

IL BAROCCO

COASTAL CARVERY & CATCH BUFFET

SAMPLE MENU: (CHANGES WEEKLY)

Moroccan May | \$99 Per Adult
\$44.50 Per Child (Age 4 – 12)

BAKERY

Arabic bread

Bread rolls

CHILLED SEAFOOD

Pacific oysters

Mooloolaba king prawns

Local blue swimmer crab

COLD SALADS

Vegetable salad vegan GF, DF

Cucumber, red onions, tomatoes, roasted green peppers, parsley, coriander,
cumin vinaigrette

Goat cheese and fig salad contain: nuts vegetarian, GF

Goat cheese, figs, pistachios, rocket, pomegranate dressing

Salatat Al Jazar - Carrot salad vegan GF, DF

Shaved carrots, raisings, cilantro orange juice and whole grain mustard
dressing

Couscous salad contains: nuts vegan GF, DF

Couscous, red peppers, roasted zucchini, roasted red onions, mint, almonds,
chickpeas

Potato salad

Baby potatoes, roasted cumin seeds, sweet paprika, chilli, fresh coriander,
parsley, preserved lemons

SELECTION OF DIPS

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ANTI-PASTO

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

CHEESE SELECTION

with Quince paste, muscatels, dried fruits

HOT ITEMS

Kofta lamb kebabs (DF, GF)

Roasted butternut squash (vegan, GF)

Vegetable tagine (vegan, GF)

Kilpatrick GF

Chraime Barramundi GF, DF

Tomato sauce, onions, garlic, chickpeas, roasted red peppers, cumin, sweet paprika, chilli, turmeric, ginger, coriander, lemon juice

Roasted barramundi, rustic tomato and onion sauce, lemon

Seasonal green vegetables GF, DF

Pilaf rice (vegan, GF)

Basmati rice, onions, sultanas, apricots, garlic, cinnamon, cardamom, cumin, parsley

CARVERY

Moroccan spiced Chicken (DF, GF)

Rosted harissa beef brisket (DF, GF)

Chermoula herb sauce (vegan, GF)

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