

Mother's Day Seafood Lunch Buffet

Sunday, 11 May from 12.00pm - 3.00pm

\$135 per person | \$68 per children (5 to 12 years old)

10% Accor Plus discount applies

BAKERY

Sourdough
Baguette
Assorted bread rolls
Extra virgin olive oil, balsamic, butter

CHILLED SEAFOOD

Pacific oysters
Mooloolaba king prawns
Local blue swimmer crab
Moreton bay bugs
Sashimi selection

Condiments: Housemade seafood sauce, lemon wedges, mignonette, wasabi, soy sauce, tabasco

COLD SALADS

Caesar salad station
Potato and pancetta salad (gf)
Caprese salad (gf / v)
Quinoa, artichoke and roast pumpkin salad (vg / gf)
Truffle pasta salad (v)

Dressings: House dressing, caesar dressing, balsamic dressing.

Condiments: Anchovies, cherry, tomato, crouton, cucumber, kalamata olives, Spanish onion, pancetta

CHARCUTERIE

Chef selection of cured meat

Condiments: Sicilian olives, guindillas, cornichons, brined artichoke

HOT ITEMS

Roasted pork belly with garlic and herbs (gf)
Chicken cacciatore
Humpty doo barramundi, tomato and fennel salsa (gf / df)
Singaporean chili crab (df)
Potato gnocchi, hinterland mushrooms, truffle cream
Honey roasted root vegetables
Panache of seasonal steamed vegetables, olive oil

DESSERT

A selection of traditional sweet treats and decadent desserts

Selection of ice-cream
Seasonal fruits

Selection of Australian cheeses, water crackers, dried fruits, lavosh

(v) indicates vegetarian (vg) indicates vegan (df) indicates dairy free (gf) indicates gluten free

Should you have any special dietary requirements, food allergies or food intolerances, please inform us when making your booking.

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