



INTERCONTINENTAL PACKAGE

BUFFET DINNER MENU

Selections of artisan bread rolls including sourdough and baguette with butter and Australian olive oil

APPETIZERS

Grilled avocado with paprika hummus and micro coriander V G
Hot wood smoked salmon, fennel crème fraiche, beetroot relish G

COLD SELECTION

Organic rocket with poached pear and simple vinaigrette V G
Cobb salad
Classic Waldorf salad with crushed walnuts G
Seafood salad with Lebanese cucumber, celery and Italian dressing G
Pasta primavera with seasonal grilled vegetable, corn and semi-dried tomato, basil pesto V
Heirloom tomato and mozzarella salad with aged balsamic and micro basil V

LOCALLY CAUGHT SEAFOOD FROM THE SANCTUARY COVE MARINA

King prawns
Pacific oysters
Green lip mussels
Served with, lemon wedges, tartare sauce, mignonette and grilled pineapple and chili salsa

HOT SELECTION

Herb marinated roast chicken with mushroom sauce G
Grass-fed beef striploin with roasted parsnip G
Slow braised lamb osso bucco
Crispy pork loin, sweet potato mash and apple jus G
Red skin baked potato V G
Cauliflower au gratin V
Wild mushroom risotto with truffle essence V G

CARVERY

Whole baked king salmon with grilled lemon and a selection of sauces G

DESSERTS SELECTION

Mini cheese cake G
Mini fruit tart
Traditional umali
Classic pecan and pumpkin butter pie
Orange mousse cake G
Grandmother lemon meringue tart
Seasonal fruit platter G V

Freshly brewed Vittoria coffee & a selection of Twinings fine herbal teas