



Welcome to Bistro Seymour, situated at the beautiful North Stradbroke Island Golf Club, virtually the highest point on the second biggest sand island in the world.

From the dining room deck you have a bird's eye vista overlooking Brown Lake, Moreton Bay and the big island (Australia) in the distance. On a clear day you can see the Glasshouse Mountains. At night the lights from the mainland might be considered a little romantic, and to see the lightening on a stormy night is something to behold. The Bistro is fully undercover regardless of the weather conditions.

It just so happens that my surname is Seymour, I thought about calling the Bistro 'See More' or some other connotation because of the aspect. I settled on my using my actual name because my late dad always envisaged me having my own place called 'Chez Seymour'

Whilst I am a classically trained chef, my offerings will be far from traditional fare. My darling grandmother and mother were/are wonderful cooks and were my inspiration to becoming a chef and I will implement those treasured homestyle skills.

My irreplaceable Right Hand, Kristina Groombridge' is the face of Bistro Seymour, a local Dunwich girl and mother of three wonderful children. Kristina, myself, and our team will do our utmost ensure that you're comfortable, relaxed and well catered for.

A menu and venue for all hopefully. Whether you're a golfer wanting a bite after a round, taking in the view with a snack, or a long lunch or dinner with friends. Or, why not plan to make a day of it! Catch the Water Taxi from Cleveland, a very pleasant 20 minute trip across the Bay and we can collect you in our shuttle bus. Just call or email to arrange.

We are fully licensed and we would be delighted to assist you with plans for any special occasions.

Myles

Myles Seymour

Myles commenced his apprenticeship at the Brisbane Park Royal Hotel. He served Four Governors of Queensland over a 16-year period. He has also won many culinary awards over his career including a Restaurant Gold Plate Award in 1986 at O'Neill's Restaurant, was selected in the Australian Brigade for the 1992 Culinary Olympics in Frankfurt, Germany winning 2 Gold, 1 Silver and 3 Bronze medals and was named the 1995 Restaurant and Caterers Association 'Chef of the Year' along with another Australian Gold Plate Award at Grand Orbit.

Having taken a sabbatical from professional cooking, He went into private service working as a Butler, until he retired a few years ago and took up Golf. As a volunteer he created a monthly gourmet supper club to support his beloved Golf Club which rekindled his passion for cooking. Hence, the creation of 'Bistro Seymour' combining his two loves together....



## Events

- \* *Sit Down Set Menus – Maximum 40 guests*
- \* *Barbecue and Fork Dish Menus – Maximum 80 guests*
- \* *Cocktail Parties – Maximum 200 guests*
- \* *A non-refundable payment of \$1,500 for venue hire is required upon booking to also secure exclusive use of the facility*
- \* *a Quote will be provided after Menu selection*
- \* *We are fully licensed with an excellent selection of Wines, Local and Imported Beers and Pre-Mixed Drinks*
- \* *a Perfect setting for Weddings, Conferences or any other Special Event you might be Contemplating*

*Everything is possible!*

*I will be delighted to assist with the planning  
to tailor make your event unique and memorable*



## Set Menu Selections

(To Share)

Turkish Bread, Balsamic Garlic Oil, Chilli Tuna Mayo, Hummus & Avo Mash

### Entrée (Set Menu)

Cold Poached Breast of Chicken Marinated in a Citrus Vinaigrette over Egg Noodle Salad – Avo Smash – Pickled Onions – Palm Sugar Dressing and Roasted Cashews

My Seafood Chowder – Sweetcorn Custard – Crumbed Calamari

Roasted Pumpkin Soup with its Own Mousse – Cheese Tortellini  
- Breaded Scallops – Candied Vegetables – Chive Cream

Green Pea Puree

- Ham Hock Ravioli – Green Onion Butter – Sweet Potato Straw

Bistro Burrito Sweet Barbecued Chicken – Herb Salad – Chunky Bean Salsa  
- Smashed Avocado – Sour Cream – Green Onion Oil

Smoked Salmon and Rainbow Trout Pâté Roulade

- 'My Sort Of' Traditional Garnishes  
- Communal Garlic Ciabatta Loaf to 'Pile your Pâté on!'

Spicy Mediterranean Seafood Crepe – 'Sweet Potato Scallop'

- Pesto and Chive Butter – Smoked Tomato, Olive & Micro Leaves

Warm Four cheese Tart – Brown Butter Raisins, Wilted Spinach & Toasted Pine nuts  
- Grilled Garlic Prawns – Basil Pesto Cream

Seafood Melange – Cold Poached Prawns, Scallops & Moreton Bay Bug  
- Citrus Sour Cream and Fennel – Fried Oyster – Sherry Vinaigrette – Herb Oil

'Ravioli' of Slow Cooked Ox Tail

- Buttered Shimeji – Potato and Parsnip Croquette  
Jus Lie – Mustard Beurre Blanc



### Main Course (Set Menu)

Duck Thigh Confit & Slow Poached Chinese Inspired Pork Belly  
Asian Mushroom Arancini & Wilted Chinese Greens  
- Concentrated Poaching Liqueur - Soy and Cilantro Beurre Blanc

Tasmanian Salmon w/ Olive Tapenade in Noodle Dough  
Eggplant 'Parmigiana' - Mediterranean Style Vegetables -  
Smokey Tomato Sauce - Zucchini Chutney - Basil & Chive Cream

Chicken Breast 'en Brik' Mushroom & Camembert Farcie  
- Mushroom Ragout - Braised Leeks - Glace de Volaille - Herb Salad

