

The background of the menu is a photograph of various seafood items including a large crab, several prawns, and several clams, all arranged on a wooden cutting board. A slice of lemon is visible in the top right corner. The Crowne Plaza logo is in the top left, and the text 'CROWNE PLAZA AN IHG HOTEL HAWKESBURY VALLEY' is centered below it. The main title 'SEAFOOD BUFFET MENU' is written in large, bold, white letters across the center. The price and time information is in the bottom left.

**CROWNE PLAZA**  
AN IHG HOTEL  
HAWKESBURY VALLEY

# SEAFOOD

# BUFFET

# MENU

**\$139 PP**  
**6PM - 9PM**  
**GOOD FRIDAY**

## BREAD STATION

Dinner roll, focaccia, sourdough, ciabatta

## SALAD STATION

Fish Taco Salad (NF)

Prawn & Mango Salad

Crab Salad

Garden Salad with Sweet Balsamic (GF DF NF)

## SEAFOOD GALORE (NF GF DF P)

New Zealand green lip ½ mussel

Razor clam, tiger prawns, pacific oysters, blue swimmer crab

*Served with lemon Wedges, Garlic Ginger Sauce, Teriyaki Sauce, Black Pepper Sauce, Lychee Mignonette*

## TAPAS (NF GF DF)

Marinated artichokes, roasted pumpkin, roasted zucchini

Grilled eggplant, grilled capsicum, roasted baby potatoes

*Served with Fried Tortillas, Pita bread and Naan Bread*

## MEZZE (NF GF DF)

Red pepper pesto, hummus, tzatziki, black olive tapenade

Sundried tomatoes, Kalamata olives

## HOT DISHES

Beef Mexican casserole (GF NF)

Honey & soy chicken with sesame broccoli (GF NF DF )

Tuscan seafood stew (NF GF)

Roasted cauliflower and carrot with spiced butter (NF GF)

Gratin of green and yellow zucchini with red capsicum puree (NF GF)

## SWEET TEMPTATIONS

Assorted petite patisseries and tartelettes

Bread and butter pudding with vanilla anglaise

Seasonal fruit platter (NF GF DF)

Cheese platter, roasted nuts, dried fruits, quince, grissini, lavosh