



Ghost – Seafood Buffet Menu

\$160 - per person

Select 4 dishes and 1 dessert

Selection of cold dishes:

Platter of tiger prawns, oysters, smoked salmon and poached rainbow trout with sauces.

Sushi platter with seaweed salad, ginger, soy and wasabi.

Sesame seared tuna with lime and ginger vinaigrette on Rocket.

Prawn & lobster salad with a dill and lime mayonnaise.

Vegetarian dish:

Carpaccio of grilled eggplant, zucchini, tomatoes, pine nuts on rocket with a balsamic glaze

Selection of warm dishes:

Whole marinated salmon or barramundi.

Panko and Cajun grilled flathead fillets on garlic and chive mash.

Salt and pepper squid with curried baked potato wedges, spinach and Swiss cheese.

☑ Carbonara with scallops, baby octopus, prawns and smoked salmon.

Vegetarian dish:

Rigatoni with roast Mediterranean vegetables in a semi dried tomato and mascarpone sauce

Buffet includes:

Rice, spinach, corn and edamame salad with a mango and herb dressing, cucumber salad with dill and spring onions, creamy coleslaw with walnuts & warm mushrooms, bread rolls & butter

Dessert selection:

Cheese platter with dried fruit, nuts and grapes
Caramel pear & apple crumble with vanilla bean ice cream
Chocolate and hazelnut brownies