

# Christmas Dinner Menu

## Amuse bouche

Chef's choice

## Cold Selection

Loaded garden salad **ve/gf/nf**

Beetroot & mint coleslaw, roasted sesame **dressing ve/gf/nf**

Heirloom caprese salad **v/gf/nf**

Fresh Australian oysters, trio of sauces **gf/nf/df**

Shell on Exmouth tiger prawns, house cocktail sauce **gf/nf**

Atlantic smoked Salmon carpaccio, wasabi & yuzu **gf/nf/df**

## Warm Selection

Honey, ginger & orange glazed leg of ham **gf/nf/df**

Slow roasted harissa & molasses lamb shoulder **gf/nf/df**

Goldband snapper Veracruz style **gf/nf/df**

5 cheese arancini, creamy macadamia pesto **v**

Sumac cauliflower & carrot, white bean & eggplant puree **ve/gf/nf**

Herb & mustard baby potatoes **ve/gf/nf**

## Dessert Selection

Australian cheese board

Fruit salad, honey lime & vodka dressing **ve/gf/nf**

Passionfruit pavlova roulade

Raspberry & white choc Christmas log

Petite fruit mince pies

Christmas ginger cookies

**v - vegetarian | ve - vegan | gf - gluten free | nf - nut free | df - dairy free | o - option**

**\*there may be trace amounts of allergens on any menu item as we prepare other dishes that contain gluten, nuts and seafood in our kitchen. Dietary requirements must be advised to our team no later than 48hrs prior to your cruise.**

**This is a sample menu, items are subject to change.**