

GUINEAS ROOM

DELUXE SEAFOOD BUFFET MENU

TO START

Artisan charcuteria, dry aged, smoked, salted & long cured meats, broken 42 month vintage cheddar, english style onions, dill pickled cucumbers,

Duckling, smoked pork belly, pink lady, italian black truffle pate, farmhouse chutney, smoky babaganoush,

Stone baked assorted fusette, butter (gfo)

CHILLED SEAFOOD

Large whole nq prawns, classic rose tomato brandy dipping sauce, lemon wedges (gf)

Franklin harbour natural 'pacific' oysters w assorted condiments (gf)

Artisan dry salted, lightly cured then natural wood smoked 'tassie' salmon, crowned w water cress, shaved purple onion, shallot ribbons , japanese horseradish crème fraiche (gf)

S&P calamari salad, bush lemon, smashed garlic, parsley, chilli (gf df)

FROM THE CHAFER

S&P fine dining, plump lamb cutlet, roasted mediterranean vegetables, spinach, shaved fennel, lemon, cucumber scented yoghurt (gf)

Sous vide 'eye' kingaroy pork loin, crushed confit baby potatoes, broccoli straws, pork bone, port wine, plum, peppercorn reduction (gf, df)

Bbq'd salmon fillet, paris mash, wasabi white butter, bouquet of fresh thai soft herbs, japanese pink ginger dressing (gf, df)

'Galinha' portuguese, escalopes breast chicken, fresh 'pico de gallo', black turtle beans, corn, coriander, green goddess dressing, smoked chilli crema, lemon (gf, df)

Gnocchetti in grana, soft potato dumplings, farmhouse cream, italian black truffle, nutmeg, wilted spinach, mozzarella curd (gf, v)

Roasted root vegetables, thyme, rosemary, sea salt, confit garlic eyes, sherry vinegar onions, chive butter (v, gf)

Young broccolini, green beans, ev olive oil, pomegranate reduction (v, gf, df)

Sweet potato, carrot, kale, pepita seeds, craisins, bush honey, grain mustard dressing (v gf)

Layered baby gem, shaved grana, padano, torn sour dough crostini, creamy emulsion (v, v+, gfo)

Local heirloom tomatoes, flat leaf parsley, cucumber, spanish onion, olives (v, gf)

Middle eastern spiced roasted cauliflower, chickpeas, goats cheese, rucola, toasted pine nuts (v, gf)

FROM OUR PASTRY KITCHEN

A selection of indulgent desserts, cakes, tortes, slices, tarts, silky panna cotta, choux, classic french macaron, potted crème brulee, (gfo)

Selected farmhouse cheeses w condiments & crackers

Chilled fresh seasonal queensland fruits (gf)

