

# IL BAROCCO

## DINNER BUFFET MENU

\$119 Per Adult  
\$59.50 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  
Snow crab claws  
Local blue swimmer crab  
Moreton bay bugs  
Citrus cured salmon  
New Zealand green mussel  
Hervey Bay scallops  
Selection of fresh fish crudo  
Poached Tasmania salmon, chimichurri

*Condiments: Housemade seafood sauce, lemon wedges, mignonette, wasabi, soy sauce, tabasco*



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

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### COLD SALADS

- Mixed leaf salad (VG, GF)
- Caesar salad station
- Seasonal salad (GF)
- 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*

### ANTI-PASTA

#### Charcuterie

Prosciutto, Mortadella, Salami, Pastrami, Capocollo Condiments: Sicilian olives, guindillas, cornichons, brined artichoke

#### Cheese Selection

Triple cream brie, Manchego, Gorgonzola, Cheddar, Taleggio Condiments: Quince paste, muscatels, dried fruits

*Assorted crackers*



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## HOT ITEMS

Daily roast selection (GF)

Chicken cacciatore

Kilpatrick oysters

Humpty doo barramundi (GF, DF)

Tomato and fennel salsa

Roasted potato

Garlic butter

Seasonal Greens

Honey roasted carrot

Herb mix

## LIVE COOKING STATION

Parmesan wheel & Homemade Pasta



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### DESSERTS

Blush peach and earl grey (GF)

Pina colada (VG, GF)

Vanilla bean crème brulee

Gianduja brownie, roasted coconut mousse (VG, GF)

Chai latte pana cotta (GF)

Marsala tiramisu

White chocolate and brandy cherry sphere (GF)

Gingerbread honey comb yule log

Raspberry/passionfruit/yuzu gateau

House macaron (GF)

Lemon meringue cheesecake choux

Mint slice

Valrhona celebration flourless chocolate (GF)

Brownie raspberry swirl brownie

House cookies

Key lime meringue tart



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IMPERIAL HOTEL

GOLD COAST