

# SEAFOOD BUFFET

29TH MARCH 2024



## TO START

Creamy seafood bisque  
Breadbasket

## COLD SELECTION

Natural oysters  
Oyster Kilpatrick with a savoury BBQ sauce  
Assortment of flavoured Oysters served with salad  
Smoked Atlantic salmon with lemon and capers  
Platter of California maki and nigiri sushi with accompaniments  
Prawn platter with thousand island and tartar sauce  
Vietnamese rice paper rolls served with sweet chili sauce

## HOT SELECTION

Seafood medley served on saffron rice  
Herb crusted Barramundi with Sauce Vierge  
Grilled seafood skewers with Romesco sauce  
Greek-style octopus  
Tasmanian salmon with asparagus and broccoli served  
with a garlic sauce  
Prawn cutlets with panko crumbing, served with tartar  
sauce  
Sri Lankan-style prawn curry with lotus root  
Marinara Hakka noodles  
Amritsari fish served with mint yoghurt dipping sauce  
Seafood spring rolls with a sweet chili sauce

## SALADS

Smoked salmon and fennel salad with pickled onions  
Pumpkin quinoa salad with scallops  
Apple and crab salad with spring onions  
Calamari and Thai glass noodles salad  
Garden green salad drizzled with French dressing  
German potato salad

## DESSERT

Assorted profiteroles  
Sticky date pudding  
Red velvet gateaux  
Gluten-free brownie  
Flaky cheesecake served with cream  
Fresh fruit salad  
Local cheese selection with nuts, dried fruit, biscuits,  
and date loaf