

Melbourne Cup Seafood Buffet Menu.

On Ice

Fresh Pacific Oysters with Cocktail Sauce, Mignonette, Tabasco & Fresh Lemon (GF) (DF)

Chilled Tiger Prawns (GF)

Chilled Seafood

Tasmanian Smoked Salmon with Red Onion, Capers, Fresh Dill & Lemon (GF)

Seared Tuna Niçoise Salad (GF) (DF)

New Zealand Green-Lip Mussels with Passionfruit & Sweet Chilli Dressing (GF) (DF)

Prawn & Avocado Salad with Baby tomato's & Mixed Leaves (GF) (DF)

Taramasalata Antipasto Grazing Boards with Crudité Vegetables & Breads (DF)

Hot Selection

Creamy Garlic Prawn Pasta Bake

Seafood Marinara Paella with Chorizo & Chicken (GF)

Barramundi Provencal (GF) (DF)

Fragrant Jasmine Rice (GF) (V)

Slow-Cooked Beef Bourguignon (GF)

Steamed Seasonal Vegetables (GF) (Vegan)

Rosemary Salt Crispy Chat Potatoes (GF) (V)

Fresh Salads

Classic Caesar Salad (GF) (V)

Roasted Vegetable Salad with Wild Rice Raspberry Vinaigrette & Fresh Parsley (GF) (V)

Baby Potato Salad with Dill & Crème Fraîche (GF) (V)

Mixed Leaf Salad with Lemon Vinaigrette (GF) (Vegan)

Sweet Things

Fresh Seasonal Fruit Platters (GF) (Vegan)

Chef's Selection of Gourmet Cakes,
Slices & Desserts (V)

D E E
W H Y
R S L

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