

New Year's Eve

DINNER CRUISE

CHEF'S CHOICE APPETISER & CHAMPAGNE ON ARRIVAL

COLD

Green bean & grilled asparagus salad

with pistachio, marinated feta, basil, chives & black pepper (V) (GF)

Roast pork belly with cucumber & fennel salad in a Nam Jim dressing (GF) (NF) (DF)

SEAFOOD

Fresh Australian oysters (GF) (NF) (DF)

Shark Bay crab crudo (GF) (NF) (DF)

Shell-on WA tiger prawns (GF) (NF) (DF)

Fremantle marinated octopus (GF) (NF) (DF)

Tasmanian smoked salmon (GF) (NF) (DF)

ANTIPASTO BARREL

Antipasto spread: Goat cheese stuffed peppers, grilled vegetables, marinated mushrooms, Kangaroo Island olives, house dips & pesto

Artisan bread display: Served with compound butter, dukkah & extra virgin olive oil

Selection of cured meats: Spanish prosciutto, sliced Lomo embuchado, Ventricina & Coppa salami

WARM

Truffle gnocchi alla vodka topped with roasted pine nuts (VE) (GF)

12-hour sous vide Moroccan-spiced beef short ribs (GF) (NF) (DF)

Marinated chicken thigh filled with native bush tomato, lemon myrtle & cream cheese (GF) (NF)

Potato, broccoli & parmesan pavé (V) (GF) (NF)

DESSERT

Seasonal fruit platter served with whipped cream & vanilla custard (V) (GF) (NF)

Loaded cheese board with Nordic & lavosh crackers (V) (NF) (GFO)

Triple chocolate tartlet with gold chocolate crumble (V) (NF)

Baked caramel frangipane topped with caramelised nuts (V)

Choc dipped soft toffee & vanilla pops (V)

Mini chocolate streusel with orange confit (V) (NF)

(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.