

# SOUPS, STARTERS & SALADS

Lobster bisque
Freshly baked gourmet boulangerie
Selection of antipasto, marinated
vegetables, olives, French and local cheeses
Caprese salad, heirloom tomato, mozzarella,
basil, aged balsamic
Grilled baby eggplant, ratatouille, Salsa
Verde
Caesar salad, garlic croutons, shaved Grana
Padano, crispy bacon
Truffle pasta salad, forest mushroom,
Grana Padano
Mixed leaf garden salad

### **HOT**

and fennel salsa, kalamata olive
Coq au Vin, French chicken stew, bacon,
wild mushroom, red wine
Egg noodle stir-fry, Asian vegetables,
teriyaki sauce
Roasted garlic and rosemary root vegetables
Panache of seasonal steamed vegetables,
olive oil, and black pepper

Baked coral coast barramundi fillets, tomato



## **CARVERY**

Porchetta, pork belly roast, rosemary, garlic

### **SEAFOOD**

Whitsunday Tiger prawns
Freshly shucked Pacific oysters
Sashimi platter
Cocktail sauce, red onion mignonette,
tartare sauce, lemon wedges

### DESSERT

A selection of sweet treats, tarts and decadent desserts
Selection of Ice creams
Seasonal fruits
Selection of Australian cheeses, water crackers, dried fruits, lavosh
Freshly brewed coffee and Dilmah teas



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