

BISTRO MANLY

NYE Seafood Indulgence

\$165pp

Buffet

Artisan breads

Variety of regional oysters

Fresh tiger prawns

Queensland blue swimmer and spanner crabs

Smoked New Zealand mussels with Nahm Jim

Heirloom tomato, baby bocconcini and fresh basil

Assorted sashimi – Hiramasa king fish, yellow fin tuna, and Atlantic salmon

Hot

Seafood, fennel and coconut chowder

Thai spiced mahi mahi, mango and coriander salsa and crispy fried shallot

Seafood risoni, torn burrata, baby peas, fennel and crab bisque

Peking style duck pieces, sautéed gai larn and crispy leek

Mustard crusted roast beef and wild mushroom ragout

Duck fat roasted root vegetables with garlic and thyme

Live Stations

Wok - prawn and hokkien noodle stir fry

Antipasto - selection of grilled vegetables, cured and smoked meats, dips and olives

Fried - fennel salted school prawns, salt and pepper Lolligo squid,

champagne battered flat head fillet, french fries

Salads

Leafy Garden salad vanilla orange forum

Honey roast beurre boscs, Little Gem leaf, Jambon crumble, chevre,

toasted pine nuts with caramelized balsamic

Beef Panzanella with yellow peppers, perino tomatoes and coffee balsamic vinaigrette

Charred Freemantle octopus, red papaya, lilac flowers and chard leaves with

toasted almond flake and blueberry balsamic

Desserts

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