

Christmas

DINNER CRUISE

CHEF'S CHOICE APPETISER ON ARRIVAL

COLD SELECTION

Garden salad (VE) (GF) (NF)

Heirloom & kumato caprese salad (V) (GF) (NF)

Roast beetroot, figs, prosciutto & marinated feta (GF) (NF) (DF)

Fresh Australian oysters, trio of sauces (GF) (NF) (DF)

Shell-on Exmouth tiger prawns, house-made cocktail sauce (GF) (NF)

WARM SELECTION

Mango & mustard glazed leg of ham (GF) (NF) (DF)

Baked Barramundi fillet with cashew romesco (GF) (DF)

Lemon, basil & chargrilled zucchini orecchiette with pangrattato verde (VE) (NF)

Roast potato & vegetable medley with avocado & green herb dressing (VE) (GF) (NF)

Spiced coffee-rubbed roast beef with caramelised shallots & red wine sauce (GF) (NF) (DF)

DESSERT

Loaded cheese board & crackers (V) (NF) (GFO)

Festive fruit salad & Chantilly cream (V) (GF) (NF) (VEO)

Christmas cake pops (V)

Chocolate mango, passionfruit & macadamia log cake (V)

Gingerbread, honey & cream cheese slab (V) (NF)

White chocolate, coconut, cherry & pistachio slice (V) (NF)

Buffet also served with assorted bread rolls & butter, condiments, chutney & sauces

(V) - Vegetarian (VE) - Vegan (GF) - Gluten Free (NF) - Nut Free (DF) - Dairy Free (O) - Option

All Australian-sourced seafood.

Sample menu only and subject to change. This menu contains allergens and is prepared in a kitchen that handles nuts, shellfish, gluten, dairy, etc. Please notify our staff of any allergens. Whilst all reasonable efforts are taken to accommodate guests' dietary needs, we cannot guarantee that certain allergens will not be in our food and accept no liability in this regards. Ingredients may change due to seasonal availability.