

IL BAROCCO

COASTAL CARVERY & CATCH BUFFET

SAMPLE MENU: (CHANGES WEEKLY)

\$89 Per Adult
\$44.50 Per Child (Age 4 – 12)

BAKERY

Housemade focaccia, Sourdough, Baguette, Assorted bread
rolls Extra virgin olive oil, balsamic (DF)

CHILLED SEAFOOD

Pacific oysters
Mooloolaba king prawns
Local blue swimmer crab

COLD SALADS

Mixed leaf salad (VG, GF)
Caesar salad station
Beetroot salad (GF, DF)
Potato and pancetta salad (GF)
Caprese salad (GF, V)
Panzanella salad (VG)
Beetroot and goat cheese salad (GF, V)
Quinoa, artichoke and roast pumpkin salad (VG, GF)
Truffle pasta salad (V)
Pumpkin and spinach salad (V)
Rocket, radicchio, figs salad (V)

*Dressings: House dressing, caesar dressing, balsamic dressing Condiments: Anchovies, cherry
tomato, crouton, cucumber, kalamata olives, Spanish onion, pancetta*

[N] Contains Nuts | [GF] Gluten Free | [V] Vegetarian

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ANTI-PASTA

Charcuterie, Mortadella, Salami, Turkey and Ham with Condiments: olives, guindillas, cornichons

CHEESE SELECTION

with Quince paste, muscatels, dried fruits

HOT ITEMS

Daily roast selection (GF) with Yorkshire Puddings, gravy and all the fixings

Chicken cacciatore
Humpty doo barramundi (GF, DF)
Tomato and fennel salsa
Roasted potato
Garlic butter Seasonal Greens
Honey roasted carrot
Pumpkin

DESSERTS

Coco Loco (VG, GF, NF)
Field Strawberry & Cream Mousse (VG, GF, NF)
Vanilla bean
Crème Brulee
Whipped Blueberry Cheesecake shots
Caramel Sundae
Malted Strawberry Milkshake Tart
Marble Brownie
Cheesecake Sphere
White Chocolate & Mango Creamy Lemon Chiffon Roulade
Assorted House made Gateaux's
Hand-made Macaron
Crispy Choux Bun
Mint Slice
Black forest Valrhona Celebration
Selection of House cookies
Summer Key-lime tart
Macadamia Caramel Pie
Brown Sugar Palova,
Double Vanilla Cream, Qld Strawberries

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