

# Seafood Buffet

Saturday – July 20th – 5.30pm - 8.30pm

**COCO'S.**  
KITCHEN + BAR

## Cold Options

### charcuterie board

Selection of Italian meats, cheese, pickles & breads

### antipasti board

Selection of charred & pickled vegetables with olives, dips & feta cheese

## Salad

Goat cheese pear, rocket & candied pecan salad

### caesar salad station

Romaine lettuce, white anchovies, croutons, bacon, Parmesan cheese & caesar dressing

Potato salad with chives, bacon, egg & gherkin finished with seeded mustard mayo

Penne pasta prawn salad with celery & thousand island dressing

Mixed green salad

## Seafood Station

Tasmania oysters with lemon & mignonette dressing

Far North Queensland tiger prawns with Marie Rose sauce

Cooked sand crabs with lemon

Smoked salmon with crème fraîche, capers, Spanish onion & dill

## Hot Options

Roast beef with mustard & pink peppercorn crust & Yorkshire pudding

Pork belly with Thai green paw paw salad

Barramundi fillets with macadamia crust & finger lime Beurre Blanc

Cauliflower & chickpea curry with fragrant jasmine rice

Roast duck fat potatoes

Steamed garden vegetables

## Desserts

Salted caramel & peanut crème brûlée (GF)

Lemon & white chocolate curd tartlets

Mixed berry & vanilla panna cotta (GF)

Trio chocolate mousse gâteau (GF)

Decadent dark chocolate flourless torte (GF)

Chocolate & raspberry bunny eggs

Chocolate pudding with anglaise

Seasonal fruit platters

Chocolate fountain with milk & white chocolate, strawberries & marshmallow

**Please note:** All our food is prepared in our kitchen where nuts, gluten and other allergens are present – if you have a food allergy, please let us know before ordering as a limited selection of dietary alternatives may be available.

Public Holidays incur a 15% surcharge. Credit card surcharge applies.

Accor Plus discount subject to availability.

