



# Vagabond Spirit

## SEAFOOD BUFFET

3-Course Seafood and Carvery Seated Buffet

### Appetisers

Served in cocktail style

- Assorted dips with fresh vegetable crudités, corn chips and crackers (v)
- Spiced Thai fish cakes with sweet chili sauce

### Buffet Selections

Select one of the following roast meats

- Slow-cooked, pulled beef brisket with gravy and assorted condiments (gf)
- Tender seasoned pulled pork with apple sauce (gf)

Select one of the following chicken options

- Classic BBQ chicken (gf)
- Moroccan spiced chicken with yogurt and mint sauce (gf)
- Tandoori style chicken with yogurt and mint sauce (gf)

Fresh seafood selection

- Fresh tiger king prawns served with Thousand Island dressing and lemon wedges (gf)
- Chilled Sydney rock oysters served with sea salt and lemon wedges (gf)
- Whole baked Atlantic salmon served with tartare sauce and fresh lemon (gf)

Also at the buffet

- Oven roasted baby potatoes with virgin olive oil, oregano and rock salt (v) (gf)
- Platters of continental cured meats (gf)
- Wild mixed leaf salad (v) (gf)
- Macaroni pesto salad with marinated roast vegetables and parmesan (v)
- Baby beetroot and spinach salad with feta, walnuts and balsamic vinaigrette (v) (gf)
- Finely sliced classic coleslaw (v)
- Crusty mixed dinner rolls (v)

### Dessert

Select two of the following desserts

- Boutique Australian cheeses with a selection of dried fruits, nuts & water crackers (v)
- Platter of freshly sliced seasonal fruits (v) (gf)
- A delicious assortment of cakes (v)

Accompanied by

- Freshly percolated coffee and a selection of herbal tea
- Vagabond Chocolates (v)

