

FESTIVE SEASON SAMPLE MENU

LA BOULANGERIE

Selection of artisan bread loaves (GFOA)
Freshly baked rolls and baguettes (VG)

LES FRUITS DE MER *FRESH SEAFOOD SERVED ON ICE*

Mooloolaba prawns (GF/DF/NF)
Green Lip mussels with red pepper and chive vinaigrette (GF/DF/NF)
Freshly shucked Pacific oysters with condiments and sauces (GF/DF/NF)
Chilled Moreton Bay bugs tails (GF/DF/NF)
Tasmanian salt-crusted salmon (GF/DF/NF)
Condiments and sauces (GF/DF/NF)

HOT SEAFOOD SELECTION

Oysters Kilpatrick
Salt and pepper calamari
Steamed fresh mussels (GF)

**Seafood selection subject to market availability.*

LA SELECTION FROIDE *COLD SELECTION*

Premium charcuterie and cured meats (GF/DF/NF): mortadella, salami, pastrami, turkey and rillettes
Antipasto (GF/DF/NF/VG), tzatziki (GF/NF/V), beetroot and fetta dip (GF/NF/V), eggplant dip (GF/DF/NF/VG), hummus (GF/DF/VG), caramelised onion dip (GF/DF/NF/VG), basil pesto (GF/V), red pesto (GF/V), and marinated and grilled vegetables (GF/DF/NF/VG)
Condiments (GF/DF/NF/VG): Vegetable pickles, cornichons, capers, olives, corn relish, beetroot relish, mustard, tomato chutney, red onions, lemons.

FESTIVE CLASSIC SALADS

Caesar salad with lettuce, croutons, Parmesan, bacon and roasted garlic dressing
Mixed greens with dried cranberries, candied pecans, fetta and vinaigrette (GF/V)
Potatoes, hard-boiled eggs, celery, and mustard-based dressing (GF/V/DF/NF)
Mediterranean Greek salad with tomatoes, fetta and kalamata olives (GF/V/NF)
Prawns with Queensland mangoes, rocket and citrus vinaigrette (GF/DF/NF)

ROTISSERIE

Golden roasted ham with honey and clove glaze
Roasted beef with rich wine gravy and mushroom sauce
Roasted golden pumpkin and potatoes with spices and herbs
Fresh seasonal vegetable panache, beans, broccoli, savoy cabbage and sugar snap peas

LA SELECTION CHAUDE *HOT SELECTION*

Roasted Turkey Ballantine with cranberry reduction and savory pomme purée
Red wine braised chicken “a la coq au vin” with bacon and mushrooms
White wine braised lamb “à la navarin” with root vegetables
Baked barramundi with petit herbs and a cherry tomato and caper salsa
Barbecue pork ribs with a brandy glaze
Chef Patricia’s artisanal pizza of the day
Chef’s pasta of the day
Malaysian prawn and chicken laksa
Golden Thai cauliflower and chickpea curry
Gruyère-encrusted vegetables
Fragrant steamed jasmine rice

FESTIVE DESSERTS

Petit fruit mince pies (V)
Assorted gelati (GF/V)
Petit pavlovas topped with macerated seasonal berries (GF)
Chef’s dessert of the day (V)
Chocolate fountain with marshmallows and condiments (GF)
Selection of French pastries, tarts and desserts

FROMAGE *CHEESE*

Artisanal selection of King Island cheeses accompanied by quince and fig paste, fresh fruits, nuts, lavosh and crisp crackers

Please note menu is subject to change baased on availability of produce.

V Vegetarian VG Vegan GF Gluten Free DF Dairy Free NF Nut Free GFOA Gluten Free Option Available