

RISTORANTE  
**ALLORA**  
BAR

# Frühlings fest

27 April & 25 May 2025 | 12 pm – 3 pm  
\$98++ Per Adult | \$49++ Per Child

## Spatzel (D)(V)(N)

Homemade Spatzel, Hazelnut Pesto,  
Confit Tomato

## Pork Ribs (D)(E)(A)(P)

Slow Braised Pork Rib, Apple Sauerkraut

## Veal Schnitzel (D)(A)(E)

Crispy Breaded Veal, Mushroom Cream Jus,  
Boiled Potatoes

## Garden (V)

Sautéed Brussle Sprouts,  
Housemade Whole Grain Mustard

## Emilia (D)(A)(E)

Gratinated Lasagna Stuffed With Beef Ragout,  
Bechamel And Parmigiano Reggiano



## Barramundi (S) (A) (D)

Searched Barramundi, Mustard Cream,  
Braised Red Cabbage

## Beef Roulade (D) (A)

Beef Roulade, Pickles, Bacon, Mustard Veal Jus

## Soup (D)

Cream of Potato Leek

## Mare

*Seafood Buffet*

Prawns, Mud Crab, Scallops, Mussels, Oysters (S)

Smoked Mackerel (S)

Pickled Herring (S)

Beetroot Smoked Salmon (S)

Herbed Smoked Salmon (S)

### *Garnish:*

Balsamic Vinaigrette

Citrus Dressing

Shallot Mignonette (A)

Light Soy Sauce

### *Condiments:*

Horseradish Cream

Cornichons

Capers Berries

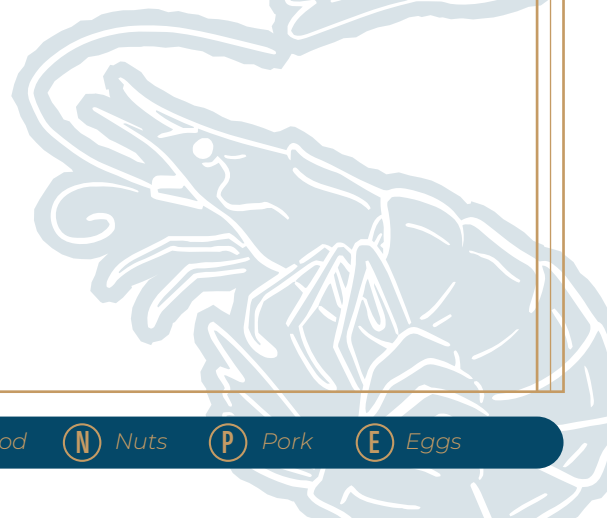
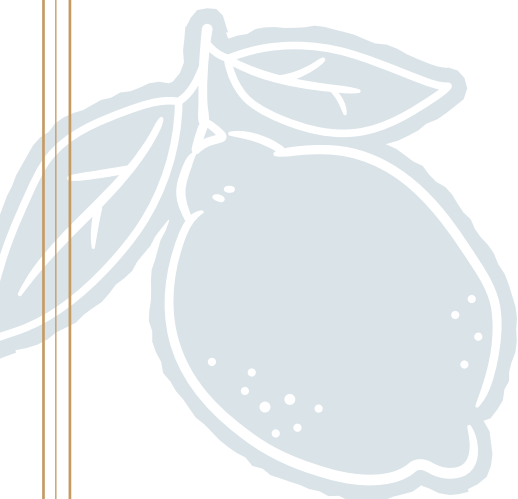
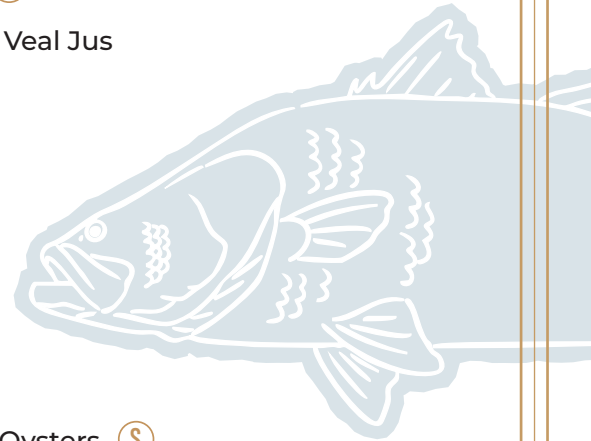
Pickled Cucumber

Pickled Silver Onion

Grain Mustard

Dijon Mustard

Bavarian Mustard





## Salad

### Salad Bar (V)

Mesclun Salad, Cherry Tomatoes, Bell Peppers, Carrots, Corn, Cucumber, Bacon, Crouton

#### *Garnishes:*

Extra Virgin Olive Oil  
Citrus Dressing  
Caesar Dressing  
Thousand Island Dressing

### Vegetables Crudités With Dressing (V)

A Mix Of Seasonal Vegetables, Balsamic Dressing, Extra Virgin Olive Oil, Citrus Dressing