24 Hour Braised Lamb Shank

Red Wine, Tomato & Root Vegetable Cooking Reduction  
- Onion Rings - Creamy Mushroom, Cauliflower & Pea Risotto

Croquette of Slow-Cooked Shredded Beef Short Ribs  
Paris Mash, Wilted Greens and Garlic Roasted Field Mushroom Mustard Sauce - Onion Rings

Pan Roasted Straddie Fresh Fish of the Day & King Prawns  
over Steamed Jasmine Rice and Wilted Greens  
- Thai Scented Coconut, Peanut & Lime Broth - Coriander Salad

Roasted Lamb Fillet w/ Red Onion Jam & Mint Crumble  
- Green Pea, Spinach, Pinenut and Mushroom Strudel - Red Wine Sauce

Pan Roasted Mustard Crusted 'Wagyu Porterhouse over Crostini  
- Double Smoked Bacon, Home Smoked Roma Tomato - Mushroom & Onion Ragout  
- Dried Pea and Potato Mash - Jarlsberg - Crispy Fried Onion Rings  
- Green Peppercorn and Red Wine Gravy

Herb Crusted Cutlet of Pork - Sugar Roasted Pears  
Potato and Broccoli Bake - English Spinach

Bistro Mesquite Smoked Rack of Lamb over Spiced Currant Cous Cous  
- Straddie Honey, Rosemary and Toasted Pine Kernel Glaze - Cumberland Glaze

Fillet Mignon 'Kilpatrick' - Potato Cake, Steamed Asparagus & Fried Oysters  
- Rendered Bacon Béarnaise - Worcestershire Glaze



**Dessert** (Set Menu)

Fresh Fruit Flan  
- Vanilla Bean Custard  
- Passionfruit Gelato

Hazelnut Praline Brulé Sandwich  
- Vanilla Bean Yoghurt  
- Caramel Syrup - Salted Caramel Ice Cream

Chocolate & Coffee Mascarpone Roulade Cake  
- Chocolate Ice Cream - Macerated Raisins

Chocolate Mousse and Toasted Nut Slice  
Choc Mint Parfait - Mint Essence - Raspberry Coulis

Brie and Blue with 'bits & pieces' (Share Plates)

Homemade Petit Four Assortment



### **Barbecue Buffet**

- Rib Fillet Marinated in Soy, Garlic and Lemon
- Bistro Mesquite Smoked Lamb Cutlets – Minted Cucumber Yoghurt
- Chicken Thighs w/ Coriander and Garlic
- Tandoori Chicken Drumsticks
- Famous Straddie Pork Snags
- Chicken Sausages
- Grilled Tasmanian Salmon w/ Middle Eastern Chermoula Rub
- Flash Grilled Peppered Garlic Prawns
- Sauteed Onions and Grilled Mushrooms

### **Fork (Wet) Dish Buffet**

- Seafood Chowder
- Beef Stroganoff
- Butter Chicken
- Creamed Garlic Prawns – Lemon and Fresh Herbs
- Pesto Chicken Penne w/ Bacon and Mushrooms
- Lamb Vindaloo
- Traditional Beef Lasagne
- Cheese Tortellini – Mediterranean Vegetables – Truffle oil
- Served with Steamed Rice and Buttered Fettucine

### **Salad/Sides Selection**

(Please Select Choices - for Barbeque and Fork Dish Menus)

Crusty Breads and Rolls

Idaho (Jacket) Potato w/ Sour Cream

Grilled Corn on the Cob

Selection of Condiments (mustards, sauces and dressings)

Curried Chicken, Avocado and Fusilli

Roasted Pumpkin, Spinach Leaves & Fetta – Toasted Pinenut – Balsamic & Honey Vinaigrette

Caesar Style Salad – House Dressing

Creamy Potato, Egg, Parsley and Spring Onion

Homemade Coleslaw

### **Dessert Buffet**

(Please Select Choices - for Barbeque and Fork Dish Menus)

Lemon Meringue Pie

Tiramisu

Apple Crumble Tart

Fresh Fruit Vacherin

White Chocolate and Pecan Flan

Cream Chantilly and Vanilla Ice Cream



## Cocktail Party

Cold Savouries (Please Select as many as desired)

Vegetable Crudites & Grissini w/ French Onion Garlic Dip (v)  
Smashed Avo on Toast – Smoked Salmon  
'My' Tomato Salsa on Bruschetta – Goats Cheese (v)  
BBQ Chicken, Celery & Toasted Almond Finger Sandwiches (My Fave!)  
Ham and Zucchini Mini Muffins  
Straddie Oysters (in season) – Red Wine Shallot Vinaigrette

Hot Savouries (Please Select as many as desired)

Vegetable Frittata – Tomato Jam (v)  
Homemade Quiche (many varieties) (v)  
Smokey Bacon and Mushroom Risotto Balls  
Prawn Gyoza – Spring Onion and Soy  
Thai Inspired Calamari – Fresh Lime & Dipping Sauce  
Beer Battered Bugs – Sauce Balzac  
Prawn Cutlets – Garlic Remoulade  
Japanese Karaage Chicken – Sweet Soy and Kewpie  
Char Grilled Lemon Lamb Patties – Minted Cucumber Yoghurt  
Bistro Snag Rolls – Hickory BBQ Sauce  
Honey Soy Chicken Wings  
Fried Oyster – Mignonette Dressing  
Peking Duck Spring Rolls – Soya Bean and Plum Sauce