

# BUFFET MENU

## SEAFOOD



\$80.00  
per person

### STARTERS

- Charcuterie board - sliced mortadella, mild and picante salami, chilli chorizo and smoked ham off the bone, crumbled Danish feta, sweet and sour McClure pickles and Italian panino mix (GF)
- Smoked salmon board - cold smoked sliced Tasmanian salmon with crumbled Danish feta, sliced Spanish onion, fried baby capers finished with dill and volcanic salt (GF)

### SALAD & BAKERY

- Roasted cauliflower salad - spiced and dry roasted cauliflower with tahini and almonds, dressed in cranberries, chickpeas and roasted pumpkin (V)
- Baby bocconcini salad - Australian bocconcini pearls with blistered cherry tomatoes and shredded basil. Sliced Spanish onions, wild Australian olives and extra virgin olive oil (GF) (V)
- Assorted artisan dinner rolls with Australian cultured pepe saya butter

### SEAFOOD

- Exmouth tiger prawns large, whole cooked with cocktail sauce and fresh lemon (GF)
- Australian freshly shucked plate oysters with a traditional mignonette dressing (GF)

### MAINS

- Steamed barramundi fillets with baby clams and crumbed scallops, drizzled with a saffron butter glaze finished with lemon and baby herbs
- Garlic prawns cooked in a rich garlic, white wine and cream reduction, fragrant jasmine rice with coriander seeds and cinnamon (GF) (V)
- Slow roasted Mediterranean lamb rump with roasted baby carrots, parsnips, garlic and Spanish onion, fresh herbs and a red wine jus (GF)
- House made gluten free and vegetarian gnocchi, marinated, grilled and pickled vegetables, tossed in a basil pesto cream sauce and shaved pecorino (GF) (V)
- Sous vide chicken supreme fillets with roasted new potatoes and baby peas, stuffed and fried jalapeno peppers, finished with a smoky American glaze

### SWEET

- Locally made assorted petite fours, shortbread biscuits with buttercream, cake shot glasses (GF) (V)
- Australian award-winning cheese of cheddar, blue and double brie with quince paste and crackers (GF) (V)
- Fresh fruit platter of melons, strawberries and grapes (GF) (V)

## GOLD



\$60.00  
per person

### STARTERS

- Charcuterie board - sliced mortadella, mild and picante salami, chilli chorizo and smoked ham off the bone, crumbled Danish feta, sweet and sour McClure pickles and Italian panino mix (GF)
- Smoked salmon board - cold smoked sliced Tasmanian salmon with crumbled Danish feta, sliced Spanish onion, fried baby capers finished with dill and volcanic salt (GF)

### SALAD & BAKERY

- Roasted cauliflower salad - spiced and dry roasted cauliflower with tahini and almonds, dressed in cranberries, chickpeas and roasted pumpkin (V)
- Baby bocconcini salad - Australian bocconcini pearls with blistered cherry tomatoes and shredded basil. Sliced Spanish onions, wild Australian olives and extra virgin olive oil (GF) (V)
- Assorted artisan dinner rolls with Australian cultured pepe saya butter

### MAINS

- Steamed barramundi fillets with baby clams and crumbed scallops, drizzled with a saffron butter glaze finished with lemon and baby herbs
- Slow roasted beef cheek with roasted baby carrots, parsnips, garlic and Spanish onion, fresh herbs and a red wine jus (GF)
- House made gluten free and vegetarian gnocchi, marinated, grilled and pickled vegetables, tossed in a basil pesto cream sauce and shaved pecorino (GF) (V)
- Sous vide chicken supreme fillets, roasted new potatoes and baby peas with stuffed and fried jalapeno peppers. Finished with a smoky American glaze

### SWEET

- Locally made assorted petite fours, shortbread biscuits with buttercream, cake shot glasses (GF) (V)
- Australian award-winning cheese of cheddar, blue and double brie with quince paste and crackers (GF) (V)
- Fresh fruit platter of melons, strawberries and grapes (GF) (V)

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**AQUIS PARK**

# BUFFET MENU

## SILVER



### STARTERS

- Charcuterie board - sliced mortadella, mild and picante salami, chilli chorizo and smoked ham off the bone, crumbled Danish feta, sweet and sour McClure pickles and Italian panino mix (GF)
- Smoked salmon board - cold smoked sliced Tasmanian salmon with crumbled Danish feta, sliced Spanish onion, fried baby capers finished with dill and volcanic salt (GF)

### SALAD & BAKERY

- Roasted cauliflower salad - spiced and dry roasted cauliflower with tahini and almonds, dressed in cranberries, chickpeas and roasted pumpkin (V)
- Baby bocconcini salad - Australian bocconcini pearls with blistered cherry tomatoes and shredded basil. Sliced Spanish onions, wild Australian olives and extra virgin olive oil (GF) (V)
- Assorted artisan dinner rolls with Australian cultured pepe saya butter

### MAINS

- Steamed barramundi fillets with baby clams and crumbed scallops, drizzled with a saffron butter glaze finished with lemon and baby herbs
- Slow roasted and dry rubbed wagyu brisket, roasted baby carrots, parsnips, garlic and Spanish onion, fresh herbs and a red wine jus (GF)
- House made gluten free and vegetarian gnocchi, marinated, grilled and pickled vegetables, tossed in a basil pesto cream sauce and shaved pecorino (GF) (V)
- Sous vide chicken supreme fillets, roasted new potatoes and baby peas with stuffed and fried jalapeno peppers. Finished with a smoky American glaze

### SWEET

- Locally made assorted petite fours, shortbread biscuits with buttercream, cake shot glasses (GF) (V)
- Australian award-winning cheese of cheddar, blue and double brie with quince paste and crackers (GF) (V)
- Fresh fruit platter of melons, strawberries and grapes (GF) (V)

## BRONZE



### STARTERS

- Charcuterie board - sliced mortadella, mild and picante salami, chilli chorizo and smoked ham off the bone, crumbled Danish feta, sweet and sour McClure pickles and Italian panino mix (GF)

### SALAD & BAKERY

- Roasted cauliflower salad - spiced and dry roasted cauliflower with tahini and almonds, dressed in cranberries, chickpeas and roasted pumpkin (V)
- Chefs house salad - a selection of locally picked green leaves, fresh tomatoes and cucumber, torn Kalamata olives and Spanish onions, finished with a French vinaigrette (GF) (V)
- Assorted artisan dinner rolls with Australian cultured pepe saya butter

### MAINS

- Steamed barramundi fillets with a toasted panko crumbed crust, hollandaise sauce, fresh lemon and baby herbs
- Slow roasted and dry rubbed wagyu brisket, roasted baby carrots, parsnips, garlic and Spanish onion, fresh herbs and a red wine jus (GF)
- Sous vide chicken supreme fillets, roasted new potatoes and minted baby peas. Finished with a creamy pesto
- Steamed florets of cauliflower, broccoli and carrots tossed through a herbed butter (GF) (V)

### SWEET

- Locally made assorted petite fours, shortbread biscuits with buttercream, cake shot glasses (GF) (V)
- Australian award-winning cheese of cheddar, blue and double brie with quince paste and crackers (GF) (V)

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