

Easter Buffet de Brunch

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Cocktails

Peach Spritz | Strawberry Spritz
Mimosa | Veuve Ambal Sparkling NV

Faux

Something Fresh: Apple, cranberry, pineapple and
sprite

Juices | Soft drinks

Cold

- Persimmon, prosciutto, goat's curd and balsamic
- Burrata, heirloom tomatoes, basil and evo
- Classic Caesar: Romaine, white anchovies, parmesan, Barossa smoked bacon, croutons
- Adelaide Hills Granny Smith, witloof, pecans, blue cheese dressing
- Arugula, pear, walnut, citrus segments, yuzu kosho dressing
- 78° Gin cured salmon, juniper, citrus, lemon Crème Fraîche, Autumn plum confiture
- Duck rilette, fig jam, cornichon

Cheese

Selection of French and South Australian cheese |
Quince | Muscatel | Honeycomb | Artisans Crackers |
Lavoush

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Desserts

Assorted desserts and French pastries

Hot

- Scrambled eggs
- Smoked Barossa bacon
- Pork and fennel sausages
- White bean shakshouka
- Portobello mushrooms, garlic, thyme, Gruyère

Benedict

- Eggs Benedict: Barossa ham, yuzu hollandaise
- Eggs Montreal: Smoked salmon, miso hollandaise

Crepes station

Sweet:

- Lemon | Beurre
- Nutella | Maple | Banana
- Mascarpone | Berry Compote

Savoury:

- Jamon | Gruyère
- Caramelised Oignon | Thyme | Blue d'avege
- Chicken | Bechamel | Spinach

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