

SEAFOOD BUFFET

FRIDAY NIGHT

SALADS/STARTERS

- Assorted bread rolls and butter
- Assorted sushi rolls with wasabi, soy, ginger pickle
- Antipasto selection with cold cuts and marinated vegetables
 - Deconstructed nicoise salad
 - Crab & watermelon salad
 - Seafood salad thai style
- Chicken, mango and cilantro salad
- Caesar & garden salad with condiments and dressings

CHILLED FRESH SEAFOOD

Selection of

- Moreton bay bugs, Mooloolaba fresh prawns, sand crabs, spanner crabs, pacific oysters, smoked salmon with dill & cucumber, marinated fresh mussels, with selection of sauces and fresh lemons and limes

MAIN COURSE

- Asian seafood stir fry with hokkien noodles
- Pan fried reef fish fillets with caperberries and orange , lemon butter sauce
- Whole baked barramundi fish on sautéed spinach and dill crème sauce
- Char grilled chicken breast with tomato & basil salsa
- Grilled salmon fillets in lemon infused olive oil
 - Slow roasted rump
 - Roasted vegetables
- Steamed green vegetables

DESSERTS

Selection of

- Cakes, tarts, mousses, fresh fruit salad & cream
- Mini Australian cheese plates
- Ice cream

Adults \$90 pp | Teens (13-16yrs) \$45 pp
Children (5-12yrs) \$20

To book, please call 5450 9521


NOVOTEL
HOTELS & RESORTS
SUNSHINE COAST
RESORT

SEAFOOD BUFFET

SATURDAY NIGHT

SALADS/STARTERS

- Assorted bread rolls and butter
- Assorted sushi rolls with wasabi, soy, ginger pickle
- Antipasto selection with cold cuts and marinated vegetables
 - Deconstructed nicoise salad
 - Prawn, pineapple and coconut salad
 - Papaya salad with seafood thai style
 - Chicken, mango and cilantro salad
- Caesar & garden salad with condiments and dressings

CHILLED FRESH SEAFOOD

Selection of

- Moreton Bay bugs, Mooloolaba fresh prawns, sand crabs, spanner crabs, pacific oysters, smoked salmon with dill & cucumber, marinated fresh mussels, with selection of sauces and fresh lemons and limes

MAIN COURSE

- Seafood fettuccini with spinach and garlic crème sauce
- Steamed fillets of barramundi with sundried tomato & chive butter sauce
 - Whole baked reef fish with mango and cilantro sala
- Lemon pepper crusted salmon with burre blanc & chili olive oil
 - Slow roasted balsamic leg of lamb
- Grilled chicken breast with mushroom and fresh herb sauce
- Vegetarian stir fried vegetables with tofu & hokkien noodles
 - Roasted vegetables
 - Steamed green vegetables

DESSERTS

Selection of

- Cakes, tarts, mousses, fresh fruit salad & cream
- Mini Australian cheese plates

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Children (5-12yrs) \$20

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ROAST BUFFET

SUNDAY NIGHT

SALADS/STARTERS

- Assorted bread rolls and butter
- Assorted antipasto platters with cold cuts and marinated vegetables
 - Roasted pumpkin, red onion and fetta with rocket salad
 - Classic Waldorf salad
- Grilled vegetable & sundried tomato pasta salad with balsamic dressing
 - Rustic potato salad
 - Garden salad with condiments and dressings

MAIN COURSE

- Slow roasted lamb with rosemary jus / mint jelly
- Roasted leg of pork with apple sauce /jus/ crackling
- Roast beef with Yorkshire puddings/horse radish sauce/ gravy
 - Baked whole reef fish with lemon butter sauce
 - Roasted chicken with gravy
- Roasted potato, pumpkin, sweet potato, and parsnips
 - Mixed green vegetables & cauliflower gratin

DESSERTS

Selection of

- Cakes, tarts, mousses, fresh fruit salad & cream
 - Mini Australian cheese plates
 - Ice cream

