

RISTORANTE

ALLORA

BAR

Fathers' Day

15 June 2025 | 12 pm – 3 pm

\$98++ Per Adult | \$49++ Per Child

Dad dines free with a minimum of two paying adults.

Happy Hour from 12 -7pm! Enjoy 1-for-1 on selected house pours and cocktails.

Seafood Rice (S)

Oven Baked Rice, Calamari,
Prawn and Garden Vegetables

Polenta Concia (D)

Traditional Polenta served with Gorgonzola Cheese

Chicken (D)

Oven-Roasted Herb-Marinated Chicken
served with Potato Puree

Garden (V)

Assorted Grilled Vegetables

Emilia (D)(A)(E)

Gratinated Lasagna stuffed with Beef Ragout,
Bechamel and Parmigiano Reggiano

Barramundi (S)(A)

Seared Barramundi, Caciucco Sauce
and Fresh Herbs



Crespelle (D)(P)(E)

Gratinated Crepe stuffed with Cooked Ham and Cheese

Soup (S)(A)

Shellfish Bisque served with Garlic Croutons

Mare

Seafood Buffet

Prawns, Mud Crabs, Scallops, Mussels, Assorted Lobsters, Oysters (S)(D)

Garnish:

Citrus Dressing

Shallot Mignonette (A)

Lemon & Lime Wedges



Japanese Corner

Salmon Sashimi, Tuna Sashimi (S)

Assorted Sushi and Maki (S)(D)(N)(A)(E)

Green Tea Soba Noodle, Soba Sauce, Scallion, Shredded Nori

Condiments:

Wasabi, Pickled Ginger, Light Soy Sauce

Smoked Fish

Smoked Mackerel (S)

Pickled Herring (S)

Beetroot Smoked Salmon (S)

Herb Smoked Salmon (S)

Condiments:

Horseradish Cream, Cornichons, Capers Berries,
Pickled Silver Onion , Grain Mustard, Dijon Mustard



Salad

Salad Bar (V)

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

Garnishes:

Extra Virgin Olive Oil

Citrus Dressing

Caesar Dressing (S)(E)

Thousand Island Dressing (E)

Vegetables Crudités With Dressing (V)

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

Greek Salad (V)(D)

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

Cesar Salad (D)(E)(P)(S)

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

Octopus (S)

Chargrilled Octopus, Cherry Tomatoes,
Capers, Olives, Potatoes

Cold Cuts (N)(P)

Assorted Italian Cold Cuts Served With
House-Made Pickled Vegetables

Parma Ham, Mortadella, Spianata Calabria, Cooked Ham

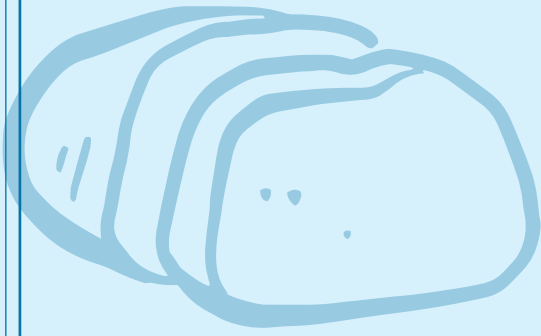
Served With House-Made Pickled Vegetables

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)

