

Mexican Fiesta

MONDAY

Soup/Salads

Mexican bean soup with corn salsa
Mexican street corn salad
Roasted sweet potato salad
Spicy Mexican slaw
Zesty tex mex pasta salad
Chopped salad with cilantro, lime vinaigrette
Fiesta salad

Taco/Tortilla Wrap Station

Tortillas plain, whole grain, tomato, spinach, corn, gluten free, Mediterranean and tacos

CHILLED FILLS

Fish taco salad, loaded chicken taco salad, pulled spicy beef salad, shredded lettuce, tomatoes, jalapenos, cucumbers, carrots, shredded cheese, guacamole, cilantro, sour cream, corn salsa, tomato salsa, pineapple salsa, mango salsa
Assorted Tabasco sauces and sauce chippolate

HOT FILLS

Chilli con carne
Green Mexican rice with prawns
Beef enchiladas
Grilled jalapeno and lime chicken on corn mash
Spicy Mexican fish with tomato lime sauce
Slow cooked lamb stew
Mixed seasonal vegetables

Desserts

Chilli chocolate crème Brulee
Churos
Vanilla orange flan
Avocado lime cheesecake
Banana caramel pie
Sweet rice pudding

ADULTS \$57 CHILDREN 5-12 YEARS \$20

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

Flavours of Asia

TUESDAY

Soup/Salads

Tom kha gai
Korean savoury pancake with spring onions
Assorted sushi prawn nigri, salmon nigri, snapper nigri, Californian rolls with Japanese pickled ginger and yellow radish, wasabi
Somtum papaya salad with shrimps
Rainbow soba noodle salad
Vietnamese chicken salad
Thai fish cakes with sweet chilli sauce
Asian quinoa salad
Thai flavoured rice salad with pepper, lemongrass and lime dressing
Fresh garden salad with condiments and dressings

Main Course

Wok fried Mongolian lamb with celery
Korean bbq beef ribs
Chicken marsala curry with naan bread, mango chutney and riatta
Deep fried barramundi with three flavour sauce
Penang moo Thai style pork red curry
Sautéed Asian green vegetables with sesame oil
Cantonese fried rice with red pork/ jasmine steamed rice
Stir fried Asian vegetarian noodles with tofu

Desserts

Asian mango & coconut jelly
Baked apple pie spring rolls with icing sugar
Hong kong egg tarts
Taiwanese pineapple cake
Assorted fruit sushi with fruit dipping coulis
Vietnamese banana cake with coconut
Asian spiced pears
Coconut rice balls with brown sugar glaze

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Tastes of the Mediterranean

WEDNESDAY

Soup/Salads

Bouillabaisse soup with aioli and croutons
Fine selection of antipasto and cold cuts
Char grilled chicken tenders with yoghurt and a creamy Greek dressing with pita crisps
Pickled octopus salad with rocket
Mediterranean cauliflower and cous cous salad
Beetroot, pine nuts and fetta salad
Persian cucumber and tomato salad
Caesar salad
Garden salad and a selection of condiments, olives, cornichons, onions,
International cheese board with crackers and breads

Main Course

Balsamic roasted lamb with olives, artichokes, garlic, with grilled asparagus and fresh herb jus
Seafood paella
Char grilled chicken breast with lemon thyme and almond butter with broccolini
Pan fried whiting fillets with sundried tomato, baby bell peppers, and zucchini flowers in scented olive oil
Braised beef brisket with tomato ragout, volcano salt and pearl onions
Creamy mixed spring vegetables with tortellini and sundried tomato
Grilled mixed vegetables
Rosemary roasted chats

Desserts

Pecan and maple baklava
Turkish saffron yoghurt mousse with rose syrup
Baked ricotta with orange blossom and cherry sauce
Melopita honey pie
Deconstructed tiramisu individual
Chocolate amaretti cake
Basbousa Mediterranean almond cake
Chocolate & orange risotto

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French Connection

THURSDAY

Soup/Salads

Classic French onion with gruyere cheese croutons
Charcroute of meats including ballantine of chicken, smoked duck, pork & sage terrine with
grilled sour dough and relishes (chicken liver parfait, duck rillettes)
Smoked salmon with all the trimmings
Antipasto grilled vegetables
Pickled Octopus salad
Deconstructed tuna nicoise salad with quail eggs
Confit of duck and orange salad with wild rocket
Fresh garden salad with condiments and dressings
Arugula and goats cheese salad with grapes

Main Course

Cordon bleu pork escallop with tomato basil salsa
Cassoulet Toulouse with white beans and French sausage
Rib fillet of beef wrapped in smoked bacon and crepenette slow bake with red wine and pearl onion sauce
Pan fried salmon fillets with asparagus, sundried tomatoes, artichokes and capper berry sauce
Chicken with forest mushroom vol au vent with asparagus and hollandaise sauce
Duck ala orange slow roasted duck with orange sauce
Gratin potatoes
Vichy carrots, zucchini fritters

Desserts

The classic crepe suzette with orange sauce
Apple tarte tatin with crème anglaise
Assorted mini éclairs
Cherry clafoutis
Chocolate mousse
Apricot and almond tart
Crème brulee
Lemon scented madeleines

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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

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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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Roast Carvery

SUNDAY

Soup/Salads

Country tomato soup with fresh breads and rolls
Assorted antipasto platter with cold cuts and marinated vegetables
Roasted pumpkin, red onion and fetta with rocket salad
Waldorf salad
Grilled vegetable and pasta salad with balsamic dressing
Rustic potato salad
Coleslaw with cheese
Fresh garden salad with condiments and dressings
Australian cheese board with crackers and breads

Main Course

Slow roasted lamb with rosemary jus/ mint jelly/mint sauce
Roast pork with apple sauce/ crackling and gravy
Roasted beef with Yorkshire puddings/horse radish sauce/red wine jus
Baked whole reef fish with lemon butter and caper berry sauce
Roasted potatoes, pumpkin, sweet potatoes, and parsnips
Mixed green vegetables
Cauliflower gratin

Desserts

Custard tarts with nutmeg (individual)
Sussex puddle pudding / pudding of spotted Richard with custard
Passionfruit, mango and berry pavlova
Decadent English trifle
Homemade apple pie
Banoffee pie
Strawberry short cakes

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