



SEAFOOD BUFFET MENU

HOT SEAFOOD

SNAPPER & FENNEL PIE

TRADITIONAL FISH PIE BAKED
WITH A GOLDEN PASTRY
CRUST | A

SEAFOOD CHOWDER

BOSTON-STYLE SEAFOOD
BROTH | A

BARRAMUNDI FILLETS

WHOLE-COOKED BARRAMUNDI
FILLETS | A

SEAFOOD PILAF

SPICED CHORIZO, PRAWNS
AND CALAMARI WITH
FRAGRANT RICE | A

COLD SEAFOOD

SLIPPER LOBSTERS | A
COFFIN BAY OYSTERS | A
LOCAL ENDEAVOUR PRAWNS | A

SEAFOOD ORIGIN:

A - AUSTRALIAN

I - IMPORTED | M - MIXED

CHEF'S SELECTION

BARRAMUNDI WINGS

ASIAN-STYLE BAKED
BARRAMUNDI WINGS WITH
BANG BANG SAUCE | A

CRUMBED SCALLOPS

PANKO-CRUMBED SCALLOPS
FINISHED WITH NAM JIM | A

TEMPURA SOFT-SHELL CRAB

CRISPY BABY CRAB FLASH-
FRIED IN A LIGHT BATTER | A

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

BREAD & BUTTER

WARM BENNETT'S BREAD

SERVED WITH BUTTER
MEDALLIONS | A

SALADS AND BREAD ARE
SERVED TO THE TABLE TO
SHARE.

