

# *Tastes of Italy*

THURSDAY

## Soup/Salads

Assorted antipasto platters  
Minestrone soup with sour dough garlic bread  
Caesar salad  
Pumpkin & fetta salad  
Rocket, pear and walnut salad with blue cheese  
Garden salad with condiments and dressings  
Assorted cheese platter with quince paste

## Main Course

Mini roasted vegetable calzones  
Pan-fried sweet lip fillets with sautéed artichokes, caper berries, and fresh asparagus  
Beef tortellini with blue cheese cream sauce  
Char grilled chicken with penne, sundried tomatoes and fetta crumble  
Spinach and ricotta ravioli with fresh basil and tomato concasse  
Slow roasted beef with garlic, olives, and rosemary  
Mixed grilled vegetables in lemon oil and fresh herbs  
Cabornara or Bolognese with fettuccini and a gluten free penne

## Desserts

Tiramisu  
Caramelized peaches  
Upside down apple and almond cake  
Red wine poached pears  
Apricot tartar tin  
Assorted fresh fruits

ADULTS \$40 CHILDREN 5-12 YEARS \$15

MENU SUBJECT TO CHANGE DUE TO AVAILABILITY OF PRODUCE & MAY CONTAIN NUTS.  
ONE ACCOUNT PER TABLE, 1.3% SURCHARGE FOR CREDIT CARD PAYMENT.

# Seafood Frenzy

FRIDAY

## Soup/Salads

Seafood bisque  
Assorted breads and rolls  
Assorted sushi w/ wasabi, soy, radish and ginger pickle  
Antipasto w/ cold cuts and marinated vegetables  
Deconstructed nicoise salad, Crab and watermelon salad, Seafood salad Thai style  
Chicken, mango and cilantro salad  
Caesar salad, Garden salad w/ condiments and dressings

## Chilled Fresh Seafood

Moreton bay bugs, Mooloolaba fresh prawns, sand crabs, spanner crabs, pacific oysters, smoked salmon  
with dill & cumber, marinated fresh black mussels  
with a selection of sauces and vinegars

## Main Course

Asian seafood stir fry with Singapore noodles  
Pan-fried whiting fillets with caper berries and orange, lemon butter sauce  
Whole baked barramundi on sautéed spinach and dill crème sauce  
Whole poached salmon  
Slow roasted rump  
Char grilled chicken breast tomato salsa  
Pumpkin ravioli w/ cheese cream and mushroom sauce  
Roasted vegetables  
Steamed Asian greens

## Desserts

Tim tam cake  
Grilled peaches with mascarpone  
Chocolate fudge trifle  
Passionfruit parfait  
Assorted mini fruit tartlets  
Pear and plum crumble  
Lamington roulade  
Chocolate fountain with strawberries and marshmallows  
Homemade cherry ripe balls

ADULTS \$79 CHILDREN 5-12 YEARS \$28

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# Seafood Sensation

SATURDAY

## Soup/Salads

Seafood bisque  
Assorted breads and rolls  
Assorted sushi w/ wasabi, soy, radish and ginger pickle  
Antipasto w/ cold cuts and marinated vegetables  
Deconstructed nicoise salad, Crab and watermelon salad, Seafood salad Thai style  
Chicken, mango and cilantro salad  
Caesar salad, Garden salad w/ condiments and dressings

## Chilled Fresh Seafood

Moreton bay bugs, Mooloolaba fresh prawns, sand crabs, spanner crabs, pacific oysters, smoked salmon  
with dill & cumber, marinated fresh black mussels  
With a selection of sauces and vinegars

## Main Course

Seafood fettuccini with spinach and a garlic cream sauce  
Steamed whiting fillets with broccolini, sundried tomatoes, artichokes with a lemon scented olive oil  
Whole baked reef fish on Asian green vegetables with a pineapple salsa  
Lemon pepper crusted salmon fillets with burre blanc sauce  
Slow roasted lamb leg  
Grilled chicken breast w/ mushroom and fresh herb sauce  
Vegetarian stir fried hokkien noodles  
Roasted vegetables and steamed greens

## Desserts

Iced vovo cake  
Individual peach melbas  
Chocolate fudge and salted caramel layer cake  
Banana butterscotch pudding  
Upside down apricot cake  
Chocolate peppermint tart  
Mango and raspberry ripple cake  
Chocolate fountain w/ strawberries and marshmallows  
Cherry ripe balls

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