

Swan River

DINNER CRUISE

COLD SELECTION

Garden salad (VE) (GF) (NF)

Nam Jim dressed Thai salad of cucumber, herbs & crushed peanut (VE) (GF)

Classic creamy coleslaw (VE) (GF) (NF)

Shell-on WA Tiger prawns served with lemon & house cocktail sauce

WARM SELECTION

Chicken supreme with a camembert, basil & tomato sauce (GF) (NF)

Frankland River roasted pork shoulder with crackling & pan gravy (GF) (NF) (DF)

Saltbush lamb kofta with couscous & sweet pepper drops (NF) (DF)

Achiote & agave glazed salmon medallions served on a mango citrus salsa (GF) (NF) (DF)

Handmade potato gnocchi with oyster mushroom, charred zucchini & asparagus (VE) (GF) (NF)

Roast vegetables with mustard, avocado & citrus dressing (VE) (GF) (NF)

DESSERT

Tropical fruit & berry salad with Crème Chantilly (VEO) (GF) (NF)

Selection of cakes & boutique desserts (VEO) (GFO) (NFO)

Cheeseboard & artisan crackers (V) (GFO) (NF)

Complimentary tea and filter coffee available

Buffet 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 guest's 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.