

RISTORANTE
ALLORA
BAR

Frühlings fest

19 & 26 April, 24 & 31 May 2026 | 12 pm – 3 pm
\$98++ Per Adult | \$38++ Per Child

Beverage Package

Per half pint of beers & wines | \$7.90++
Prosecco, Aperol Spritz, Gin Tonic, Hi-ball | \$8.90++

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)

Seared 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)

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

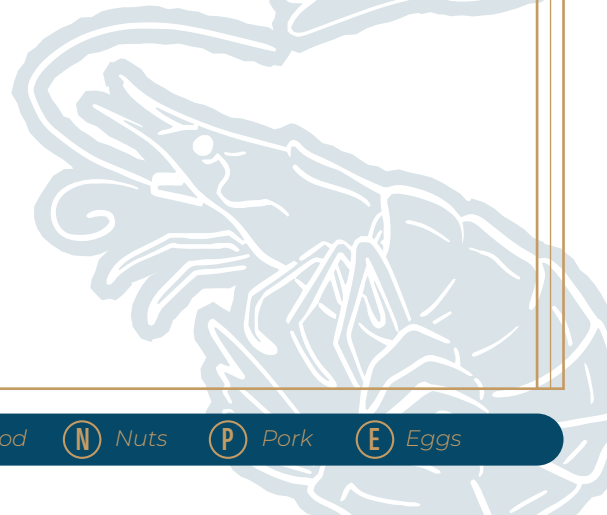
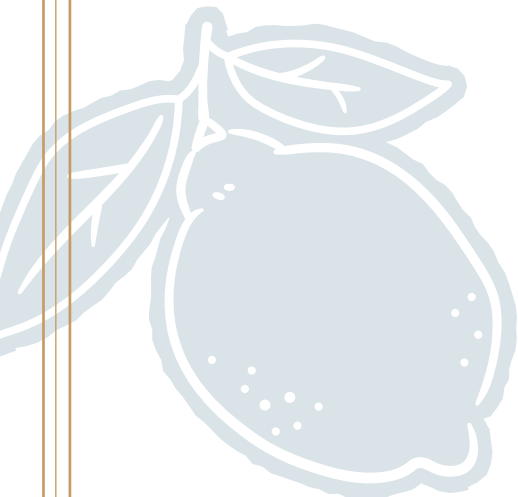
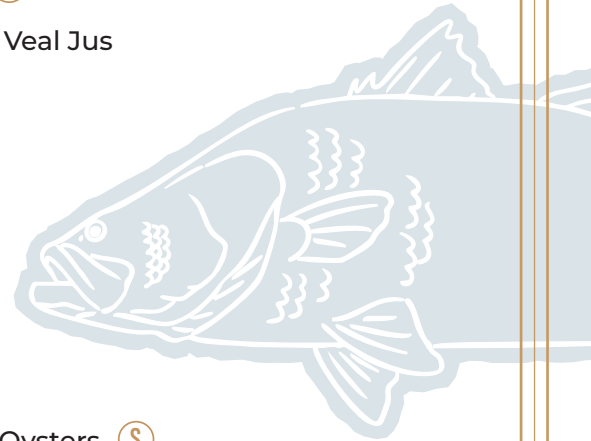
Pickled Cucumber

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

Bayerischer Kartoffelsalat (P)

German-style Potato Salad, Crispy Bacon, Onion, Vinegar Mustard Dressing

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

Live Station

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

Cheese Wheel Pasta Station

Basil Pesto, Arrabbiata, Bolognese, Prawn Sauce



Shawarma Stall

Mediterranean Chicken 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 Ribeye

Grilled Lamb Rack

Crispy Pork Knuckle (P)(A)

Carving Sides

Beechwood Grilled Vegetables (V)

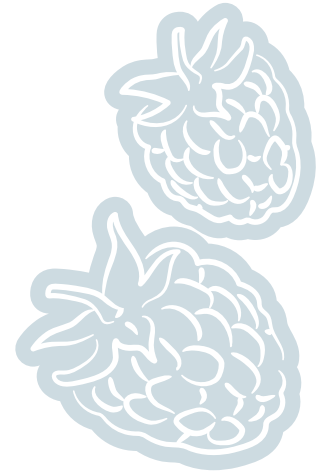
Condiments:

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)

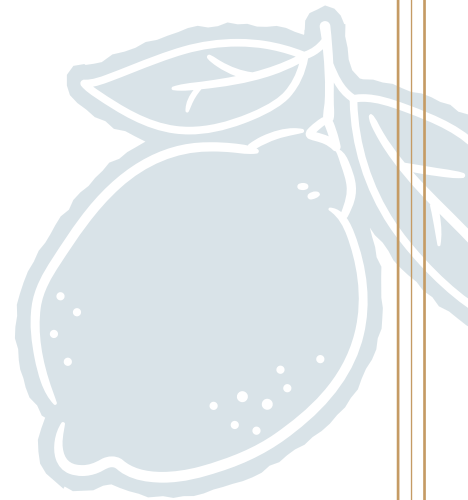
Red Fruit Trifle (D E)

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)

