

BOX SEAFOOD PLATTER GUIDE

COLD PLATTER



(45 per person – minimum of 2 serves) – This platter is Gluten free, Dairy free and Nut free

Beetroot and vodka sugar cured salmon (Gravlax)

Oysters natural with fresh lemon and vinaigrette

Smoked trout

Steamed marinated mussels

King prawns with cocktail sauce

Total for 2 people to have this platter would be \$90 AU
(Please note: Alternations are not available)

HOT PLATTER



(110 per person – minimum of 2 serves)

Oysters Kilpatrick grilled bacon and Worcestershire sauce (DF,NF)

Crispy soft shell crab with a ponzu dipping sauce (GF,DF,NF)

Pan seared bug halves with roasted garlic, butter and parsley (GF,NF)

Scallops mornay served in half shell with a creamy cheese sauce (NF)

Chef's choice of grilled fish (GF,NF,DF)

King prawns pan fried tossed with a sweet soy chilli sauce (NF, GF)

Calamari dusted in flour lightly fried, with tartare sauce (DF,NF,GFA)

Bug tails lightly battered, dressed with honey and toasted sesame seeds (NF,GFA)

Steamed mussels with napoli sauce, fresh tomato, onion, coriander and fresh chilli (GF,DF,NF)

Scampi spring rolls served with mushroom soy and Thai sweet chilli dipping sauces (DF,NF)

Scallops thermidore served in half shell with a light mustard cheese sauce and reggiano parmesan (NF)

Total for 2 people to have this platter would be \$220 AU

(Please note: Alterations are not available)

CRAYFISH PLATTER



Featured above is our crayfish platter

This platter is tailored by YOU.

You select the Crayfish size that we have available for selection

Then you can choose from a selection of prawns, oysters and salmon to create your very own Crayfish platter.

The information in this guide is correct as of 20th October 2018 and is subject to change.