

## SEAFOOD



Mooloolaba Cooked Prawns with Cocktail Sauce

Marinated Green Lipped Mussels

Sydney Rock Oysters with Shallot Dressing

Bugs (Friday & Saturday Dinners Only)

Whole Baked Salmon (Friday & Saturday Dinners Only)

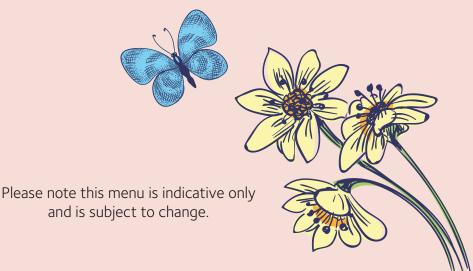
#### CHEESE

Selection of Australian cheeses, nuts, dried fruits and crackers

#### BOULANGERIE

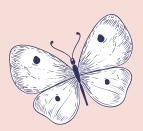
Selection of breads, including baguettes and rolls, with butters

Please not and









## HOT SELECTION

Braised Beef Cheeks Chicken Coq Au Vin Roast of the Day (Beef & Lamb) Porchetta with Confit Fig & Garlic Potato & Leek Parmesan Gratin Chorizo, Prawn & Goats Cheese Penne Bake Whole Fish with Lemon Myrtle & Thyme (Served In Paperbark) Dupuy Lentils with Garlic, Thyme & Burgundy Red Wine Vegan Thai Red Curry Roasted Vegetables Wok-Tossed Vegetables Steamed Saffron Rice

**Condiments** Jus, Mustards, Mint Sauce, Cranberry Sauce, Horseradish



Please note this menu is indicative only and is subject to change.





## COLD SELECTION

Caesar Salad with cos lettuce and sides of Caesar dressing, Parmesan, croutons, lardons



Mesclun with sides of grated carrot, cherry tomatoes, red onion, cucumber, capsicum

Marinated Kalamata & Stuffed Green Olives

#### Dips

Chickpea Hummus, Pesto, Beetroot & Feta, Baba Ghanoush, Taramasalata

> **Cold Cuts** Gypsy Ham, Sopressa, Mortadella







#### SALADS



Greek Salad



Potato with Egg & Shallot

Thai Prawn Noodle with Sweet Chilli Soy

Moroccan-Spiced Chickpeas with Rocket

Cherry Tomato, Mozzarella, Basil Pesto

Risoni with Baked Swordfish & Provencal Vegetables

Balsamic-Roasted Herbed Mushrooms

### DESSERT

Selection of sweet treats, ice creams, sorbets, warm dessert of the day and chocolate fountain with marshmallows and strawberries



