

Top Deck Long Lunch



ENTRÉE

Smoked Salmon accompanied with Herb Salad of Dill, Capers, and Cornichons (GF)

Pear and Walnut Mesclun Salad topped with Grana Pandano and drizzled with Aged Balsamic Glaze (V-GF) (VG available)

Pumpkin, Ricotta & Goats Cheese Ravioli served with Napolitana Sauce and topped with Italian aged Grana Padano (V)

MAIN

Gremolata rubbed Barramundi Fillet accompanied with medley of Roast Vegetables and Lemon infused Oil (GF available)

Grain fed Riverina Sirloin served with Shiraz jus accompanied by Potato Fondants, roasted Beetroot, steamed Carrots and Broccolini

Seasoned Roast Chicken with Lemon Myrtle & White Pepper Chardonnay jus served with roasted Pumpkin, steamed Carrots and wilted Spinach, (GF)

Middle Eastern Eggplant slow cooked and served with Zucchini, Roasted Capsicum, Polenta & marinated Semi-Dried Tomatoes (VG-GF)

DESSERT

Lemon & Lime Tart served with a dollop of Double Cream (V-GF)

Malibu & Coconut Slice served with Mango Coulis

Chocolate Raspberry Coconut Pebble with Raspberry Sauce (VG)

V = Vegetarian, VG = Vegan, GF = Gluten Free. Sample menu and subject to change. We cannot guarantee that certain products or ingredients (halal, nuts, gluten, dairy, etc.) will not be in our food, and we explicitly accept no liability in this regard. For serious food allergies you must make your own decisions on selecting meals. Our staff's comments are only to assist you in making an informed decision.