



# Baygarden Restaurant

## Seafood Buffet

Sunday – Thursday \$55 per person

### Sample Menu

(Items are subject to availability and season)

#### Seafood Selection

Prawns  
Oysters  
Smoked salmon  
Lemon wedges and cocktail sauce

#### Salad Bar

Selection of four assorted salads  
Caesar (station)  
(Cos leaves, bacon, croutons, dressing, anchovies)  
Cajun spiced chicken with red onion and tomato salsa  
Thai beef and glass noodle salad  
Frittata  
Oils, vinegars, mustards  
Cocktail samosas and sweet chilli sauce  
Crumbed calamari rings and tartare sauce

#### Live Cooking Station

Grilled fish fillets and lemon butter sauce

#### Hot Selection

Soup of the day  
Beef casserole with mashed potato  
Rice  
Potato  
Seasonal vegetables  
Pasta with shrimps in a garlic cream

#### Bread Selection

Selection of breads, rolls, cobs, baguettes

#### Dessert Selection

Assorted gateaux  
Tarts  
Bread and butter pudding  
Hazelnut mousse  
Crème brûlée  
Fruit trifle  
Seasonal Fresh fruits  
Seasonal berries  
Custard  
Jelly

#### Cheese Station

Assorted cheese  
Quince paste  
Crackers, rice crackers, lavosh  
Dried fruit



# Baygarden Restaurant

## Seafood Extravaganza Buffet

Friday & Saturday \$85 per person

### Sample Menu

(Items are subject to availability and season)

#### Seafood Selection

½ lobster served to the table  
King prawns  
Freshly shucked Sydney rock oysters  
Balmain bugs  
Crabs  
½ shell mussels with tomato and dill salsa  
Steamed fillet of Atlantic salmon  
Warm Cajun spiced snapper fillet  
Marinated pan-fried sardines  
Smoked salmon with traditional accompaniments  
Lemon wedges and cocktail sauce

#### Salads

Char grilled octopus salad  
Calamari salad  
Prawn and melon salad  
Mussel salad  
Assorted salads

#### Platters

Antipasto – semi dried tomatoes, olives, roast zucchini, dolmades  
Continental cold meats with mustards, relishes and cornichons  
Marinated chicken drumettes  
Frittata  
Deep-fried whiting fillets and tartare sauce

#### Hot Buffet

Seafood chowder  
Roast of the day carved by a Chef  
Selection of hot dishes including poultry, seafood and pasta  
accompanied with rice, potato and vegetables

#### Bread Selection

Selection of freshly baked sour dough, ciabatta, kaiser rolls and  
baguettes

#### Desserts

Selection of cakes, pastries and tarts  
Local and imported cheese  
Crackers, dried fruits, lavosh  
Fresh fruit salad  
Cream

Tea and coffee

## Baygarden Restaurant Dinner

### Entrees

Garlic bread \$5.50

Tomato, olive and basil bruschetta \$7.50

Semi dried tomato pesto and parmesan pizza crust \$11

Soup of the day \$13

Sydney rock oysters natural ½ dozen \$21 dozen \$32

Cajun chicken Caesar \$17 / \$21.50

(Bacon, anchovies, croutons, parmesan, poached egg and house dressing)

Chilled king prawns with wonton crisps, snow pea leaves and chilli jam \$18.50 / \$24.50

Grilled tandoori spiced chicken breast over mesclun with raita \$18.50

Fettuccine marinara \$19.50 / \$25.50

(Fettuccine with seafood in a fresh herbed tomato sauce)

Primavera fettuccine \$17.50 / \$22.50

(Zucchini, rocket, basil, tomatoes, lemon and pine nuts)

### Mains

Grilled salmon niçoise \$31

(Green beans, steamed chat potatoes, black olives, roma tomatoes, boiled egg and anchovies)

Pan fried blue eye cod fillet \$33

(Pontiac potato, sautéed spinach and grain mustard sauce)

Grilled lemon pepper chicken breast \$31

(Thyme gremolata on steamed smashed chat potatoes)

Butter chicken \$32

(Basmati rice and naan bread with raita, papadums, and banana coconut and mango chutney)

250 gm Grain fed sirloin steak \$38

(Gratin potato cake, pearl onions, broccoli florets and red wine jus)

### Sides \$7.50

Seasonal steamed vegetables

Greek salad

Warm bean and roasted pumpkin salad with walnuts

Rocket, pear and walnut salad

Fries complimented by Aioli

### Cheese and Desserts \$16.50

Chocolate mud cake, warm chocolate sauce and double cream with strawberries

Sticky date pudding, butterscotch sauce and cream

French apple tart with VSOP cognac ice cream

Seasonal fresh fruit plate with berry compote

Cheese plate with crackers and quince paste