

New Year's Eve Menu

Chilled Selection

Garden salad *ve/gf/nf*
Thai noodle salad with mango & cashews *v/gf/df*
Banana Prawn & avocado cocktail cups *gf/nf*
Fresh South Australian oysters on ice *gf/df/nf*
Southern-fried chipotle chicken sliders *nf*

Warm Selection

Honey & Szechuan glazed chicken *gf/df/nf*
Bourbon glazed steak bites with nduja & anchovy butter *gf/nf*
Champagne prawns & scallops *gf/nf*
Gnocchi with eggplant, capers & pinenut Caponata *v*
Twice-cooked duck fat potatoes with a polenta crust *gf/nf*
Sumac cauliflower, pepita hummus, olive & pickled sprouts *ve/gf/nf*

Desserts

Spiked fruit salad & Chantilly cream *veo/gf/nf*
Loaded cheese board
Double chocolate cake with orange, Cointreau & cocoa sauce *ve/nf*
Zesty lemon meringue tarts *v/nf*
Petite boutique cakes *gfo*

v - vegetarian | ve - vegan | gf - gluten free | nf - nut free | df - dairy free | o - option

**there may be trace amounts of allergens on any menu item as we prepare other dishes that contain gluten, nuts and seafood in our kitchen. Dietary requirements must be advised to our team no later than 48hrs prior to your cruise.*

This is a sample menu, items are subject to change.