

TASTES

Thai Beef Salad (DF) 12
Thin slice of beef seared in oriental spices on Asian noodle slaw salad

Steamed Gyoza Vegetable Dumpling (VEG) 12
Dumpling filled with a flavoursome combination of mushroom, vegetables served with spicy hoisin sauce (4)

Chicken & Macadamia ball (GF) 12
Served with saffron tomato fondue and topped with shaved parmesan

Oyster's choice of 16
Gratin-4 oysters toss in dill sauce with sautéed spinach over baked hollandaise OR

Kilpatrick-4 oysters with Worcestershire sauce & bacon (GF,DF)

Daeji Chilli caramelised Pork Belly (DF) 10
With bulgogi dipping sauce (2)

Grill garlic bread 8

Trio of dips of beetroot relish, hummus and guacamole (VEG)

PLATES

Maharashtra Chicken Curry 25
Slow cooked chicken in homemade mild curry sauce served with raita, jasmine rice & roti bread

Prawn & Chicken Laksa 22
Spicy curry broth with coconut cream & noodle

Tofu & Long Bean Stir Fry (GF,DF) 18
Asian exotic seasonal vegetables & spicy teriyaki sauce serve with steam rice

Chicken Parmigiana 22
Chicken breast topped with tomato Napoli, ham, mozzarella cheese, mini garden salad & chunky fries

Nosh

Grilled Sirloin Steak 250g 32
With your choice of two sides:

Creamy Paris mash/ sautéed peas/ steak fries/ steam vegetables

With your choice of creamy peppercorn sauce OR red wine jus (GF)

GC's Classic Burger 18

Grilled pasture fed beef patty with bacon, egg, cheese, lettuce, beetroot & BBQ sauce on brioche with chunky fries

Fork roast char Siu Pork ribs 29

With charred corn and chilli butter and sweet potato chips

Jamaican Jerk Chicken Breast 28

Fresh fruit salsa, cinnamon sweet potato mash, steamed seasonal vegetables & creamy grain mustard sauce

Surfer's Fish & Chips 24

Beer battered catch of the day with garden salad, lemon wedges and tartar sauce with chunky chips

OR Grilled catch of the day served with garden salad, steam vegetables, lemon wedges and aioli sauce. (GF)

Seafood Linguine 23

Fresh prawns, fish and mussels in a creamy white wine & herb sauce

Chicken Caesar Salad 18

Crispy cos lettuce, grilled bacon, chicken, parmesan, anchovies & topped with a poached egg and garlic bread

Greek Salad (VEGAN option avail) 12

Tomato, cucumber, Spanish onion, capsicum, Kalamata olives & feta tossed in lemon vinaigrette dressing, served with garlic bread

Steamed Vegetables (VEG, GF) 8

Steamed seasonal vegetables tossed over butter and seasoning

DESSERTS

Seasonal Fruit Salad 12

With mouth-watering mango sorbet

Trio of Gelato 10

Trio selection of house made gelato chocolate, strawberry and hazelnut

Ice Cream Sandwich 8

Vanilla ice-cream served in a delicious chocolate biscuit sandwich

Peanut Butter Brownie 10

Dense fudge concoction of rich chocolate, dotted with walnuts & almonds and topped with warm peanut butter sauce over vanilla ice cream

Baked Cheese Cake 12

Rich & creamy New York style baked cheese cake served drizzled with mixed berry coulis & whipped cream

Spanish-Style Churros 12

Piped doughnuts served warm with a thick & indulgent dark chocolate sauce

Two Cheese Board Selection 12

Blue/Brie/Cheddar selection accompanied by mixed nuts, dried fruit and crackers

Come and experience the Gold Coasts

best value buffet dinner

on Friday and Saturday nights only \$35