



SEAFOOD BUFFET

FRIDAY 18TH APRIL 2025

COLD SELECTION

Fresh Dinner Rolls
Chilled Exmouth Prawns GF
(served with cocktail sauce, lemon wedges, and aioli)
Seafood Rice Paper Rolls GF, DF
Mussels Served with Tomato Chilli Salsa GF, DF
Freshly Shucked Oysters - Natural, Chilli Lime and Coriander GF, DF
Smoked Salmon Served with Capers, Red Onion GF, DF
Assorted Sushi and Nigiri GF, DF
Southwest Shores Citrus Ceviche GF, DF

HOT BUFFET

Oysters - Kilpatrick and Mornay
Honey Glazed Tempura Prawns DF
Creamy Garlic Butter Prawns in White Wine Sauce with Saffron Rice GF
Locally Caught Fish with Lemon Butter Sauce and Herbed Crushed Potato GF
Crispy Salted Lemon Pepper Squid Served with Tartar Sauce DF
Mussels Cooked in Apple Cider Sauce GF
Korean Seafood Hotpot GF
Seafood Chowder
Vegetarian Asian-Style Hokkien Noodles DF
Marinara Seafood Pasta DF

SALADS

Smoked Salmon and Fennel Salad with Pickled Onions
Pumpkin Quinoa Salad with Scallops
Apple and Crab Salad with Spring Onions
Mediterranean Pasta Salad with Tuna Flakes, Olives, and Sun-Dried Tomato DF
Coleslaw with Tangy Dressing GF, DF
Greek Salad with Feta and Olives
Deconstructed Caesar Salad
Potato Salad with Egg and Mustard Mayo
Heirloom Tomato with Rocket, Balsamic Glaze, and Cherry Bocconcini
Garden Green Salad Drizzled with French Dressing
German Potato Salad

KIDS MENU

Deep Fried Fish Goujons and Chips
Chicken Nuggets and Chips

DESSERT

Fruit Platter
Cheese Board
Chocolate Brownie
Passion Fruit Panna Cotta
Caramel Slices
Cheesecake Slice
Profiteroles
Éclairs
Lemon Tart

