



LUXURY

BOAT HIRE

GHOST II SEAFOOD BUFFET MENU

(Over 12 pax)

\$170 per head

Under 8 guests requires chef fee of \$450

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 Tataki, pickled daikon, wild mushroom, aged soy
- QLD spanner crab (de-shelled) Heirloom tomato medley, avocado, radish, cucumber, light chilli

Warm Platters:

- Roasted (med-rare) pepper-crusted Black Angus sirloin with local mushrooms and chimichurri (gf)
- Large king prawns with chermoula, chickpea, harrissa spiced yogurt (gf)
- Salt and pepper squid , new season potato salad, chorizo, Aleppo chilli



Buffet includes:

- Steamed new potatoes
- Wild rocket, shaved pear, pecorino, aged balsamic dressing
- Sautéed Broccolini, oyster sauce, smoked chilli, crispy onion
- Handmade bread rolls, cultured butter

Dessert:

- Handmade Pavlova nests mango passionfruit curd Raspberry sorbet (gf)
- Local and Imported cheese served with spiced apple chutney, marinated figs and flatbread