

LUNCH CRUISE | CHRISTMAS MENU

COLD SELECTION

Garden salad (VE) (GF) (NF)

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

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

WARM SELECTION

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

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

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

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

DESSERT

Christmas cake pops (V)

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

Chocolate, mango, passionfruit & macadamia cake log (V)

Gingerbread, honey & cream cheese slab (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.