

IL BAROCCO

MEDITERRANEAN FEAST BUFFET

SAMPLE MENU: (CHANGES WEEKLY)

\$79 Per Adult
\$44.50 Per Child (Age 4 – 12)

BAKERY

Housemade Focaccia
Bread rolls

CHILLED SEAFOOD

NSW Oysters
Mooloolaba king prawns
QLD blue swimmer crab

COLD SALADS

Rocket, gorgonzola, candied walnuts, balsamic glaze
Caprese salad (tomato, bocconcini, basil)
Mediterranean salad (tomato, cucumber, olives, capsicum, red onions, parsley), lemon oil
Quinoa, roasted (red onions, courgette, red capsicum) sultanas, mint, lemon dressing
Citrus segments, ricotta cheese, roasted beetroots, rocket, pepitas, mint
Truffle pasta, cherry tomatoes, parsley
Hummus, tzatziki, Zaalouk (eggplant and tomato dip)
Fresh vegetables crudité (cucumber, carrots, cherry tomatoes, capsicum)

HOT ITEMS & SIDES

Roasted barramundi with tomato salsa
Roasted baby potatoes with rosemary and garlic
Saffron rice
Seasonal greens (broccoli, green beans, Cavallo Nero)
Kilpatrick NSW oysters
Creamy parmesan pasta
Roasted pumpkin with garlic, thyme and nutmeg

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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

CARVERY

Roast pork

Roast Beef

Roasted Harrisa Spiced Chicken

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