



# Seafood Buffet Menu

## Cold Buffet

### Seafood On Ice

Cooked Prawn

Sydney Rock Oyster

Cooked Blue Swimmer Crab

### Seafood Salad

Calamari, Capsicum, Ginger, Lime, Coriander (GF, DF)

Marinated Mussels (GF, DF)

Smoked Salmon (GF)

Grilled Octopus, Sundried Tomato & Balsamic (GF, DF)

### Salad/Platter

Rocket, Pear, Parmesan, Walnut (GF, V)

Turmeric Couscous, Cauliflower, Cranberry (V)

Black Rice, Beetroot, Walnut, Fetta (GF, V)

Japanese Slaw, Sesame Mayo (GF, DF, V)

Roasted Beef, Artichokes, Caper, Parsley (GF, DF)

Prosciutto, Grilled Fig, Pickled Beetroot, Nasturtium & Balsamic Reduction (DF)

Smoked Salmon, Citrus & Coriander Yoghurt (GF)

### Hot Buffet

BBQ Chicken, Grilled Corn, Coriander & Salsa (GF, DF)

Sous Vide Beef Brisket with Grilled King Brown

Mushroom, Confit Baby Onion (DF)

Grilled Barramundi Fillet w Rempah, Coriander (DF)

Slow Roast Cauliflower Gratin, Toasted Fennel (V)

Steamed Variety of Seasonal Vegetable (V)

Roasted Chats Potato (GF, DF, V)

Steamed Rice (GF, DF, V)

### Dessert

Chocolate Fountain-Banana, Strawberry, Marshmallow, Donut, Churros for dipping.

An Array of Pastries, Tart & Cakes

Seasonal Sliced Fruits

Australian Farmhouse Cheese, Crackers & Dried Fruits

**(GF) - Gluten free**

**(DF) - Dairy free**

**(V) - Vegetarian**



THE  
**M A R K E**

KITCHEN

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