



Bay Garden Restaurant Sample Seafood Buffet

(Items are subject to availabilities and season)

Bread Selection

Selection of freshly baked sour dough, ciabatta, whole meal, multi grain & rolls with margarine & butter portions

Natural Seafood Selection

King prawns
Freshly shucked Sydney rock oysters
Balmain Bugs
Crabs
Lemon, tar tare & cocktail sauce

Seafood Selections

Smoked New Zealand green lip mussels with tomato & dill salsa
Sea scallops steamed with nam jim & fragrant herbs
Prawn cocktail

Platters

Anti pasto – semi dried tomatoes, olives, roast zucchini, dolmades
Meat platter to include smoked chicken breast, salami, rare beef, turkey & ham with mustards, relishes & cornichons
Vegetarian rice paper roll with coriander pesto
Smoked salmon & fish selection with capers, red onions & dill dressing

Salads

Char grilled octopus salad with roast peppers, preserved lemon & pine nuts
Smoked salmon & rocket pasta salad
Make your own salad station

Hot Buffet

Lobster bisque
Oysters Kilpatrick
Seared snapper with scallop & bell pepper confit
Honey glazed leg ham with citrus & bay leaves
Rice pilaff with prawns, mussels & saffron
Potato gratin with truffle oil
Steamed seasonal vegetables

Desserts

Selection of king island cheese with muscatels, lavosh crisps & water crackers
Sliced tropical fruits
Double baked Belgian & Kahlua tart
New York cheese cake
Slow baked lemon tart
Tiramisu
Triple chocolate mousse
Individual chocolate pots with strawberries
Chantilly cream
Berry compote