



GHOST

SEAFOOD BUFFET

Selection of three canapés from the canapé menu, four dishes from the Seafood Menu.

\$110

Cold Dishes

Oysters in shell with sauces

Prawn (peeled!) platter with seafood and tartare sauces

Thai-style calamari salad

Smoked salmon, sour cream, and dill potato salad

Smoked salmon and gravalax platter

Sushi selection

Lime and coconut marinated scallops in shell

Poached ocean trout fillets with a chive mayonnaise

Hot Dishes

Oven-baked Barramundi/ Kingfish fillets (seasonal) with lemon and dill butter

Baked macadamia butter oysters in shell

Roasted coconut prawns with spicy plum sauce

Sweet curried fish on coconut rice

Dessert Selection

Cheese selection with dried fruits and nuts

Fresh seasonal fruits platter

Petit fours

Homemade slices – raspberry & coconut; and hazelnut brownies

Selection of homemade ice cream in small waffle cones

Buffet includes:

Seasonal green salad, tomato, basil and bocconcini salad, with a tropical rice and nut salad.

Bread selection

One dessert selection

Tea and coffee

Chilled lobster in shell with lemon sauce is optional at an **additional price of \$50.00** per person.