

# L'ESPRESSO

## AFTERNOON TEA BUFFET WITH ENGLISH & EUROPEAN CLASSICS

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

### **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)

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## 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