### Waldorf (S D E P)

Black Forest Ham, Green Apple, Celery, Marinated Raisins, Candied Walnuts

### Herringsalat (S D E)

Pickled Herring, Potato, Green Apple, Beetroot, Cherkins, Boiled Egg

### Bresaola (A N)

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

### Cold Cuts (N P)

Assorted Italian Cold Cuts served with House-made Pickled Vegetables

Parma Ham, Mortadella, Spianata Calabria, Cooked Ham


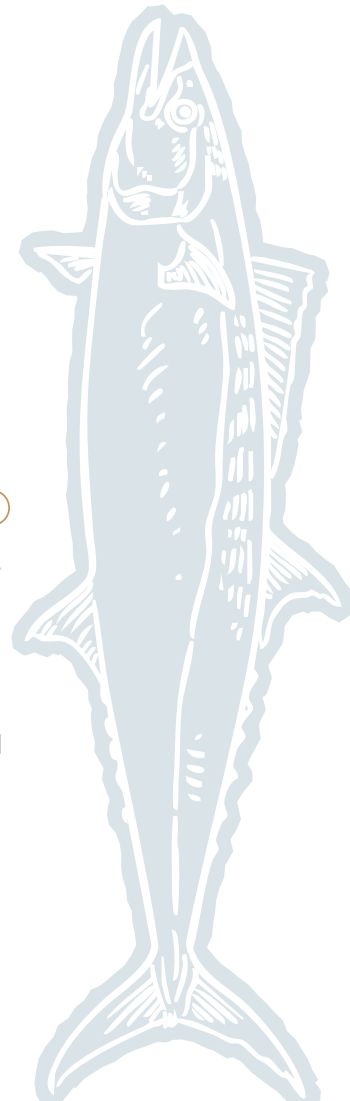
*Served with house-made pickled vegetables*

### Cheese Selection (N D)

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

*Served with nuts and condiments*

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



## Bread Station (N)(D)

Pretzel

German Dark Rye

Multigrain Loaf

Farmer Loaf

Assorted Bread Rolls

## 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

Basil Pesto, Arrabbiata, Bolognese, Prawn Sauce

## Shawarma Stall

Mediterranean Lamb Shawarma, Arab Bread

### Condiments:

Cucumber

Tomato

Lettuce

Garlic Sauce

Tahini Sauce

Spicy Harissa Sauce

Hummus

Marinated Onion



## BBQ Grilled Sausage (D)(E)(P)

Assorted Grilled Sausages

Currywurst

Roasted Potato

*Condiments:*

Sauerkraut

Red Wine Cabbage

Cornichons

Pickled Cucumber

Pickled Silver Onion

Grain Mustard

Dijon Mustard

Bavarian Mustard

### Carving

Slow Roasted Beef OP Rib

Grilled Lamb Rack

Crispy Pork Knuckle (P)(A)

### Carving Sides

Pretzel Dumplings (D)(E)

Beechwood Grilled Vegetables (V)

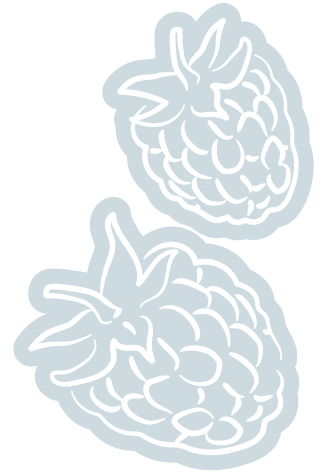
*Condiments:*

Grain Mustard, Dijon Mustard,  
Horseradish Cream, Mint Jelly

*Sauces For Carvings:*

Black Pepper Sauce (A)

Red Wine Sauce (A)



## Dolci

Blackforest (D E A)

Honey Bee Sting Cake (D E N)

Sachertorte (D E N)

Blueberry Cheesecake (D E)

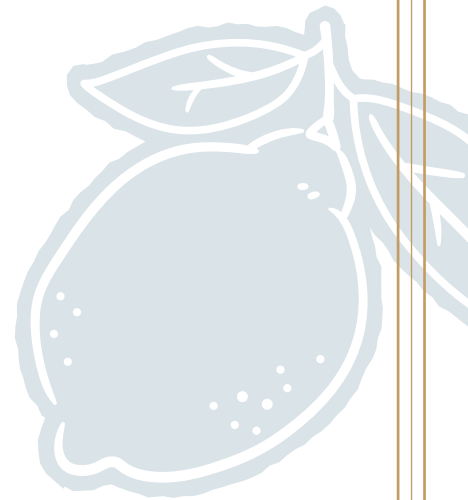
Red Fruit Trifle (D E)

Bavarian Chocolate Mousse (D E G)

Linzer Tart (D E N)

Apple Crumble Tart (D E N)

Seasonal Fruit Platter (V G)



## Warm Dessert

Plum Pudding With Vanilla Sauce (D E N)

## Ice Cream Station

Chocolate Gelato (D G)

Strawberry Gelato (D G)

Vanilla Gelato (D G)

Peach Sorbet (G)

Lemon Sorbet (G)

