

Father's Day

Buffet de Brunch

menu



On Arrival

French Gimlet | Gin | St. Germain Elderflower Liqueur | Lime

PÂTISSERIE & ENTREMETS

Fresh baked baguettes | Sourdough | Ciabatta

Haute Croissanterie selection

Banana & walnut bread | Black forest Swiss rolls | Orange tea cakes

Profiteroles | Mango-vanilla panacotta | Eclairs | Opera | Macarons

Assorted sweet muffins

Fresh seasonal fruits

Cheese scone | Smoked tomato relish

SALADS

Jardin salad | House made dressing

Heirloom tomatoes | Burrata | Aged balsamic

Roasted carrot | Dukkah | Currants

Melon | Prosciutto | Arugula | Aged balsamic

Classic Caesar Salad

CHARCUTERIE & FROMAGE

Jambon de Bayonne | Saucisson d'Ardèche | Barossa double smoked ham

Tasmanian smoked salmon | Pickles and condiments

South Australian and French cheeses | Muscatels | Quince paste | Assorted crackers

LE CHAUD

Benedict | Prosciutto | Poached eggs | Citrus Hollandaise

Gourmet chipolatas

Smoky Barossa bacon

Eggs piperade

Pulled lamb sliders | Mint chutney

Duck fat potatoes | Smoked Sea salt | Rosemary

Garlic roast portobello | Gruyere

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CARVING STATION

Chateaubriand | Trio of mustard | Horseradish | Red wine jus

LA CREPERIE

Sweet

Nutella | Banana | Strawberries

Berry compote | Chantilly crème

Lemon | Butter | Sugar

Savourex

Chicken | Bechamel | Grana Padano | Mushrooms | Fried egg



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