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MEXICAN BUFFET

WEDNESDAY NIGHT

SALADS

- Mexican street corn salad
- Roasted sweet potato salad, Spicy Mexican slaw
- Zesty Tex mex pasta salad
- Chopped salad with cilantro, lime vinaigrette fiesta salad

TACO/TORTILLA WRAP STATION

- Tortillas plain, whole grain, tomato, spinach, corn, gluten free

CHILLED FILLS

- Fish taco salad
- Loaded chicken salad
- Pulled spicy beef
- Shredded lettuce, tomatoes, jalapenos, cucumbers, carrots, shredded cheese, guacamole, cilantro,
- Sour cream, corn salsa, tomato salsa, mango salsa
- Assorted Tabasco sauces, chippolate sauce

HOT FILLS

- Chilli con carne
- Mexican rice with prawns
- Beef enchiladas
- Grilled jalapeno and lime chicken on corn mash
- Spicy Mexican fish with tomato lime sauce
- Slow cooked lamb stew
- Mixed seasonal vegetables

DESSERTS

Selection of

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- Mini Australian cheese plates
- Ice cream

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ASIAN BUFFET

TUESDAY NIGHT

SALADS/ STARTERS

- Assorted sushi rolls, salmon, Californian, vegetarian, chicken with Japanese pickled ginger & wasabi, soy
 - Spring rolls, dim sum
 - Vietnamese chicken salad
- Thai fish cakes with sweet chilli sauce
 - Somtum papaya salad with shrimps
- Thai flavoured rice salad with pepper, lemongrass, and lime dressing
 - Garden salad with condiments and dressings

MAIN COURSE

- Wok fried Mongolian lamb with celery
- Chicken Marsala curry with naan bread, mango chutney and riatta
 - Stir fried beef & ginger
- Deep fried crispy barramundi with three flavour sauce
 - Sweet & sour pork
- Sautéed Asian green vegetables with sesame oil
- Cantonese fried rice with red pork and steamed jasmine rice
 - Stir fried Asian vegetarian noodles with tofu

DESSERTS

Selection of

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 - Mini Australian cheese plates
 - Ice cream

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ITALIAN BUFFET

MONDAY NIGHT

SALADS/ STARTERS

- Assorted marinated vegetables
- Italian cold cuts with olives, artichokes, sun dried tomatoes
 - Pasta salad with walnuts and gorgonzola
 - Caprese salad
 - Orange, fennel and watercress salad
- Green beans with sundried tomatoes, feta, and buffalo mozzarella
 - Garden salad with condiments and dressings

MAIN COURSE

- Veal scaloppini with Marsala cream sauce and asparagus
- Pappadelle pasta with spinach, mushroom and Italian sausage
- Creamy chicken supreme Tuscan style with sundried tomatoes
- Eggplant parmigiana with broccolini, vine ripe tomato topped with basil
 - Beef ravioli pomodoro style
 - Braised lamb shank with red wine sauce
- Seasonal vegetables steamed in lemon olive oil

DESSERTS

Selection of

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 - Ice cream

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ITALIAN BUFFET

THURSDAY NIGHT

SALADS/ STARTERS

- Marinated grilled vegetable selection
- Assorted Italian cold cuts with condiments
- Grilled vegetable salad with pesto dressing
- Char grilled zucchini and summer squash salad
- Heirloom tomato, roasted baby beets salad with fetta crumbles
- Day berry pasta salad with spinach and avocado
- Garden salad with condiments and dressings

MAIN COURSE

- Pork porchetta with fresh sage and mustard jus
 - Three cheese tortellini
 - Roasted balsamic and garlic lamb
- Pumpkin ravioli with spinach and ricotta
- Pan fried salmon with lemon oil and fresh dill
 - Crispy pancetta, fettuccini cabannara
 - Italian roasted vegetables
 - Fresh green beans

DESSERTS

Selection of

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 - Mini Australian cheese plates
 - Ice cream

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