

RISTORANTE
ALLORA
BAR

Oktoberfest

19 & 26 October 2025 | 12 pm – 3 pm
\$98++ per Adult | \$49++ per Child

Featured Dishes

German Specialities

Spätzle (D)(V)(N)

Homemade Spätzle, 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

Beef Roulade (A)(D)

Beef Roulade, Pickles, Bacon,
Mustard Veal Jus

Salmon (S)(A)

Seared Salmon, Mustard Dill Sauce



Hot Selection

Caponata (V)(N)

Sicilian Eggplant, Tomato, Capers,
Celery, Olives, Pine Nuts

Emilia Lasagna (D)(A)(E)

Gratinated Lasagna stuffed with Beef Ragout,
Béchamel, Parmigiano Reggiano

Soup

Beer & Bacon Cheddar Soup (D)(P)(A)

Rich Bavarian-style soup with lager, smoked
bacon, and cheddar cheese

Minestrone in Brodo (V)

Italian clear Vegetable Soup with Beans, Pasta,
and Garden Vegetables

Mare (S)(D)

Seafood Buffet

Assorted Lobsters, Prawns, Mud Crab,
Scallops, Mussels, Oysters

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,
Caper Berries, Pickled Cucumber,
Pickled Silver Onion, Grain Mustard,
Dijon Mustard, Bavarian Mustard



Salad

Gurkensalat

Thinly sliced Cucumber with
Dill & Light Sour Cream Dressing


Wurstsalat

Sliced Sausage with Onion,
Pickles & Vinegar Dressing

Bresaola

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

Salad Bar

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

Vegetables Crudités With Dressing

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

Cold Cuts & Cheese

Cold Cuts

Parma Ham, Mortadella, Spianata Calabra, Cooked Ham

Served with house-made pickled vegetables

Cheese Selection

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

Served with nuts and condiments

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



Bread Station (N) (D)

Pretzel

German Dark Rye

Multigrain Loaf

Farmer Loaf

Assorted Bread Rolls



Italian Street Bites

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

Live Station



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

Basil Pesto, Arrabbiata, Bolognese, Prawn Sauce

Shawarma Stall

Mediterranean Lamb Shawarma, Arab Bread & Sauces

Condiments:

Garlic Sauce, Tahini, Spicy Harissa, Pickled Vegetables

The menu is presented on a light cream background with a thin gold border. It is decorated with large, light blue line-art illustrations of food items: two corn cobs at the top left, a lamb chop at the top right, a bunch of tomatoes on the middle left, several cherry tomatoes on the middle right, and a head of lettuce at the bottom center. The text is centered and uses a mix of bold, regular, and italicized fonts in dark blue and gold. Icons for dietary restrictions are placed next to the main section headers.

BBQ Grill

Beer-Marinated Chicken

Assorted Sausages & Currywurst

Grilled Prawns with Garlic & Chili

Grilled Lamb Chops with Beer & Mustard Marinade

Roasted Potato

Condiments:

Bavarian Mustard, Dijon Mustard, Curry Ketchup,
Sauerkraut, Pickles

Carving

Crispy Pork Knuckle 

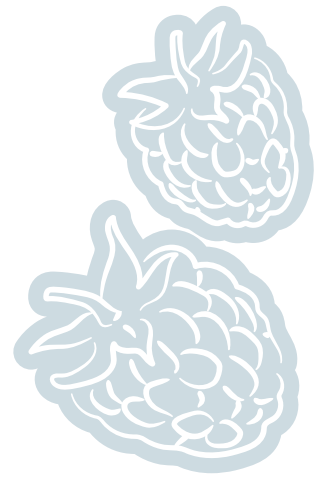
Leberkase

Slow Roasted Beef OP Rib

Roasted Duck Breast

Condiments:

Grain Mustard, Bavarian Mustard, Dijon Mustard,
Apple Sauce, Red Wine Jus, Rosemary Jus,
Cherry Chocolate Jus, Horseradish Cream



Dolci

Blackforest Cake (D)(E)(A)

Honey Bee Sting Cake (D)(E)(N)

Sachertorte (D)(E)(N)

Blueberry Cheesecake (D)(E)

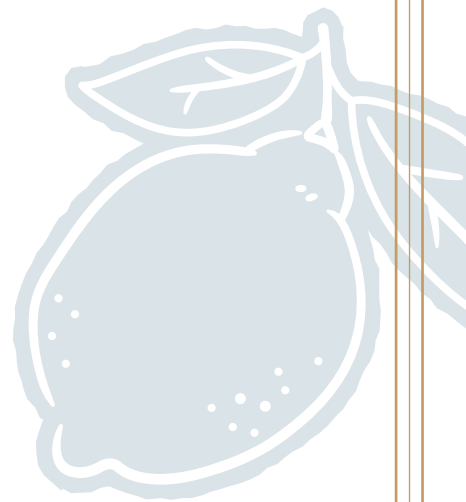
Red Fruit Trifle (D)(E)

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 & Sorbet Station

Chocolate Gelato (D)(G)

Strawberry Gelato (D)(G)

Vanilla Gelato (D)(G)

Peach Sorbet (G)

Lemon Sorbet (G)

