



## **SEAFOOD BUFFET MENU**

**\$160 per person (GST included)**

(Over 20 pax)

### **Canapés**

Miniature short-crust tart with hummus and spiced butternut pumpkin (v)

Seared Hervey Bay scallops with chorizo and sourdough crumb (on spoon) (can be gf)

### **Cold**

Seafood platter with a selection of oysters, tiger prawns, Balmain bugs, chilled mussels, Caper mayonnaise, citrus aioli (Lobster on request, price depends on market value)

### **Cold Platters**

Pepper-seared Yellow fin tuna carpaccio with celeriac remoulade, fresh watercress and lemon (gf)

QLD spanner crab (de-shelled) Heirloom tomato medley, avocado, radish, cucumber, light chilli

### **Warm Platters**

Roasted (med-rare) pepper-crust Black Angus sirloin with local mushrooms and chimichurri (gf)

Large king prawns with butternut pumpkin, Persian fetta and Harissa (gf)

Buffet includes

Steamed new potatoes

Wild rocket, shaved pear, pecorino, aged balsamic dressing

Spiced cauliflower, chickpeas, Rita salad

Handmade bread rolls, cultured butter



# LUXURY

## BOAT HIRE

### **Dessert**

Handmade Pavlova nests mango passionfruit curd Raspberry sorbet (gf)

Local and Imported cheese served with spiced apple chutney, marinated figs and flatbread