Assorted Bread Rolls

Rosemary Focaccia

Dark Rye Loaf

Multigrain Loaf



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

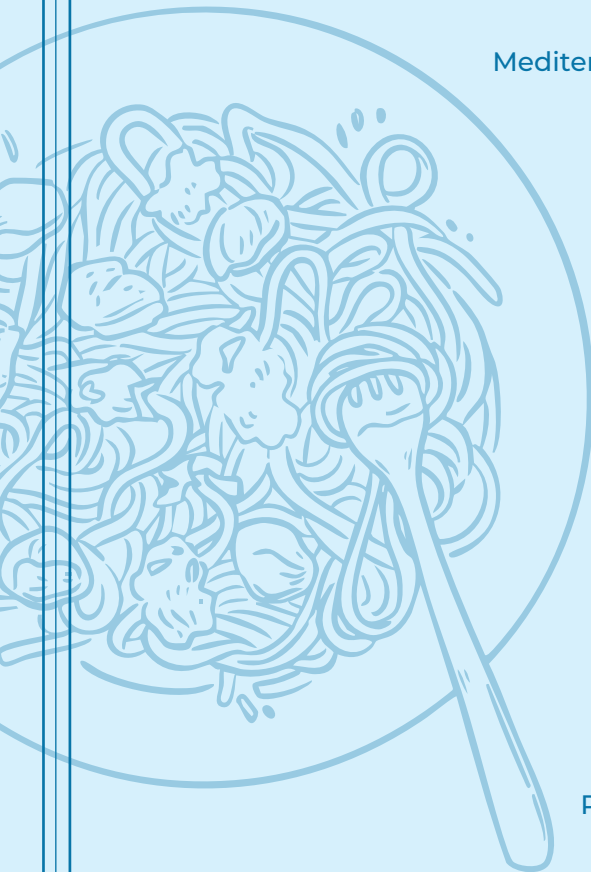
Garlic Sauce

Tahini Sauce

Spicy Harissa Sauce

Hummus

Marinated Onion



Hawker Stall

Roasted Chicken

Poached Chicken

Roasted Five Spice Pork Belly (P)

Condiments:

Fragrant Rice

Cucumber

Tomato

Achar (N)

Chicken Rice Chilli





Roti Prata Station (D)(S)(E)

Snapper Fish Curry, Okras, Aubergines, Tomatoes

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

Carving

Porchetta with Fennel and Sausage Stuffing (P)

Beef Ribeye with Mustard and Fresh Herb

Carving Sides

Potato Purée (D)

Beechwood Grilled Vegetables (V)

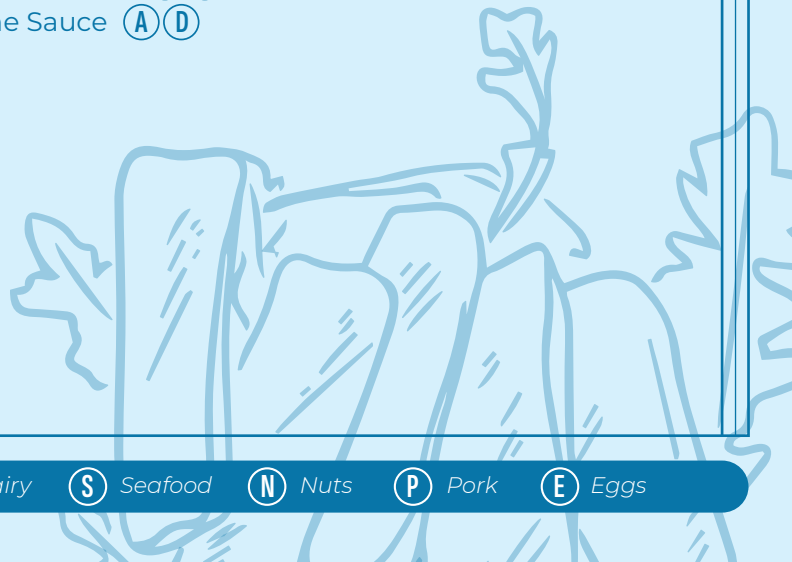
Condiments:

Grain Mustard, Dijon Mustard,
Horseradish Cream, Mint Jelly

Sauces For Carvings:

Black Pepper Sauce (A)(D)

Red Wine Sauce (A)(D)



Dolci

Bread & Butter Pudding (E)(N)(D)

Tiramisu (E)(N)(D)

New York Cheesecake (E)(N)(D)

Black Velvet Cake (E)(N)(D)

Mango Short Cake (E)(N)(D)

Black Sesame Yuzu Swiss Roll (E)(N)(D)

Cannoli (E)(N)(D)

Green Tea Panna Cotta (D)(G)

Dark & White Chocolate Pudding (D)(G)

Apple Crumble Tart (E)(N)(D)

Caramel Chocolate Tart (E)(N)(D)

Seasonal Fruit Platter (V)(G)

Warm Dessert

Warm Chocolate Pudding with Vanilla Sauce (E)(N)(D)

Ice Cream Station

Chocolate Gelato (D)(G)

Strawberry Gelato (D)(G)

Vanilla Gelato (D)(G)

Peach Sorbet (G)

Lemon Sorbet (G)

