

TERRACES

restaurant

THE GOLD COAST'S MOST EXTENSIVE CHEF'S TABLE BUFFET

COLD SELECTION

Mooloolabah King Prawns (Seasonal availability)
Exmouth Tiger Prawns (Seasonal availability)
Chilled cooked Australian crab
Pacific and Sydney rock oysters (Seasonal availability)
Fresh Clams and Black lip mussels (Evenings only)
Tasmanian smoked salmon
Baby octopus marinated in salsa verde
Green lip mussels with a spiced tomato dressing
Kokoda fish salad
Crispy fried and Togarashi seasoned Salmon
White Italian Anchovies
Pickled Herring marinated with yoghurt and red apple
Smoked Sardines
Smoked Mackerel fillets
Hickory wood smoked lemon crusted salmon fillets
House smoked oysters with soy glaze
House smoked prawns
Selection of sushi with traditional accompaniments
Sashimi grade salmon (Evenings + Saturday and Sunday lunch)
Fresh Clams and Black lip mussels (Evenings + Saturday and Sunday lunch)
Moreton Bay Bugs (Friday and Saturday night only on availability)

ANTI-PASTO SELECTION

Selection of European inspired sausages, cured and smoked meats ranging from Sopressa, Speck and Prosciutto to Polish Salami and Mortadella
Marinated vegetables with extra virgin olive oil and fresh herbs from the hotel's own garden

Dutch feta cheese with preserved lemon

Bocconcini cheese with a chive dressing

Kalamata and Ligurian olives with oregano and chili

Selection of Australian and International cheese with lavosh, Quince paste and lime roasted nuts

Selection of dips including roasted beetroot, cauliflower and cumin, Tzatziki and Hommus

Caesar salad with shaved Parmesan Regiano

Fresh seasonal salads changing daily ranging from Buckwheat soba with Tsuyu dressing to heirloom tomato with Vincotto

Selection of rolls and breads from our in house bakers

HOT SELECTION

Soup of the day

Two roast meats changing daily, from thyme roasted leg of lamb, Pilton valley pork, marinated turkey breast and Pommery mustard glazed beef

International curries and braised meats with traditional accompaniments

Seasonal locally sourced steamed and roasted vegetables

Wok fried squid with Asian greens and XO dressing

Steamed/grilled fresh fish of the day

Frito Misto of Seafood

Kilpatrick and Mornay Oysters

DESSERT

Selection of traditional and contemporary desserts from our Pastry team, including gateaux, pavlovas, pannacotta, fruit slices and tarts

Hot puddings served nightly

Selection of ice creams with sweet treat toppings

Coffee, Tea, or Hot Chocolate

NOTE: The items above are only an indication of the items on the buffet. Some of these items will vary on the frequent basis due to seasonal availability, and a desire to provide variety and consistently high quality over a period of time.