

# 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 \$85 CHILDREN 5-12 YEARS \$28

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

# 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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