

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)

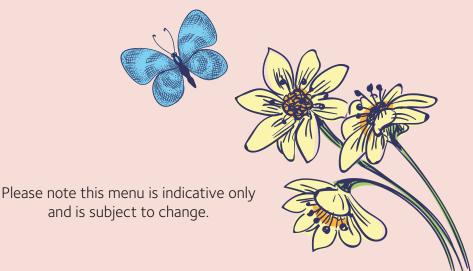
CHEESE

Selection of Australian cheeses, nuts, dried fruits and crackers

BOULANGERIE

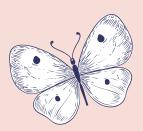
Selection of breads, including baguettes and rolls, with butters

Please not and









HOT SELECTION

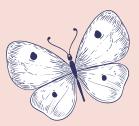
Braised Beef Cheeks Chicken Coq Au Vin Roast of the Day (Beef & Lamb) Porchetta with Confit Fig & Garlic Potato & Leek Parmesan Gratin Chorizo, Prawn & Goats Cheese Penne Bake Whole Fish with Lemon Myrtle & Thyme (Served In Paperbark) Dupuy Lentils with Garlic, Thyme & Burgundy Red Wine Vegan Thai Red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



