

# Melbourne Cup Seafood Buffet Menu.

## On Ice

Chilled Pacific Oyster – Cocktail, Mignonette, Tabasco  
Sauces & Fresh Lemon (GF) (DF)

Chilled Tiger Prawns (GF)

Sashimi and Sushi Station – Sushi Chef Selection Cut to  
Order (GF)

## Chilled Seafood

Tasmanian Smoked Salmon, Red Onions, Capers,  
Dill & Lemon (GF)

Hot Smoked Salmon Nicoise Salad (GF) (DF)

NZ Green Lip Mussels, Passionfruit & Sweet Chilli  
Dressing (GF) (DF)

BBQ Octopus, Chorizo, Red Peppers, Parsley & Garlic  
(GF) (DF)

Crystal Bay Prawn Pasta Salad with Creamy Ranch  
Dressing

## Hot Selection

Lemon and Dill Battered Flathead

Seafood Marinara Paella with Chorizo & Chicken (GF)

Coconut Cauliflower and Chickpea Curry (GF) (Vegan)

Fluffy Saffron Rice (GF) (V)

Beef Bourguignon (GF) (Halal)

Steamed Seasonal Vegetables (GF) (Vegan)

Crispy Chat Potato with Rosemary Salt (GF) (V)

## Salad Selection

Cesar Salad with Traditional Accoutrements (GF) (V)

Roast Winter Vegetable Salad with  
Raspberry Vinaigrette and Parsley (GF) (V)

Baby Potato and Dill Salad with Crème Fraiche (GF) (V)

Mixed Leaves with Lemon Vinaigrette (GF) (V)

## Sweet Things

Freshly Cut Seasonal Fruit Platters (GF) (V)

Chefs' Selection of Gourmet Cakes,

**D E E**  
**W H Y**  
**R S L**

GF = Gluten Free, DF = Dairy Free, V = Vegetarian.