



Seafood

PACKAGE MENU

SEAFOOD BUFFET MENU

Cold Seafood & Raw Bar

Tasmanian Salmon Gravlax with Gin Crème Fraîche, Dill, Capers, and Rye Blinis
Japanese-Style Tuna Tataki with Ponzu Glaze, Wasabi Crème, and Pickled Ginger
Poached Bug with Chilli Kaffir Lime Mayo and Compressed Melon

Seafood Salads & Accompaniments

Green Papaya & Prawn Salad with Tamarind Dressing and Toasted Peanuts
Mini Octopus & Finger Lime Salad with Fennel, Heirloom Tomatoes, and Smoked Paprika
Lobster & Avocado Salad with Citrus Vinaigrette and Baby Herbs
Seaweed & Cucumber Salad with Sesame Dressing and
Toasted Sesame Seeds
Tomato & Buffalo Mozzarella Salad with Basil Vinaigrette

Hot Station

Chargrilled Salmon Fillet with Ginger Soy Glaze and Baby Bok Choy
Garlic & Chilli Prawn Cutlets
Honey-Glazed Bangalow Pork Belly with Garlic Jus
Roasted Turkey Breast with Cranberry Miso Glaze

Dessert

Mango & Passionfruit Pavlova
Traditional Christmas Pudding with Brandy Sauce
Fruit Mince Tartlets (Almond Frangipane, Cherry Compote)
Petit Fours & Local Cheese Selection

Tea and Coffee Station

Available for guests to help themselves

