Easter
Buffet de Brunch

Cocktails

Peach Spritz | Strawberry Spritz
Mimosa | Veuve Ambal Sparkling NV

Faux

Something Fresh: Apple, cranberry, pineapple and sprite
Juices | Soft drinks

Cold

Petit salad with cucumber, radish, pear, quinoa with truffle vinaigrette

Jamón with pickled stone fruit

Salmon gravlax with crème fraîche, capers and cucumber

Duck rillette with fig jam and cornichon

Roasted beetroot with vincotto, goat's cheese, candied walnut, sorrel and mizuna

Roasted carrot with crème fraîche, pepitas, orange, caraway and honey

Endive salad with blue cheese, candied walnut and cranberry

Cheese

Selection of South Australian cheeses
Quince paste | Muscatels | Honeycomb | Artisan crackers | Lavosh

Dessert

Selection of desserts and French pastries

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Hot

Scrambled eggs with Gruyère or truffle

Double-smoked Barossa bacon

Gourmet Barossa Valley sausage

Bean and lentil cassoulet

Fish du jour with caper, parsley and shallot

Chateaubriand with aligot and bordelaise or hollandaise

Omelettes made to order

Benedict

Truffle Eggs: English muffin, truffle béchamel and spinach

Eggs Benedict: English muffin, jamón and hollandaise

La Crêperie

Crêpes Normande: Nutella | banana

Crêpes Suzette: Caramelised sugar | orange | butter | Grand Marnier liqueur

Crêpes Farcies: Chicken | Grana Padano | mushrooms | spinach

Crêpes Déesse Verte: Goat cheese | asparagus | green goddess dressing

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