



EASTER SUNDAY BUFFET LUNCH

SOUP

Encocado seafood coconut soup
Freshly baked assortment of bread rolls, baguettes & flat bread

SALADS

Roasted Kent pumpkin, feta cheese, cashew nuts, rosemary honey salad
Garbanzo bean, baby spinach, avocado, shaved fennel salad
Grilled zucchini, eggplant, capsicum, red onion salad with cilantro dressing
Chat potato salad, olives, pickled shallots, chimichurri aioli, parsley
Charcuterie platter with salami, prosciutto, champagne ham, pickles and olives
Fresh Mesculan leaves with carrots, tomato, shallot, beetroot, olives, roasted vegetables,
toasted nuts, balsamic dressing & lemon & herb vinaigrette

LIVE STATION

Ceviche; barramundi, tiges de leche, red onion, lime, peppers, cilantro

SEAFOOD SELECTION

Mooloolaba prawns
Pacific oysters
Moreton Bay bugs
NZ half lip mussels
Smoked Salmon
Cocktail sauce, shallot mignonette, lemon wedges

UNDER THE HEAT LAMP

La Boca Special Tamales with chicken
Assorted house made Empanadas

FROM THE FIRE PIT

Slow roasted and smoked meats from the Asador & Parilla Grill
Chicken Anticucho skewers, cilantro, orange and olive oil
Wagyu beef blade
Pork belly

Arroz con coco (Coconut long grain rice)
Fried plantain with speck, red onion, wilted spinach
Steamed greens with broccoli, beans, zucchini
Roasted potatoes with bacon, smoked paprika, red onions, sour cream

DESSERTS

Dessert selection including Churros, Alfajores, Torta,
Brigadiero, Dulce de Leche cheesecake.



Should you have any special dietary or allergy requirements,
please advise our friendly La Boca Bar and Grill staff for further menu options.

