



# HORIZON

S K Y D I N I N G

## HORIZON SKY DINING BRUNCH

Crowne Plaza Surfers Paradise

# Seafood Selection

Ocean Prawns, Seasonal Oysters plate,  
marinated NZ mussels, Balmain bugs, crabs  
sauces and condiments GF  
Tasmanian Smoked salmon ,capers and  
horseradish cream Gf

## Cold Selection

Charcuterie Selection - Pancetta ,Turkey  
breast , Hungarian salami ,mustards and  
chutney  
Antipasto platter, roasted vegetables, olives,  
selection dip, (V)  
Make your own Poke Bowl  
Brown Rice, Quinoa, Carrot, Tomato, Tuna,  
Cucumber, Onion, Corn, Chickpea, Smashed  
Avocado ,Spinach & rocket leaf  
Breakfast Potato Salad Seeded Vinaigrette (V),  
(GF)  
Bloody Mary pacific Plate Oyster shot (GF)  
Baby kale ,Tomato, Salad (V),(GF)  
Greek Yoghurt & Granola & seasonal berries  
Acai Granola cluster seasonal berries, Yoghurt  
Caesar Salad Station w Parmesan, Croutons,  
Bacon & Caesar dressing

# Entrée Selection

Bakery Corner (mini donuts, Danish, Croissants, Artisans Bread selection)

Cornflake Crusted Sour Dough French toast with Vanilla CrèmePaf & Strawberry Compote

Vegetable Congee Broth with Condiments.

Karage Chicken, Slaw Chipotle Bao bun

Baked Stuffed Field Mushroom, Baked Bean & Herb Ricotta Cheese

Pumpkin & Mozzarella Arancini with Basil Aioli

Brioche Mini Beef Slider, Swiss cheese & Beetroot relish

Warm Banana Bread w caramelized Pineapple

## FROM THE WINDOW

**Sweet:** Belgium Waffle Crème Fraiche & Berry Compote,

**Savory:** Braised Pull pork Corn salsa Fried Egg Maple Syrup or Crispy Chicken Salsa Fried Egg Maple Syrup

## Mains courses

Dukkha Lamb Cutlet w fresh mint Labneh (GF)  
Kransky Sausage w caramelized Onion Jam  
Medallion Atlantic Salmon w Teriyaki Sauce (GF)  
Maple Glazed Bangalow Pork Loin (GF)  
Smoked Salmon Egg Benedict w Cajun Hollandaise  
Desiree & Sweet Potato Hash Potato (V), (GF)  
Mixed Bean Cassoulet (V), (GF)  
Breakfast taco Hard Shell Taco w Egg Salsa,  
Avocado & cheese (V)  
Spanish Vegetable Omelette w Salsa & Verde  
Virgin olive oil (V), (GF)

## Desserts

Queensland fruit salad  
Chocolate eclairs  
Passionfruit Almond Chia Seed Pudding  
Chefs' selection Petite Four Pastries  
Portuguese Custard tarts  
Seasonal Fruits Pavlova  
Trio Flavor's Ice creams with condiments  
Cinnamon Sugar warm Churro's with Chocolate  
sauce & Berry compote

## Cheese selection

Double brie, camembert, blue, cheddar, quince paste, dried fruits,  
lavosh and grissini