Lime Zest
Caprese & Basil Pesto

Selection of Cheeses

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

Chilled Delicatessen

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

Soup

Soup of the Day

Hot Delights

Chicken Shepherd's Pie
Spanish-style Chicken Drumettes
Golden Crispy Battered Fish Fillet with Tartar Sauce & Malt Vinegar
Grilled Bratwurst with Sauerkraut
Sourdough Pizza Margherita
Prawn Twister with Roasted Garlic Aioli
Beef Bourguignon served with Freshly Baked Bread
Baked Mushroom Strudel with White Truffle Oil
Pork Schnitzel with Cheese & Tomato Sauce
House Crab Cake with Condiments of
Cucumber Yogurt Sauce, Black Garlic Aioli & Ratatouille Remoulade Sauce

Carving Station

Orange-glazed Easter Ham with Scalloped Potatoes & Mustard Sauce
Roasted Lamb Leg with Pita Bread & Condiments

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
Assorted Éclair
Strawberry Mousse Cake
Black Forest Cake
Bunny Cupcakes
Lemon Curd Tart
Oreo Chocolate
Orange Crema Catalana
Sunny Side-up Mango Jello
Berliner
Apricot Cake
Carrot Cake
Assorted Choux Pastries
Easter Bon Bon
Hot Cross Bun
Assorted Easter Macarons
Sliced/Whole Fresh Fruits
Vanilla & Strawberry Yoghurt Soft Serve Ice Cream with Toppings

