

# PACIFIC

## SEAFOOD BUFFET

\$165 per adult | \$95 per teenager (12-17 years)

\$40 per child (under 12 years)

### Seafood on Ice

Moreton Bay Bugs (df, gf)

Chilled Rock Lobster (gf, df)

Ballina Prawns (df, gf)

Hervey Bay Scallops (df, gf)

Blue Swimmer Crabs (df, gf)

Pacific oysters

Smoked Salmon Fillet

Condiments : sauce vierge, cocktail sauce,  
romesco & gribiche mignonette, bullet chili & lime dressing

### Sashimi Selection

Hiramasa Kingfish (df, gf)

Yellow Fin Tuna (df, gf)

Tasmanian Salmon (df, gf)

Accompaniments : tamari, mountain pickles, wasabi

### Mezze / Cold

Charred asparagus, pesto, parmesan (v, gf)

Freekeh, lemon, feta (v, gf)

Grilled zucchini, almonds, goat cheese (v, gf, df)

Roast capsicum, couscous, haloumi (v, gf, df)

## From the Woodfired Grill

BBQ prawns with chili and coriander (gf, df)

Grass-fed Sirloin, chimichurri (gf, df)

Lamb cutlets with chermoula (gf, df)

Grilled QLD scallops onion crunch (gf, df)

Citrus infused Spatchcock, romesco (gf, df)

Marinated Greek style Octopus (gf, df)

## Live Carving Station

Whole baked Reef fish, salsa verde (gf)

Slow braised wing Rib, master stock glaze (gf, df)

## Hot

Kilpatrick Oysters

Charred corn (v, gf)

Grilled Portobello mushroom, pimento butter (v, gf)

Roasted herb potato (v, gf, df)

Sweet potato with pumpkin seed (v, gf, df)

Sautéed greens (v, gf, df)

## Dessert Selection

Macarons and petit four (gf)

White chocolate mousse (gf)

Mascarpone pavlova (gf)

Mud cake

Tropical fruit tarts

Belgium chocolate cones

Chocolate caramel cheesecake

Decadent trifle

Black forest cake

Rocky road (gf)

Chef selection of artisan local cheese & accompaniments