

# AHOY CLUB

## M E N U

### SEAFOOD BUFFET

170 PER PERSON - UNDER 8 GUESTS REQUIRES CHEF FEE OF 450

#### CANAPES

miniature short-crust tart with humus and spiced butternut pumpkin (v)  
seared harvey bay scallops with chorizo and sourdough crumb (on spoon) (can be gf)

#### COLD PLATTERS

- 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)
- pepper-seared Yellow fin tuna tataki, pickled daikon, wild mushroom, aged soy
- qld spanner crab (de-shelled) herloom tomato medley, avocado, radish, cucumber, light chilli

#### WARM PLATTERS

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- roasted (med-rare) pepper-crust black angus sirloin with local mushroom and chimichurri (gf)
- large king prawns with chermoula, chickpea, harrissa spiced yogurt (gf)
- salt and pepper squid, new season potato salad, chorizo, aleppo chilli

#### DESSERT

handmade pavlova nest mango passionfruit curd raspberry sorbet (gf)  
local and Imported cheese served with spiced apple chutney, marinated figs and flatbread

#### BUFFET INCLUDES

steamed new potatoes • sauteed broccolini, oyster sauce, smoked chilli, crispy onion  
wild rocket, shaved pear, pecorino, aged balsamic dressing • handmade bread rolls,  
cultured butter