



celebrations



Lunch & dinner celebrations

Your Surfers Paradise local has a mouthwatering range of lunch and dinner packages, perfect for casual catch-ups or informal gatherings.

Available Sunday to Thursday: 11:30am - 3pm and 5pm - 8.30pm

Friday: 11:30am - 3pm **Book online:** theislandgoldcoast.com.au/goldies

For 10-30 people. All pricing is per person.

Goldie's Grazing \$39

Served share style. For 10-30 guests

Start

Freshly baked garlic bread, Parmesan, rosemary, extra virgin olive oil

Fried calamari, mountain pepper salt, charred lime aioli (gf/df)

Housemade arancini, truffle mayo, pecorino (gf/v)

Mains

2GR Wagyu ragu, cherry tomatoes, casarecce pasta, pecorino, parsley

House made falafels, zucchini, red onion, capsicum, mixed leaves, pomegranate, goats cheese, macadamia, lemon dressing (gf/dfo/v/veo)

Zucca pizza — mozzarella, butternut pumpkin, pancetta, rocket, goats cheese, pepitas, chilli oil (gfo/vo)

(df) Dairy Free, (dfo) Dairy free on request, (gf) Gluten Free, (gfo) Gluten Free on request, (ve) Vegan, (veo) Vegan on request, (v) Vegetarian, (vo) Vegetarian on request, Gluten free on request – bread and tart items incur a surcharge of \$1pp. Menu items subject to change according to seasonality and availability.



Lunch & dinner celebrations

For 10-30 people. All pricing is per person.

Goldie's Banquet \$55

Served share style. For 10-30 guests

Start

Wood fired bread, house made hummus, red capsicum pesto, extra virgin olive oil (v/veo)

Sourdough bruschetta — cherry tomatoes, shallots, basil, balsamic glaze, extra virgin olive oil, sorghum (gfo/df/v/ve)

Cauliflower karaage, kimchi mayo, toasted sesame (gf/df/v/veo)

Fried calamari, mountain pepper salt, charred lime aioli (gf/df)

Mains

Pan roasted barramundi, kipfler potatoes, asparagus, olive and white anchovy salsa, fennel (dfo, gf)

Roasted pumpkin, casarecce pasta, pesto, asparagus, kale, pecorino, pepitas (v)

Sides

Roasted kipfler potatoes, rosemary salt (gf, df)

Garden salad, house dressing (gf,df)

Goldie's Cocktail Style \$38

Share platters. For 10-30 guests

Wood fired bread, house made hummus, red capsicum pesto, extra virgin olive oil (v/veo)

Housemade arancini, truffle mayo, pecorino (gf/v)

Cured meat — prosciutto, mortadella and salami with olives, pickled vegetables, grilled bread (gfo/df)

Smoked chicken wings, Frank's hot sauce or smokey bbq sauce, ranch dressing, lemon (gf)

Cauliflower karaage, kimchi mayo, toasted sesame (gf/df/v/veo)

Chef's selection pizzas

Goldies Pizzeria \$25

Served share style. For 10-30 guests

Chef's selection pizzas

Fries, truffle aioli

Rocket, Parmesan salads

Add the trimmings

Add bar tab redeemed on beverages of choice

Welcome cocktail or slushie (from select range) \$15

Chef's selection pizza \$10

Desserts \$10

Any dish from the Goldie's menu

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