

# SEAFOOD BUFFET

## SATURDAY NIGHT

### **Soup & bread station**

- Seafood chowder with a selection of breads with condiments

### **Salads/starters**

- Assorted sushi rolls with wasabi, soy sauce, pickled ginger
  - Cos lettuce with Caesar condiments
- Garden greens with Greek salad condiments
  - Potato nicoise salad with seared tuna
- Thai style prawns, noodle and papaya salad
  - Smoked salmon, shaved onion, capers
  - Chicken, mango and cilantro salad
  - Chickpeas and couscous salad

### **Chilled fresh seafood**

- Moreton bay bugs
- Mooloolaba fresh prawns
  - Sand/Spanner crabs
  - Pacific oyster
- Fresh mussel with lemon tomato dressing
  - Selection of sauces and condiments

### **Main course**

- Seafood penne with pomodoro sauce
  - Pan seared salmon, saffron veloute
- Deep-fried barramundi with three flavoured sauce
- Stir fried hokkien noodle with seafood and Asian vegetables
- Slow roasted lamb with thyme jus and condiments
- Pumpkin ravioli with herb, cheese and cream sauce
  - Rosemary and garlic roasted root vegetables
  - Steamed seasonal vegetables
  - Vegetarian fried rice

### **Desserts**

- Seasonal fruit platter
- Selection of cakes, tarts, mousse
- Bread and butter pudding with vanilla custard
  - Selection of cheese with condiments

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Adults \$105 pp | Teens 13-17yrs \$75 pp | Kids 6-12yrs \$55 | Children 2-5yrs \$25

**To book, please call 5450 9521**