

Sunset

DINNER ASIA



2 COURSE

ENTREE

Prawn Seasonal Salad accompanied by freshly baked bread roll and premium Australian butter

(Contains: Gluten, Wheat, Barley, Rye, Oats, Crustacean, Egg, Fish, Milk, Soy)

MAIN

Oven-Roasted Tasmanian Salmon with classic salsa verde, sea salt chat potatoes, cherry tomatoes and seasonal greens (Contains: Fish)

3 COURSE

ENTREE

Prawn Seasonal Salad accompanied by freshly baked bread roll and premium Australian butter (Contains: Gluten, Wheat, Barley, Rye, Oats, Crustacean, Egg, Fish, Milk, Soy)

MAIN - PRESELECTION REQUIRED

Oven-Roasted Tasmanian Salmon with classic salsa verde, sea salt chat potatoes, cherry tomatoes and seasonal greens (Contains: Fish)

Roasted NSW Free-Range Chicken Breast with creamy garlic mash, thyme-roasted carrots, seasonal greens, mushroom jus (Contains: Milk)

DESSERT

Rich Chocolate Cake with raspberry coulis (Contains: Gluten, Wheat, Eggs, Milk, Soy)

TO DRINK

+ Both options include Tea

+ **Available at additional charge with 3-Course Menu - one glass of Australian Tyrrells White or Red Wine**

+ Beverages available for purchase

It is each individual's responsibility to safely manage their own allergies. Information on allergen content is available upon request from the crew. There is always a risk that allergens may be transferred to menu items during processing, storage or preparation. Sealink is unable to guarantee that any food item served is free from traces of allergens. Ingredients may change due to seasonal availability.