SEAFOOD BUFFET MENU

HOT SEAFOOD

SNAPPER & FENNEL PENNE MORNAY
PENNE BAKED IN A CREAMY MORNAY WITH SNAPPER & FENNEL, FINISHED WITH A GOLDEN CHEESE CRUST | I

SEAFOOD CHOWDER
BOSTON-STYLE SEAFOOD BROTH | A

BARRAMUNDI FILLETS
WHOLE-COOKED BARRAMUNDI FILLETS | I

SEAFOOD PILAF
SPICED CHORIZO, PRAWNS AND CALAMARI WITHFRAGRANT RICE | I

ROAST CHAT POTATOES
GARLIC & ROSEMARY ROASTED CHATS

COLD SEAFOOD

SLIPPER LOBSTERS | I
PACIFIC OYSTERS | A
LOCAL ENDEAVOUR PRAWNS | A

CHEF'S SELECTION

FLASH-FRIED CALAMARI
TENDER CALAMARI LIGHTLY DUSTED AND FLASH-FRIED UNTIL CRISP | I

SALADS

PAW PAW & CARROT SALAD
GREEN PAW PAW, SHREDDED CARROT AND COS LETTUCE | A

MÂCHE SALAD
HEIRLOOM TOMATOES SERVED WITH MÂCHE AND BALSAMIC GLAZE | A

KIPFLER POTATO SALAD
KIPFLERS TOSSED WITH DILL, CAPERS AND LEMON MAYO

BREAD & BUTTER

HOUSE-MADE FOCACCIA
FRESHLY BAKED IN-HOUSE AND SERVED WARM

SEAFOOD ORIGIN:
A - AUSTRALIAN I - IMPORTED | M - MIXED