

IL BAROCCO RESTAURANT

Mother's Day Lunch Buffet

\$159 per person



BAKERY

Housemade Focaccia, Sourdough, Baguette, Assorted Bread Rolls

CHILLED SEAFOOD

Sydney rock oysters

Mooloolaba king prawns

Snow crab claws

Steamed blue swimmer crab

Moreton bay bugs

Citrus cured salmon

New Zealand green mussels, tomato salsa

Hervey Bay scallop, yuzu, soy pearls (contains gluten)

Sashimi selection

Poached salmon, chimichurri

Condiments: Seafood sauce, lemon, wasabi, soy sauce

S - Contains Shellfish, N - Contains Nuts, GF - Gluten Free, V - Vegetarian, VG - Vegan



IMPERIAL HOTEL
GOLD COAST

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COLD SALADS

Mixed leaves (V | GF)

Caesar salad station

Caprese salad (V)

Chickpea and charred corn salad (V | GF)

Potato and pancetta salad (GF)

Crunchy pea salad (V)

Beetroot salad (V | GF)

Panzanella salad (V)

Quinoa, artichoke and roast pumpkin salad (V | GF)

Truffled pasta salad (V)

Condiments: House dressing, Caesar dressing, Balsamic, anchovies, cherry tomato, croutons, cucumber, Spanish onion, pancetta, parmesan, Guindillas, Sicilian olives, cornichons, artichokes, quince paste, muscatels, dried fruits, maple bacon, berry compote, Chantilly cream

HOT ITEMS

Peking duck pancake station

Spinach and ricotta cannelloni, tomato sugo and basil (V)

Tasmanian salmon, romesco sauce, roasted mushrooms (GF)

Creamed mash potato (GF)

Seasonal greens (V | GF)

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ANTI-PASTA

Charcuterie

Prosciutto, mortadella, salami, pastrami, capocollo

Cheese Selection

Triple Cream Brie, Manchego, Gorgonzola, Cheddar, Taleggio

Assorted Crackers

BRUNCH CORNER

Waffles (V)

Egg benedict

Vegetarian quiche (V)

Shakshuka baked eggs (V | GF)

Kedgerree

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CONTINENTAL PATISSERIE

Palmiers
Morning Buns
Salted Caramel Brioche
Gougers, House-made Chutney
Plum Tart
Cream Puffs
Paris Brest
Bitter Chocolate Tart
Spanikopita
Truffle Scrolls
Melting Moment
Cheese and Onion Pasties

SOMETHING SWEETER...

Brown Sugar Pavlova, Berries, Fresh Fruits (GF)
Vanilla Bean Crème Brûlée (GF)
Strawberry Shortcake Glasses
Gateaux Selection
Tropical Tarts
Macaron Swans (GF)
Caramel Brown Butter Blondie
White Chocolate and Raspberry Hearts
Pina Colada (Vegan, GF)
Cocoa Nib Brownie (Vegan, GF)

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