

# Lunch Cruise

## BUFFET MENU

### COLD SELECTION

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Garden salad (VE) (GF) (NF)

Japanese-style red cabbage coleslaw (VE) (GF) (NF)

Roasted cauliflower salad with molasses, sumac & pistachio (VE) (GF) (DF)

### WARM SELECTION

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Chef's soup of the day with accompaniments

BBQ pork spareribs (GF) (NF) (DF)

Red wine-braised beef cheek with shallots & mushrooms (GF) (NF) (DF)

Roasted potato & vegetables with mustard & green herb dressing (VE) (GF) (NF)

Gluten-free penne marinara with green olive & capers (VE) (GF) (NF)

### DESSERT

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Selection of cakes (VEO) (GFO) (NFO)

Seasonal fruit salad (VE) (GF) (NF)

### BUFFET ACCOMPANIMENTS

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Bread rolls and butter

Condiment board

Complimentary tea and filter coffee also available

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

**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.