

# BISTRO MANLY

## Melbourne Cup Seafood Indulgence

\$165pp

### On Arrival

Glass of sparkling and a selection of seafood canape platters served at the table to get you comfortable and settled

### Buffet

Artisan breads  
Fresh tiger prawns  
Queensland blue swimmer and spanner crabs  
Balmain bugs  
Smoked New Zealand mussels  
Gin and beetroot gravlaxed Atlantic ocean trout  
Assorted sashimi – Hiramasa king fish, yellow fin tuna, and Atlantic salmon

### Hot

Seafood, fennel and coconut chowder  
Daintree barramundi, collard greens, Paris mash and vodka lime beurre blanc  
Cajun shrimp and fried rice  
Tuscan scallop linguine, with baby capers, olives and oven dried baby tomatoes  
Hearty seafood bouillabaisse with fish, molluscs and shellfish

### Live Stations

Oyster - variety of regional oysters with kilpatrick and rockefeller oysters cooked to order  
Wok - prawn and hokkien noodle stir fry  
Paella - traditional seafood paella with our chef cooking and serving to order  
Fried - fennel salted school prawns, salt and pepper Lolligo squid,  
champagne battered flat head fillet, french fries

### Salads

Leafy Garden salad vanilla orange forum  
Shrimp, watermelon and mizuna salad & chilli lime dressing  
Citrus braised ocean trout, endive, celeriac, macadamias and sauce gribiche  
Mud crab, radicchio and mandarin salad, with pine nuts & mango chipotle dressing

### Desserts

Seasonal fruit platters  
A selection of cakes, logs, tarts and slices  
Fromage station with assorted aged cheddars, brie's, camembert's  
and blue cheeses with lavosh, crackers, dried fruits and nuts

