



Chocolate Brownie, Chocolate Ganache (V)

Passionfruit Melting Moment (V)

Vanilla Buttercream Cupcakes (V)

Macarons (V)

Chicken, Ricotta and Lemon Myrtle sausage roll

Open smoked salmon, cream cheese, cucumber,
sandwiches

Prosciutto and Feta Bruschetta

Spinach and Pumpkin tartlet (V)

Fruit and plain buttermilk scones (V)

Strawberry Preserve
Whipped cream

DIETARY KEY: FL = FLOURLESS | V = VEGETARIAN | VGN = VEGAN

Please Note: Dietary Disclaimer - Every effort will be made by our chef to cater to dietary requirements advised. Esplanade Hotel does not have a specific kitchen allocated to allergen production, we cannot guarantee the complete omission of products such as nuts, gluten and traces of dairy products etc.



DRINKS MENU

BOTTOMLESS TEA

ORGANIC ENGLISH BREAKFAST | FRENCH
EARL GREY | MASALA CHAI | GREEN
AUSTRALIAN SENCHA | EGYPTIAN
CHAMOMILE | JUST PEPPERMINT

ENJOY A TIPPLE

DAL ZOTTO PROSECCO | 14, 62
MIMOSA | 12
ESPRESSO MARTINI | 20
BLOODY SHIRAZ SPRITZ | 18

BARISTA COFFEE
CUP 4.50 | MUG 6
ALTERNATIVE MILK + 1

PLEASE NOTE THAT THIS MENU IS JUST A SMALL SNAPSHOT OF OUR CURRENT
BEVERAGE MENU.

DO HEAD TO THE BAR TO PERSUASE OUR FULL BEVERAGE OFFERINGS