



# Celebrate!

with a seafood buffet



## SOUP STATION

Chicken laksa  
Assorted bread rolls, butter and margarine

## SEAFOOD SELECTION

Cooked prawns, cocktail sauce, lemon wedges  
SA oysters, shallot vinegar  
NZ green lip mussels, sweet chilli, coriander and roasted garlic dressing  
Poached squid, Nam Jim dressing

## COLD SELECTION

Darwin slaw, cabbage, carrot, mint, mango, coriander, red onion & spring onion  
Potato salad, seeded mustard dressing, onion and parsley  
Kale, green bean, pumpkin seeds, zucchini salad, avocado dressing  
Selection of baby rocket, spinach leaves and baby lettuce leaves, house dressing  
Charcuterie platter

## CARVERY SECTION

Roast leg lamb, gravy and mint jelly  
Roast beef, jus  
Potato and garlic mash  
Steamed seasonal greens

## HOT BUFFET

NT barramundi, salsa verdi  
Indian chicken korma, riata, poppadum's  
Steamed jasmine rice  
Wok fried seafood, garlic sauce  
Soy poached chicken thighs, Asian greens  
Penne pasta bake, tomato, roasted peppers and parmesan  
Steamed chat potato, olive oil herb mix  
Roast pumpkin

## DESSERTS

Chocolate fountain, selection of fruits and accompaniments  
Ice cream selection  
Individual panna cotta  
Mini chocolate tarts  
Coconut chia pudding, passionfruit  
Lemon meringue tartlets  
Chocolate brownie  
Lemon cheesecake  
Selection of sauces:  
Anglaise, raspberry coulis, mango coulis  
Cheese selection, quince paste, grapes, lavosh and crackers

## KID'S CORNER

Mini cheeseburgers  
Mac and cheese

Hot dogs  
Crumbed fish pieces  
Chicken nuggets

Hot chips  
Tomato sauce, BBQ sauce and mayonnaise

Mini fruit and jelly cups  
Individual chocolate mousse