

# ARGENTINIAN SEAFOOD BUFFET

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## SOUP

Encocado seafood coconut soup

Freshly baked assortment of bread rolls & flat bread

## SALADS

Roasted kent pumpkin, feta cheese, cashew nut, rosemary honey salad

Grilled zucchini, eggplant, capsicum, red onion salad with cilantro dressing

Chat potato salad, olives, pickled shallots, chimichurri aioli, parsley

Barramundi, sweet pepper, leche de trigre ceviche

Fresh mesculan leaves with carrots, tomato, shallot, beetroot, olives, roasted vegetables, toasted nuts, balsamic dressing with lemon & herb vinaigrette

## CHILLED SEAFOOD

Mooloolaba prawns

Pacific oysters

Moreton Bay bugs

NZ half lip mussels

*Cocktail sauce, shallot vinaigrette, lemon wedges*



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## UNDER THE HEAT

Empanadas with beef, olives and raisins

Traditional chicken tamales

## HOT BUFFET

Selection of slow cooked and smoked meats from the Asador;

Spatchcock chicken with cilantro, orange and olive oil

Wagyu beef blade

Pork belly

Chimichurri, salsa verde, jalapeno aioli

Seafood criolla rice

Fried plantain with speck, red onion, wilted spinach

Grilled corn on the cob, lemon & chili butter

Steamed greens with broccoli, green beans, zucchini, peas

Roasted potatoes with smoked paprika, red onions, sour cream

## DESSERT

Assorted dessert selection including churros, torta, dulce de leche cheesecake, lemon tart, gianduja logs, coconut verrines, fruit salad.

