

RISTORANTE
ALLORA
BAR

First
ANNIVERSARY
BUFFET

26 January 2025 | 12 pm – 3 pm
\$78++ per adult | \$39++ per child (7 – 12 years)
Enjoy your first Negroni at only \$1!

Gnocchi (D)

House-made Gratinated Potato Gnocchi, Gorgonzola, Parmigiano Reggiano, Fontal, Taleggio Creamy Sauce

Pork Rib (D)(E)(A)

Slow Cooked Balsamic and Black Pepper Sauce Iberico Pork Ribs, Celeriac Remoulade

Chicken Parmigiana (D)

Crispy Breaded Chicken, Marinara, Mozzarella

Garden (V)

Caponata, Roasted Summer Vegetables in Tomato Stew

Emilia (D)(A)

Gratinated Lasagna Stuffed with Beef Ragout, Bechamel and Parmigiano Reggiano Emilia



Barramundi (S) (A)

Seared Barramundi, Veggie Garden Stew and Fresh Herbs

Lamb (D) (A)

Slow Braised Lamb Ossobuco, Grilled Lemon Polenta

Soup (P)

Ham Hock White Bean Soup

Mare

Seafood Buffet

Lobsters, Prawns, Crab Legs, Scallops and Mussels on Ice

Gratinated Oysters (S) (D)

Sushi Platter (S) (D) (N) (A) (E)

Beetroot Smoked Salmon (S)

Balsamic Vinegar Smoked Salmon (S)

Herbed Smoked Salmon (S)

Garnishes:

Balsamic Vinaigrette

Citrus Dressing

Shallot Mignonette (A)

Lemon and Lime Wedges

Light Soy Sauce

Pickled Ginger



Salad

Vegetables Crudités with Dressing (V)

A mix of seasonal Vegetables, Balsamic Dressing, Extra Virgin Olive Oil, Citrus dressing

Potato Salad (D V)

Boiled Potatoes, House-made Mustard, Mayonnaise, Chives, Apple Cider Vinegar

Greek Salad (D V)

Romaine Lettuce, Tomato Romaine, Cucumber, Black Olives, Feta Cheese, Extra Virgin Olive Oil

Caesar Salad (S D E)

Lettuce, Home Made Caesar Dressing, Grilled Chicken, Bread Crouton, Parmigiano Reggiano

Octopus (S)

Char Grilled Octopus, Cherry Tomatoes, Capers, Olives, Potatoes

Bresaola (A N)

Arugula, Citrus Segments, Walnuts, Poached Pear, Balsamic Dressing

Cold Cuts (N P)

Assorted Italian Cold Cuts served with House-made Pickled Vegetable

Parma Ham, Mortadella, Spianata Calabra, Cooked Ham

Served with house-made pickled vegetables

Cheese Selection (N D)

Grana Padano, Gorgonzola Dolce, Taleggio, Provolone, Smoked Scamorza, Mozzarella, Castemagno

Served with nuts and condiments

Tomato Jam, Onion Marmalade, Honeycomb, House-made Mustard Grain, Grapes, Dried Fruits, Mixed Nuts

Bread Station (N)(D)

Bruschetta Station (N)(D)

Marinated Tomato

Pickle Mushroom (A)

Caponata (N)

Peperonata (A)

Truffle Honey Ricotta (D)

Sorrentina (D)

Focaccia Bread

Ciabatta Bread

Parma Ham and Gnocco Fritto (D)(P)

Thinly sliced Parma Ham served with traditional Gnocco Fritto and Mozzarella

One Metre Pizza (D)(P)(N)(S)

Pizza in Teglia by Head Pizzaiolo Chef Enzo

Live Station

Pasta Station (D)(A)(S)(N)

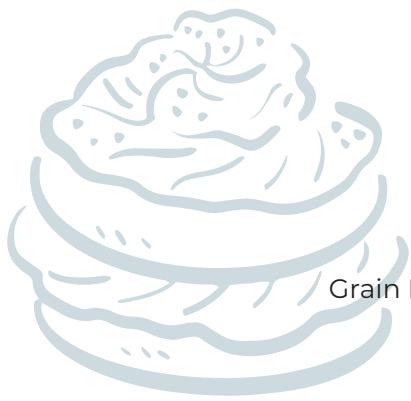
Cheese Wheel Pasta Station

Carving

Porchetta With Fennel Sage Stuffing (P)

Slow Roasted Beef Op Rib

Grilled Lamb Rack



Carving Sides

Truffle Mashed Potato (D)

Peperonata (A)

Condiments:

Grain Mustard, Dijon Mustard, Horseradish Cream,
Apple Sauce, Mint Jelly

Sauces for Carvings:

Mustard (A) (D)

Black pepper (A)

Red wine sauce (A)

Dolci

Cannoli (D) (P)

Ricotta Cheese, Candied Fruit, Chocolate Chip

Millefoglie (D) (E)

Chantilly Cream, Mixed Seasonal Berries

Alloramisu (D) (E)

Homemade Savoiardi Cookies, Espresso Coffee,
Mascarpone Mousse, Cocoa Powder

Pistachio Creme Brulee (D) (E) (N) (G)

Valrhona Chocolate Tart (D) (E) (N)

Vanilla Panna Cotta with Berries (D) (G)

Dessert Live Station (D) (E) (N)

Assorted Gelato with Condiments served in Coconut