



LUXURY

BOAT HIRE

SEAFOOD BUFFET MENU

\$155/person

CANAPES

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-crust Black Angus sirloin with local mushrooms and chimichurri (gf)
Large king prawns with chermula, chickpea, harrissa spiced yogurt (gf)
Salt and pepper squid, new season potato salad, chorizo, dry chilli

BUFFET SIDES

Steamed new potatoes
Wild rocket, shaved pear, pecorino, aged balsamic dressing
Sauté 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