



Seafood Buffet Menu



Cold buffet

Seafood on ice
Cooked prawn
Sydney rock oyster
Cooked blue swimmer crab

Seafood salad

Calamari, capsicum, ginger, lime and coriander (GF, DF)
Marinated mussels (GF, DF)
Char grilled octopus with sundried tomato (GF)
Smoked salmon with roasted beetroot (GF, DF)

Salad/Platter

Rocket, pear and parmesan (V, GF)
Cauliflower and turmeric couscous (V, DF)
Black rice, beetroot, walnut and fetta (V, DF)
Japanese slaw with sesame mayo (V, GF, DF)
Truffle goat cheese and mushroom on potato rosti (V)
Roasted beef, artichokes, caper and parsley (GF, DF)
Prosciutto, grilled fig, pickled beetroot with balsamic reduction (GF, DF)

Dressings and Condiments

Lemon wedges
Lime wedges
Cocktail sauce

Hot buffet

Grilled barramundi with rempah (GF, DF)
Sous vide beef brisket with king mushroom (GF, DF)
BBQ chicken, grilled corn with tabasco salsa (GF, DF)
Roasted cauliflower gratin with toasted fennel seed (V, GF)
Steamed vegetable (V, GF, DF)
Roasted chat potato (V, GF, DF)
Steamed rice (V, GF, DF)

Dessert

Milk chocolate fountain
Selection of mini pastries and cakes
Fruit platter
Cheese platter

(GF) - Gluten free

(DF) - Dairy free

(V) - Vegetarian