

VALENTINE'S DAY CRUISE

Cold Selection

- Garden salad **ve/gf/nf**
- Pear & candied walnut salad **ve/gf/df**
- Broccolini & blue cheese platter **v/gf/nf**
- Smoked salmon carpaccio, chilli & ginger dressing **vf/df/nf**
- Fresh Australian oysters & accompaniments **gf/df/nf**
- Beetroot & feta tartlets **v/nf**



Warm Selection

- Charred chicken breast w/ smoked eggplant, white bean, & pistachio puree **gf/df**
- Steak bites w/ nduja & thyme jus **gf/df/nf**
- Pumpkin & cashew coconut red curry **ve/gf**
- Kimchi fried rice **ve/gf/nf**
- Ricotta & spinach cannelloni **v/nf**
- Duck fat confit garlic roast chats & carrot **v/gf/df/nf**



Dessert

- Strawberries three ways **v/gf/nf**
- Chocolate éclair to share **v/nf**
- Petite fours
- Minted triple sec fruit salad **ve/gf/nf**
- Cheese board & crackers

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.