

# New Years Eve Dinner Menu

## Amuse-bouche

Chef's choice

## Cold Selection

Fresh garden salad **ve/gf/nf**

Pad Thai noodle salad **ve/gf**

Raw salmon, tuna & Aburi kingfish nigiri **gf/nf**

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

Grilled asparagus, prosciutto, goats cheese & melon **gf/nf**

## Warm Selection

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

Red braised pork belly, crackling & oyster sauce greens **gf/nf/df**

Seared steak bites, green peppercorn brandy sauce **gf/nf**

Prawn, chicken & chorizo saffron pilaf **gf/nf/df**

Baked rainbow ratatouille **ve/gf/nf**

Smoked Hasselback potatoes **ve/gf/ng**

## Desserts

Tequila-soaked watermelon, chili lime salt **ve/gf/nf**

Short crust lemon curd tarts **v/nf**

Mini boutique cupcakes assorted **v**

Double chocolate cake, Cointreau cocoa sauce & cream **ve/nf**

Cheese board loaded

**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.**