

## SEAFOOD BUFFET PACKAGE

### CANAPES

Miniature shortcrust tart with hummus and spiced butternut pumpkin (v)  
Seared Atlantic scallops with scorched sweet corn, chorizo, wild mushroom tart  
(can be gf) Chilli lime free range chicken, baby greens, cucumber, nam jim  
dressing, wonton

### 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

Yellow fin tuna spring onion, king brown mushrooms, aged soy QLD spanner  
crab (de-shelled) Heirloom tomato medley, avocado, radish, cucumber, light  
chilli

### WARM PLATTERS

Roasted (med-rare) pepper-crusting Black Angus sirloin with local mushrooms  
and chimichurri (gf) Large king prawns with butternut pumpkin, Persian fetta  
and Harissa (gf) Crispy-skinned W.A Cone Bay barramundi with sautéed  
wombok, pickled ginger, aged soy and wild mushrooms



## BUFFET INCLUDES

Steamed new potatoes Wild rocket, shaved pear, pecorino, aged balsamic dressing Spiced cauliflower, chickpeas, raita salad 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

