



# NEW YEAR'S EVE SEAFOOD BUFFET

31st December 2024

Embracing the spirit of the season, we've meticulously selected the finest, seasonal produce and exquisite Australian seafood to create a culinary experience that will enchant your taste buds.

## SEAFOOD

Mooloolaba prawns (gf, df)  
Local Pacific oysters (gf, df)  
Gin and Beetroot cured Tasmanian Salmon (gf, df)  
Marie Rose Mayonnaise (v, gf, df)  
Champagne Mignonette (v, gf, df)

## SASHIMI

Locally-caught tuna (gf,df)  
Tasmanian Atlantic salmon sashimi (gf, df)  
Kingfish sashimi (gf, df)  
Japanese style sesame dressing  
Tamari  
Wasabi  
Pickled ginger (v, gf, df)  
Wakame salad

## ANTIPASTO

Charred and grilled summer vegetables (v, gf, df)  
Persian feta tart with pickled eschallots and dill (v)  
Wood-fired cherry tomatoes (v, gf, df)  
Prosciutto de Palma with melon (gf, df)

## SALAD

Asian inspired salad station (v)  
Watermelon, feta and rocket salad with Italian balsamic glaze (v, gf)  
Cumin roasted chickpea, cucumber, radish, mint and yoghurt dressing (v, gf, df)  
Honey roasted carrot, charred pea and cauliflower and hemp seed salad (v, gf df)

## CONDIMENTS

Gin and cranberries (v, gf, df)  
Vodka infused mint jelly (v, gf, df)  
Whisky and orange mustard (v, gf, df)  
Rum and cinnamon apple sauce (v, gf, df)

## HOT DISHES

Porchetta with caramelised apple sauce (gf, df)  
Slow roasted Milly Hill leg of lamb with salt bush (gf, df)  
Garlic and herb roasted beef with Yorkshire pudding (df)  
Whole barramundi with pickled fennel and lemon (gf, df)  
Steamed Port Arlington mussels, chilli, garlic and tomato passata (gf, df)  
Roast Kipfler potatoes, garlic and thyme (v, gf, df)  
Steamed greens with sunflower seed and lemon (v, gf, df)  
Roasted root vegetables with nutmeg and honey (v, gf, df)  
Heirloom tomato, shallot and pesto orecchiette (v)

## DESSERT

Yuzu Matcha cheese cake (gf)  
Raspberry and calamansi tart  
Chocolate and coffee opera cake  
Milk chocolate and amaretto panacotta (gf)  
Apricot and pistachio cream tart  
Caramel chocolate mousse and nut (gf)  
Salted caramel pistachio tart  
Grazing chocolate and stone fruit table (gf, df)  
Ice cream trolley (gf)  
Cannoli station

Important Allergen Statement:  
The inclusion or omission of dietary indicators does not guarantee the absence of all allergens. Please consult with waitstaff regarding your dietary requirements.



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