

IL BAROCCO

COASTAL CARVERY & CATCH BUFFET

SAMPLE MENU: (CHANGES WEEKLY)

Croatian June | \$99 Per Adult
\$44.50 Per Child (Age 4 – 12)

BAKERY

Housemade Focaccia
Bread rolls

CHILLED SEAFOOD

Pacific oysters
Mooloolaba king prawns
Local blue swimmer crab

COLD SALADS

Shopksa Salad (vegetarian, GF, DF)
Diced(tomatoes, cucumber, red onions, mix capsicum) feta cheese, parsley,
EVOO, red wine vinegar
Cabbage Salad (vegan, GF, DF)
White cabbage, apple, carrots, chives, apple cider vinegar dressing
Mediterranean Salad (vegan, GF, DF)
Black olives, cherry tomatoes, cucumber, parsley, Lemon juice , EVOO
Potato salad (vegan, GF, DF)
Potatoes, spring onions, dill, EVOO, apple cider vinegar

SELECTION OF DIPS

Ajvar –smoked red capsicum and eggplant dip (vegan, GF, DF)
Eggplant, red capsicum, garlic, EVOO, white wine vinegar, smoked paprika
Cucumber and herb yoghurt dip (vegetarian, GF)
Cucumber, strained yoghurt, dill, garlic, EVOO
Lemon white bean dip (vegan, GF, DF)
Lemon juice and zest, cannelloni beans, confit garlic, EVOO

IL BAROCCO

COASTAL CARVERY & CATCH BUFFET

ANTI-PASTO

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

CHEESE SELECTION

with Quince paste, muscatels, dried fruits

HOT ITEMS

Lemon Barramundi (GF, DF)

Brudet – seafood stew (GF, DF)

white fish, clams/mussels, prawns, tomatoes, white onions, garlic, white wine, EVOO, parsley

Paštica – beef stew (contain bacon) (GF, DF)

Beef, bacon, onions, tomatoes, prunes, apple, rosemary, garlic, red wine

Lamb Peka (GF, DF)

Potatoes, diced lamb shoulder, red onions, carrots, red and green capsicum, parsley, garlic, rosemary, bay leaves, white wine, EVOO

Djuvec rice (vegan, GF, DF)

Rice, ajvar dip, onion, garlic, red capsicum, vegetable stock, parsley

Seasonal green vegetables (vegan, GF, DF)

Creamy truffle pasta (vegetarian)

Cream, truffle paste, parmesan, penne pasta

CARVERY

Roast pork

Roast Beef

Roasted chicken Croatian style

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